



# treehouse

## group dining menu 55pp

### to share

#### **marinated olives**

rosemary, garlic, chilli & citrus *(ve/gf)*

#### **housemade focaccia**

balsamic & olive oil *(ve)*

#### **byron bay stracciatella**

seasonal greens, chive oil, preserved lemon & pistachio *(v/gf)*

#### **kingfish ceviche**

jalapeño leche de tigre, olive oil & tostadas *(gf)*

#### **rocket & parmesan salad**

maple & balsamic vinaigrette *(v/gf)*

#### **shoestring fries**

w/choice of sauce *(gf)*

#### **woodfired pizza** *(gfo/vo/veo)*

choose 3 types of pizza from our signature woodfired pizza menu

*(v)* vegetarian *(ve)* vegan *(gf)* gluten free *(o)* option

Vegetarian and Vegan alternatives are available.

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Required for groups of 12 or more adults. Minimum 6 guests - whole table only.

We do not split bills and require one payment per table.

*Card transactions incur a 1.5% bank charge. Please note, there will be a 10% surcharge on Sundays and 15% surcharge on public holidays.*

# woodfired pizza menu

created with signature hand spun bases and housemade napoli sauce

## **margherita**

mozzarella, basil, olive oil

## **vegana**

zucchini, capsicum, red onion, kalamata olives, garlic oil, oregano (ve)  
mozzarella cheese + 4

## **capricciosa**

mozzarella, champagne ham, salami picante, roasted mushrooms,  
kalamata olives, artichokes

## **tartufo**

truffle cream base, mozzarella, mushroom, champagne ham, shaved parmesan

## **caprese**

stracciatella, cherry tomatoes & pesto (v)  
prosciutto + 5

## **island vibes**

mozzarella, champagne ham, pineapple

## **pimpin' shrimpin'**

mozzarella, chilli garlic prawns, pancetta, rocket, garlic oil

## **pepperoni**

mozzarella, salami picante, roasted red capsicum, red onion, kalamata olives,  
oregano

## **wagyu bresaola**

mozzarella, wagyu bresaola, rocket, shaved parmesan, lemon, olive oil

## **portobello road**

white base, mozzarella, roasted portobello mushrooms, caramelised onion,  
brie, garlic oil, parsley

vegan cheese + 5    gluten free base + 5

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*Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.*