

treehouse functions menu 49pp

to share

casual share-style dining including 3 woodfired pizzas of your choice, sides and salads

woodfired pizza

margherita

mozzarella, basil, olive oil (v)

isle of capri

fresh buffalo mozzarella, cherry tomatoes, basil, oregano, garlic oil (v)
anchovies + 4

capricciosa

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

tartufo

white base, mozzarella, mushroom, champagne ham, shaved parmesan, truffle oil

pumpkinita

pumpkin cream base, mozzarella, red onion, gorgonzola, shaved parmesan, rocket & balsamic reduction (v)

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 (v)

vegan cheese + 5 gluten free base + 5

sides

rocket & parmesan salad

maple & balsamic vinaigrette (v/gf)

shoestring fries

w/choice of sauce (ve/gf)

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

Please advise us of dietaries at the time of booking.

Required for groups of 25 or more guests. Minimum spends & booking terms apply.

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.



function platters

level up your function with these share-friendly platters for your group

arancini balls

\$55/platter

please choose one flavour per platter:

truffle & parmesan

pumpkin & goat's cheese

saffron & sausage

ceviche spoons

\$30/platter

market fish, agrodolce dressing - served in individual spoons

beef tartare spoons

\$30/platter

classic hand-cut beef tartare - served in individual spoons

tomato & stracciatella bruschetta

\$55/platter

grilled sourdough topped with fresh tomato, basil and stracciatella

bresaola & goat's cheese rolls

\$60/platter

goat cheese, walnuts and honey rolled with bresaola

arrosticini chicken skewers

\$60/platter

chargrilled chicken, salmoriglio dressing

Each platter includes 20 pieces.

Platters must be ordered and paid for at least 2 weeks in advance.

Available in conjunction with our \$49pp Functions Package only.