



the

ROLLING

PIZZA OVEN



RISTORAZIONE MOBILE

**THE ROLLING PIZZA
OVEN BEGAN AS AN
EXTENSION OF OUR
LOVE FOR ITALIAN
FOOD AND TRADITION.**



BRINGING WOOD FIRED PIZZA AND CATERING DIRECTLY TO YOU

The Rolling pizza Oven began as an extension of our love for Italian food and tradition.

Our aim is to make simple food, and we believe that comes from sourcing the freshest ingredients.

We do this the best way we know how - getting to know our local producers. They help us source locally wherever possible, and we treat their harvest with the utmost respect.

All vegetarians, vegans, gluten intolerant, dairy free people - we are more than happy to accommodate your requirements!

One of our catering trailers set up depending on location and number of people.

Both have wood-burning oven and traditional ingredients straight to you for on-site catering and the freshest pizza.

The Rolling Pizza Oven offers on-site catering for you next event in Adelaide and surrounding areas.

- > Birthdays
- > Wedding and Engagements
- > Special event

Our specialised menu consists of traditional pizzas, beverages packages, spit roast, horderves and entrees, salads, and grazing tables savoury or dessert.

We also can create custom-designed menu for your next function.

Email us for all your catering Information to learn how you can give your guests a unique Italian pizza experience at your next event.



PIZZA MENU

5 Choices of Gourmet Pizza Toppings. From \$24 Per Head. Please Ask for Price Per Head for more Toppings.

Our aim is to make simple food, and we believe that comes from sourcing the freshest ingredients. We do this the best way we know how - getting to know our grocers.

pizza rossa

napoletana sauce base

valentino

salami, ham, bacon, onion, fresh tomato, mozzarella, garlic, and basil

rolling special

mozzarella, pepperoni, olives, roast cap, mushrooms, onions

prosciutto

mozzarella, fresh prosciutto with rocket, shaved parmesan olive oil & balsamic glaze

margarita

mozzarella, olive oil, and basil

pollo

mozzarella, chicken, capsicum, onion, fresh tomato (barbecue sauce available)

pepperoni

mild pepperoni with thinly sliced red onion, kalamata olives and oregano

lamb yiros

yiros seasoned lamb, freshly diced tomato, onion, topped with garlic aioli and fresh parsley.

mediterranean

salami, mushroom, onion, roasted red capsicum, marinated artichoke, kalamata olives and sprinkled with oregano.

mushroom

nap sauce, mozzarella topped with mushroom, sun-dried tomatoes, red onion, fresh basil

vegetarian

roasted capsicum, eggplant, pumpkin with spinach, caramelized onion topped with fresh feta

hawaiian

ham, mozzarella & pineapple

SALAD MENU

We think there is no better way to compliment your pizza party than adding some super fresh, zingy italian salad.

Once you have your pizza package add 2 of our delightful salads for \$8 per guest

rocket and parmesan

fresh rocket, italian parmesan, roasted pine nuts in a balsamic and olive oil dressing.

insalata verde

mixed salad leaves, cucumber, avocado, parsley, parmesan with a lemon & olive oil dressing.

pomodoro

medley of seasonal tomatoes, rocket, basil, olives, baby mozzarella, red onion in a balsamic dressing.





CANAPES AND ENTREES

From \$9.5 Per Head

A selection of small bites and larger canapés served roaming or placed on a shared table (items provided individually on a serving platter, roaming service staff at extra cost).

Minimum selection of 4 items.

Available in either shared platters or individual boats (additional cost)

salt and pepper calamari

these calamari are marinate for two days to ensure the tenderness of the white meat, then slightly dusted with a salt and pepper seasoning, the calamari are served with a garlicky aioli sauce for dipping.

lamb skewers

my homestyle lamb skewers are made from premium primal cuts of lamb. these lamb skewers are then chargrilled marinated with salt, pepper, oregano, and olive oil.

chicken skewers

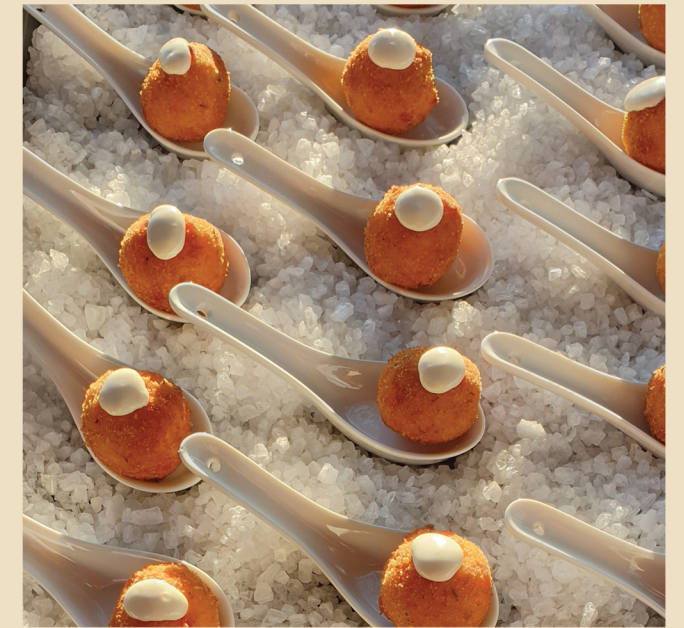
these chicken skewers made with tender and juicy chicken and a simple flavour packed marinade. these italian chicken skewers are grilled to perfection with, salt, pepper, oregano, and olive oil.

