

melt cbd functions

Our first floor dining space is designed to cater for all corporate and private events and celebrations.

food

The dishes at melt cbd are designed to be shared. If you dine with us in a party of 8 guests and over we will serve the Share Table Menu at \$39 per person which includes a chef's selection of tapas, pizza, salad and dessert. The Share Table Luncheon at \$29 per person is offered only at lunch time and includes, tapas, pizza and salad. Dietary and health requirements are also taken into consideration whilst planning your event.

drinks

Groups of 25 pax and over may choose from the following beverage options;

1. 3 hour beverage package at \$40 per person - including our house sparkling, red and white wines, beers and soft drinks.

3 hour beverage package (sample only)

Coopers Brewery Original Pale Ale, South Australia Pikes Oakbank Pilsener Lager Napoleone Cloudy Apple Cider, Yarra Valley Vic

Simon Greenleaf Pinot Noir/ Chard, Méthode Traditionelle NV Melt Sauvignon Blanc, Adelaide Hills SA Babo Pinot Grigio 13, Delle Venezie Italy

The Hedonist Shiraz, McLAren Vale SA Wines by KT Tinta Tempranillo, Watervale SA

2. **Selected beverage menu** - beverages may be pre selected from our wine list to be charged by consumption.

We are also happy to tailor make a beverage package to suit your event.

Please note, we do not operate an open bar for purchasing drinks separately and we do not accept BYO.

All group bookings are required to pay a deposit of \$10 per person to confirm your requested date. We do not take tentative bookings. Confirmation of final numbers is required 48 hours before the event date. Charges will be based on the guaranteed minimum number at confirmation. Cancellations and alterations in numbers may incur a charge if adequate notice is not given. We understand that in certain circumstances, cancellation is necessary and we take each on merit.

Full payment is required on the day of the function. We accept all major credit cards. No separate accounts. We do not accept cheques unless by prior arrangement.

private functions at melt cbd

Our first floor space is available to book privately for your special occasions and corporate events. Open for lunch and dinner from Monday to Saturday, we seat a maximum of 75 guests for a sit down dinner and 100 guests for a stand up event.

For further information about the space or to make your booking please call us on 82116723 or email us at cbd@meltpizzeria.com.au

menu

the share table

A selection of tapas, pizza, salad & dessert \$39 per person

CBD share table luncheon - a selection of tapas, salad and pizza \$29 per person (avail lunch time only)

tapas

See daily specials board

pizza

Bianca	mozzarella, parmesan, garlic, rosemary, olive oil, sea salt	12
Queen Margarita	roasted cherry tomatoes, fior di latte, fresh basil, oregano, ricotta salata	18
Patatas	crushed potato, porcini & truffle, mozzarella, tilsit, walnuts, thyme, parsley	21
Funghi	mushrooms, porcini, fior di latte, free range egg, watercress, thyme, parmesan	23
Broccolini	spinach puree, broccoli, caramelised onion, anchovies, asiago, pine-nuts & chilli	23
The 38	char grilled zucchini, caramelised onion, speck, lemon, mint	23
Puancho	roasted pumpkin, mozzarella, anchovies, pine-nuts, parsley oil	19
Prawn	prawns, green harissa, fior di latte, tomato, preserved lemon	26
Scallop	scallops, truffle, mozzarella, peas, spring onion	25
The Jamon	tomato & mozzarella with rocket salad, olive oil, shaved proscuitto, parmesan	23
Scacce	house specialty calzone of roasted duck, mushroom, cherries, shallots, mozzarella	26
The Turk	lamb, pine-nuts, pomegranate, provolone, yoghurt & mint	21
Albondigas	Spanish meatballs, asiago, roasted cherry tomatoes, chilli, oregano, parsley	23
Pepperoni	tomato, pepperoni, mozzarella, roasted chilli, crisp shallots, fresh basil	22
El Diablo	tomato, mozzarella, pepperoni, anchovies, olives, capers, fennel, basil, oregano, chilli	24

Gluten free bases available \$4 surcharge

salads

Pear, rocket, walnut and goats cheese salad	15
Rocket, mushroom, parmesan, lemon & olive oil	11
Baby spinach, mozzarella, tomato, Spanish onion, basil, balsamic dressing	13

later

Chocolate & pistachio pizza with frangelico cream	17
Glazed citrus & currant pizza with cinnamon sugar	16