

# MV Mandalay Menu

**ALL PACKAGES ARE COOKED IN OUR WOOD FIRED OVEN  
ONBOARD**



**We are happy to provide alternative catering for any specific  
cuisine upon request**

Minimum 30 Pizza or 20 pax

Up to 50 pax - \$40 pp

Over 50 pax - \$30 pp

- Select 5 options from our Gourmet menu
- + (plus) Dessert pizza board
- Vegan Cheese Available  
Gluten Free available  
(Extra \$5 pp)

**\*\*\*\* All dietary needs, please contact**



## *Brunch Menu*

Customized options available upon request \*\*\*  
Maximum 4 Toppings

### **Bacon & Egg**

Juicy cherry tomatoes, chives, Fior Di latte topped with fresh parsley, served on Rosa base

### **Smoked Salmon**

Crunchy red onions, capers, and fresh dill, served on cream cheese base

### **Mushroom**

Spinach, feta cheese and Fior di late served on Rosa base

### **Italian Homemade Sausage**

Woodfired roasted capsicum, Spanish onion, homemade Italian pork & fennel sausage, bacon and Fior di late topped with fresh parsley served on Rosa base.

### **Very Berry**

Fresh berries, berry confit, topped with fresh mint on a Mascarpone base.



## *Red Based Pizza Menu*

Tomato sauce | Vegan cheese available | Gluten Free available

Customized options available upon request \*\*\*  
Maximum 4 Toppings

### **Margherita**

San Marzano tomatoes, buffalo mozzarella cheese, fresh basil

### **Marinara**

Olive oil, fresh oregano, sliced garlic

### **Diavola**

Hot salami, Fior Di late mozzarella, woodfired capsicum, chili flakes

### **San Daniele**

Fior Di late mozzarella, peppery rocket, prosciutto ham, aged grana padano parmesan

### **Meat Lovers**

Fior Di late mozzarella, smoked ham, spicy salami, pancetta, homemade italian sausage

### **Veg Lovers**

Fior Di late mozzarella, mixed mushrooms, kalamata olives, woodfired capsicum, woodfired eggplant



## *Red Based Pizza Menu*

Tomato sauce | Vegan cheese available | Gluten Free available

### **Hawaiian**

Fior Di late mozzarella, pineapple, smoked ham

### **Mexicana**

Fio Di late mozzarella, hot salami, fresh onions, kalamata olives  
woodfired capsicum, chili flakes

### **Seafood**

Fior Di late mozzarella, calamari, mussels, white anchovies, fish, garlic prawns, roasted  
garlic, chili flakes, fresh oregano, fresh lemon juice

### **BBQ Chicken**

Fior Di late mozzarella, BBQ chicken, woodfired capsicum, spinach, red onion

### **Prawn Hub**

Fior Di late mozzarella, garlic & white wine marinated king prawns, red onion, woodfired  
capsicum, fresh lemon juice



## *White - Based Pizza Menu*

No tomato sauce | Vegan cheese available | Gluten Free available

Customized options available upon request \*\*\*

Maximum 4 Toppings

### **Garlic**

Olive oil and garlic base, fresh oregano, Fior Di late mozzarella, cracked black pepper  
(optional : Fresh Bruschetta)

### **Quattro Fromaggi**

Creamy base, Fior Di late mozzarella, gorgonzola, aged grana padano parmesan, provolone

### **Truffle**

Truffle oil base, Fior Di late mozzarella, mixed mushrooms (porcini mushroom, button mushrooms, swiss brown mushrooms) Sliced black truffle  
topped with pecorino romano cheese (sheep)

### **Tait'o**

Fresh garlic & olive oil base, Fior Di late mozzarella, woodfired sliced potato  
homemade italian sausage

### **Fisherman's**

White wine & garlic sauce base, Fior Di late mozzarella, white anchovies, king prawns  
calamari, mussels, fish, fresh oregano, fresh lemon juice



## *Platter Menu*

### **Platter # 1 Cheese - \$200**

Arrangement of Gourmet Italian Cheeses

Served w/ Crackers

### **Platter # 2 Meat - \$200**

Arrangement of Gourmet Italian and Local smoked meats, salami and dry aged meats

### **PLATTER # 3 VEGGIES - \$175**

Arrangement of Fresh Veggies & Assorted Dips

### **PLATTER # 4 FRUIT - \$150**

Arrangement of seasonal fruits