

THAT PIZZA GUY

Mobile Wood Fired Pizza

PRIVATE CATERING MENU

CATERING 0448 653 619 | EMAIL enquiries@thatpizzaguy.com.au | WEBSITE www.thatpizzaguy.com.au

THE CLASSICS

GARLIC & CHEESE

Crushed garlic base, mozzarella, fior di latte, oregano, olive oil (V, VGO)

MARGHERITA

Tomato base, fresh basil, mozzarella, fior di latte, olive oil (V, VGO)

PEPPERONI

Tomato base, mild pepperoni, mozzarella

HAM & PINEAPPLE

Tomato base, ham, pineapple, mozzarella

CARNIVORE

Tomato base, ham, pepperoni, bacon, mild chorizo, mozzarella - topped with BBQ sauce

CAPRICCIOSSA

Tomato base, ham, mushroom, artichoke, olives, mozzarella

SUPREME

Tomato base, ham, mushroom, red onion, capsicum, olives, mozzarella

VEGETARIAN

MEDITERRANEAN

Tomato base, baby spinach, mushroom, red onion, semi-dried tomato strips, olives, Greek feta, mozzarella (V, VGO)

VEGETARIAN

Tomato base, baby spinach, mushroom, roasted capsicum, artichoke, olives, mozzarella (V, VGO)

CHICKEN LICKIN'

CHICKEN & BACON

Tomato base, roasted chicken, bacon, red onion, capsicum, mozzarella - topped with BBQ sauce

CHICKEN & FOREST MUSHROOMS

Creamy garlic base, baby spinach, roasted chicken, red onion, forest mushroom mix, mozzarella

TROPICAL CHICKEN

Smokey BBQ base, roasted chicken, red onions, roasted capsicum, pineapple, mozzarella

SOMETHING ELSE

AMERICANO

Tomato base, pepperoni, red onion, capsicum, olives, mozzarella

BEEF & BACON

Smokey BBQ base, slow-cooked beef brisket, bacon, mushroom, red onion, mozzarella

GREEK LAMB

Tomato base, baby spinach, slow-cooked lamb, semi-dried tomato strips, red onion, Greek feta, mozzarella - topped with dabs of tzatziki sauce

V = Vegetarian / VGO = Vegan Option Available

GLUTEN FREE AVAILABLE - NOTE

All toppings are gluten free, and while every effort is taken, there is a chance some contact with gluten may occur. **Please advise guests' dietary requirements when booking.**

All our pizzas are made with fresh dough and hand stretched on site, which creates a perfect puffy crust and a beautiful base. We use premium ingredients sourced through local suppliers and even make our own sauce. Having it all prepared on site makes it super fresh, hot, and gives your guests the full flavour of how their food should be!

Additional services include grazing tables, chicken wing platters, salads, and gelato & sorbet.