

FUNCTIONS

FOOD PACKAGES

PIZZA SEMPLICE - \$50 pp

A selection of pizzas served to share.

PIZZA SPECIALE - \$65 pp

A selection of antipasti, contorni and pizza served to share.

PIZZA GRANDE - \$88 pp

A selection of antipasti, carne, contorni, pizza and dolci served to share.

Food Options

Let us know your preferences and what you're craving—we'll make it happen because, after all, pizza always understands.

ADDITIONAL INFO

Minimum Order Fee – If the event does not meet 35 guests, minimum spending threshold required.

Please note, supplemental charges may apply for customised menu options and special requests.

DRINKS PACKAGES

IL VINO - \$35pp (3 hrs)

Wine: 1 Red, 1 White, 1 Rose, 1 Sparkling
Beer (Choose 1): Morretti, Corona, Peroni Red
Non-Alcoholic: Soft drinks, still and sparkling water

FEELING SPRITZY - \$50pp (3 hrs)

Wine: 2 Red, 2 White, 1 Rose, 1 Sparkling
Beer (Choose 2): Morretti, Corona, Peroni Red
Cocktails (Choose 2): Aperol Spritz, Espresso Martini, Limoncello Spritz
Non-Alcoholic: Soft drinks, still and sparkling water

LA BEVANDA - \$70pp (3 hrs)

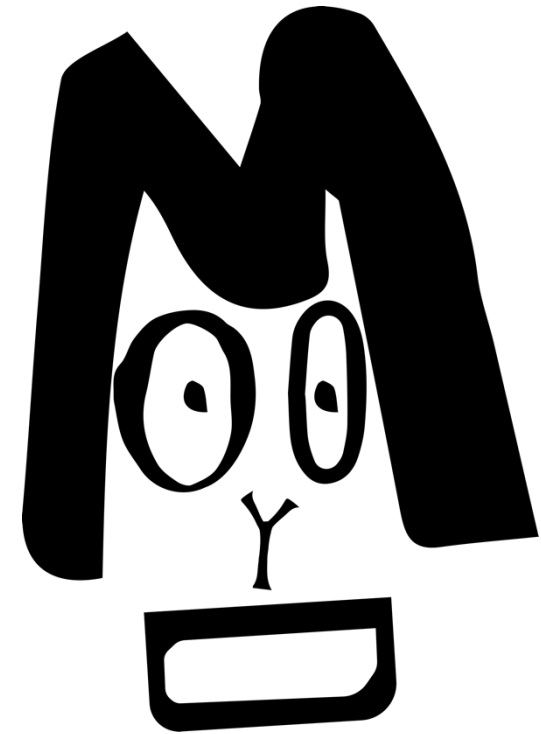
Wine: Champagne & premium varieties
Beer (Choose 2): Morretti, Corona, Peroni Red
Cocktails (Choose 4): Aperol Spritz, Espresso Martini, Limoncello Spritz, Negroni, Amaretto Sour
Spirits Bar: Gin, vodka, whiskey, rum

On Consumption

Select from our full drinks list to curate the perfect package for you for the mood!

Add-ons:

Extra hour: +\$10pp



MISS MOODY

MENU

PIZZA

Margherita di Pietro

San Marzano tomato sauce cooked with Fiore di latte topped with a fresh basil reduction.

Going Bananas

San Marzano tomato sauce, Fiore di latte, caramelised onions, roasted sweet banana peppers, nduja, parmigiano Reggiano.

Sweety Pie

San Marzano tomato sauce, Fiore di latte, triple-smoked ham, caramelised pineapple.

Diavoletta

San Marzano tomato sauce, mild salami, mozzarella, olive paste topped with chilli honey.

Gamberetto di Maria

San Marzano tomato sauce, fiore di latte, garlic prawns topped with feta and chimichurri.

Il Giardino

Pesto base, wood-oven roasted eggplant, topped with feta and fresh basil.

Pearfection

Cream cheese, thinly sliced pears, gorgonzola cheese, caramelised onions topped with walnuts and a honey drizzle.

Cipoletta

San Marzano and pesto base, mild salami, nduja, topped with fresh pickled red onions.

Pizza always
understands 

MENU

ANTIPASTI

Wood-Fired Bread with House made Butter

Woodfired bread served with house made butter. Serves two.

Burratina

Burrata on a bed of heirloom tomatoes topped with basil oil topped with flaky salt.

Bruschetta di Mama

Toasted artisanal bread with fresh tomatoes, garlic, basil topped with balsamic glaze.

CARNE

Charcoal Porchetta

Chargrilled Italian Style Porchetta

Salsiccia Matta

Chargrilled Pork and Fennel Sausage dressed in lemon.

CONTORNI

Patati di Casa

Hand cut potatoes served with truffle mayo.

Caprese Skewers

Sliced fiore di latte, tomato, and basil with EVOO.

Asparagi e Prosciutto

Chargrilled asparagus wrapped with prosciutto.

DOLCI

Miss Moody's Tiramisu

Whatever you're in the mood for, Miss Moody whips up tiramisu to your wildest flavour dreams!

Just ask and you shall receive...