

Dinner Cruise Menu

A three course style floating buffet dining experience;

for the first part of the charter, experience some of our woodfired starters, these may include:

Focaccia-style garlic bread (optional addition of fresh fior di latte)

A parmesan, rosemary and olive oil "crust" bread

Freshly made bruschetta, served on our woodfired garlic pizza bread

then the buffet will become populated with the main course Pizzas, these may include (but not be limited to):

the OGlover

Truffle oil base, fior di latte mozzarella, mixed mushrooms (porcini mushroom, button mushroom, swiss brown mushroom), topped with pecorino romano cheese (sheep)

Tait'o

Fresh garlic and olive oil base, fior di latte mozzarella, woodfired sliced potato, homemade Italian sausage

The Tigress

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Fior di latte mozzarella, garlic and white wine marinated tiger prawns, red onion, woodfired capsicum, fresh lemon juice, served on a rosa base

The Skipper

Fior di latte mozzarella, smoked ham, spicy salami, pancetta, homemade Italian sausage, served on a rosa base

La Bella

Fior di latte mozzarella, peppery rocket, prosciutto ham, aged grana padano parmesan, served on a rosa base

Hawaiin

Fior di latte mozzarella, pineapple, smoked ham, served on a rosa base

Margherita

San Marazano tomatoes, buffalo mozzarella cheese, fresh basil, served on a rosa base

Quattro Formagi

Creamy base, fior di latte mozzarella, aged grana padano parmesan, provolone, gorgonzola

Bbq chicken

Fior di latte mozzarella, bbq chicken, wood fired capsicum, spinach, red onion, served on a rosa base

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Diavola

Hot salami, fior di latte mozzarella, wood fired capsicum, chili flakes and fresh burrata served on a rosa base

...and more!

finish the cruise with one of our Desserts:

Nut'ella

Focaccia-style pizza base, drizzled with Nutella, topped with sliced strawberries, fresh mint, and whipped cream

Cake of the Day or fresh fruit.