

\$35.9

Price is per person

SHARE MENU ONE

ARANCINI RICE BALLS

1 serve every 2 pax adults

Tomato sugo, mozzarella, parmesan cheese, crumbed, lightly fried



PASTA

1 pasta per adult, served alternately

PENNE POLLO PESTO

creamy pesto, chicken breast, evoo, basil

RISOTTO GAMBERI

prawns, tomato sugo, evoo, parsley



Kids \$25 (under 10 years)

Chicken Nuggets & chips / mini margherita pizza served alternately

Kids Sundae for dessert



\$45.9

Price is per person

SHARE MENU TWO

ANTIPASTO PLATTER

1 antipasto serve every 4 adults

prosciutto, mortadella, salami, mozzarella, herb pizza crust

SALT & PEPPER CALAMARI

1 calamari served every 4 adults

PASTA

1 pasta per adult, served alternately

PENNE POLLO PESTO

creamy pesto, chicken breast, evoo, basil

RISOTTO GAMBERI

prawns, tomato sugo, evoo, parsley



Kids \$25 (under 10 years)

Chicken Nuggets & chips / mini margherita pizza served alternately

Kids Sundae for dessert



\$55.9

Price is per person

SHARE MENU THREE

ANTIPASTO PLATTER

1 antipasto serve every 4 adults

Prosciutto, mortadella, salami, mozzarella, herb pizza crust

SALT & PEPPER CALAMARI

1 calamari served every 4 adults

ARANCINI RICE BALLS

1 serve every 4 pax adults

Tomato sugo, mozzarella, parmesan cheese, crumbed, lightly fried

PIZZA

1 pizza serve every 2 pax adults, toppings include:

MARGHERITA

Tomato, mozzarella, evoo, basil

ZIA MARIA

Tomato sugo, ham, mozzarella, mushrooms

PEPERONI & CHEESE

Tomato sugo, mozzarella, salami



Kids \$25 (under 10 years)

Chicken Nuggets & chips / mini margherita pizza served alternately

Kids Sundae for dessert



SHARE MENU FOUR

\$64.9

Price is per person

PASTA & RISOTTO

Choice of or served alternately

Penne Pesto e Pollo - grilled chicken & pesto, evoo, basil

Risotto Gamberi - sautee prawns, tomato sugo, evoo, parsley

SALT & PEPPER CALAMARI

1 serve per 2 persons
Crispy salt & pepper calamari, w. aioli



PIZZA

1 pizza served every 3 pax adults,
toppings include:

MARGHERITA

Tomato, mozzarella, evo, basil

LITTLE JOE'S

Tomato, mozzarella, garlic prawns

ZIA MARIA

Tomato sugo, ham, mozzarella, mushrooms



Kids \$25 (under 10 years)

Chicken Nuggets & chips / mini margherita pizza served alternately

Kids Sundae for dessert



SHARE MENU CONDITIONS

Our menus are designed for groups of up to 30 guests.
For bookings of 31 to 60 guests, a minimum of Share Menu 2, 3 or 4 is required.
For bookings of 61 to 100 guests, a minimum of Share Menu 3 or 4 is required.
For bookings of over 100 guests, email info@thehomegrounds.com.au

Share menus are required for bookings of 15 adults or more at the Bistro or on the Picnic Tables. Booking duration is 2 hours. Reservation time may be extended on the day, if the table is not required for other reservations.

A booking guarantee is required at the time of making a reservation.
Your booking will not be confirmed until a CC confirmation is secured against your booking. Your CC will not be charged unless the cancellation policy applies*

Please note you will be charged for the total number confirmed,
in the event guests do not attend on the day.
No Split bills. 10% weekend & Public holiday surcharge applicable.

Please advise of any dietary requirements and we will do our best to accommodate.

*BYO Cakeage

BYO Celebration cakes are welcome, a flat fee of \$25 applies.

WEATHER

We can assess leading up to the event or on the day if any inside tables are available if you wish to move due to weather conditions, however, cannot guarantee availability. Cancellations due to weather on the day do not incur cancellation fees and charges.

*CANCELLATION POLICY

Full refund for cancellation prior to 48 hours. No refund of booking guarantee fee, for cancellations within 24 hours of reservation time.

DISCLAIMER

Please note, that primary resources and food prices fluctuate according to season and availability - prices and menu choices are subject to change without notice.



Hailing directly from Taormina, Sicily, Master Chef extraordinaire, Giuseppe Santoro is the current President of the FIP (Italian Federation of Pizza Chefs) and was nominated as top 5 most influential Italian pizza chefs' in the world 2022, received the A.O.C.R.I Top 100 pizza chefs award 2024 and the highest 3 STAR Pizza Chef recognition award 2025. Santoro's passion and expertise in the art of pizza-making are unmatched with years of experience and a deep love for the craft.

WHAT IS BIGA

The secret to his dough is the starter and the flour he chooses to use. The process he adopts is called BIGA. The process dates back to the late 19th century and was procured by our Master Chef's ancestors from a family-owned bakery. It's a live culture of flour, water, and yeast. Until the middle ages, starters were essentially used for bread-making only. Today, through Santoro's teachings and influence, it's becoming the new norm for making pizza dough.

Using the biga method means the result is a pizza that is fluffy, crunchy, and above all, digestible. The fermentation process that occurs in the biga allows for the breakdown of complex sugars in the dough, making it easier for the body to digest. Additionally, the chemical reaction caused by the yeast in the biga gets trapped in the dough, causing it to rise and become airy and fluffy.



THE FLOUR

The Home Grounds has partnered with a network of Australian farms dedicated to sustainable farming practices. We're proud to be the first Pizza Restaurant in Australia to use zero-carbon-footprint, 100% Australian flour sourced directly from local farms.

Our flour is chemical-free, stone-ground, and retains the whole germ, ensuring a more authentic, healthy, and organic product. Our partner farmers exclusively employ local community members, avoid pesticides and chemicals during harvest, and preserve the whole germ within the husk, enhancing the flour's nutritional value. Taste the difference.