beef skewers

this delicious beef spiedini recipe is loaded up with premium beef, and with salt, pepper oregano olive oil.

crunchy pork belly

this homemade twice cooked crispy pork belly will melt in your mouth, perfectly golden, crackling skin served with salad.



italian style chicken schnitzel

crispy italian chicken cutlets are just chicken breast slices, breaded with eggs and breadcrumbs pecorino cheese then fried in plenty of vegetable.

pulled pork sliders

these pulled pork sliders are warm brioche filled with shredded pulled pork and coleslaw. the buns are brushed with butter and baked in the oven to golden brown perfection. these pulled pork sliders full of flavour.

arancini ball

these arancini are delicious, crispy, deep fried sicilian balls of rice. they have a meat sauce and mozzarella cheese filling and crunchy breadcrumb coating. (veg optional)

bruschetta

oven toasted, golden brown, crispy bruschetta bread are full of flavour with a tomato and basil on top you won't go wrong

GRAZING TABLES

Adding a grazing table or antipasto really adds a nice touch to your pizza catering package.

This option is a perfect start before your guests enjoy the pizza service, this also works well if you wish to offer a more substantial offering and a longer food service. We source the best produce to offer you a

SAVOURY From \$18 Per Head

Cured deli meats - Includes a variety of fresh deli meats, which may include salami

(mild & spicy), pancetta, ham, prosciutto & Italian sausage. Please note, meats may vary depending on availability.

- > Variety of Cheese
- > Freshly made dips & spreads
- > Assorted pickles, dill pickles, roasted vegetables & olives, grilled eggplant, capsicum and mushrooms, artichokes. **Please note grilled vegetables may vary depending on availability.**
- > Fresh vegetables & fruit, dependent on fresh seasonal produce.
- > Nuts & dried fruit - Includes a delicious variety of gourmet dried fruit and nuts, such as cashews, almonds, walnuts, dried apricots, sultanas, and cranberries
- > Breads & crackers, fresh sliced sourdough loaf, toasted flat bread, bread sticks, water crackers

stunning grazing table that is full of Mediterranean delights.

We set this up on a table for your guest to help themselves. We use mini bamboo bowl and bio forks. We also do a fab vegan grazing table if that's your jam!

DESSERT

(Sweet) (4 choices) additional selection may incur additional cost

Looking to sweeten up your event? Add a sweet station grazing table!

- > Mini Nutella/White Chocolate Panna cotta
- > Mini Toblerone Mousse
- > Mini Lemon Meringue Tarts
- > Mini Cannolis
- > Biscoff cheesecake
- > Brownie bites
- > Biscoff rocky road
- > Italian doughnuts
- > Fresh fruit platters

Dessert grazes are beautifully styled

(QUOTE UPON REQUEST - package deals may apply)

Grazing tables could also be supplied for corporate and special events as platter catering options available upon request



SPIT ROAST

From \$60 Per Head.

Please note price is for Two meat options, two salad option, two veg option. (Extra for additional selections)

MEAT

- > Prime Lamb (rolled lamb stuffed with primal cuts)
- > Pork with Crackling (pork middle stuff with pork neck and season)
- > Prime Scotch Beef (premium cut scotch fillet rolled and season)
- > Rolled Chicken (rolled chicken thigh season)

HOT VEGETABLES

- > Hot Roast Potatoes (golden brown roasted potatoes)
- > Hot Roast Pumpkin (season roasted pumpkin)
- > Steamed peas and carrot
- > Mix veggie dish (depending on seasonal)

SALAD


- > Greek salad (tomato, cucumber, capsicum, and red onion with a Greek dressing)
- > Mixed tossed salad (fresh salad, cucumber, and tomato with a vinaigrette dressing)
- > Rocket and parmesan (rocket, shaved parmesan, pine nuts with a lemon and olive oil dressing)
- > Pomodoro salad (medley of season tomato and red onion with a basil and olive oil dressing)

TERMS AND CONDITIONS

- > Please send me address location so we can Google search access to the venue for the pizza trailer set up so the option would be our catering trailer.
- > Travel outside of Adelaide CBD will incur a travel fee, price upon application. Please keep in mind travel time for staff and fuel for truck and generator. There could be a travel cost outside of the metro area will apply (\$200 plus depending on distance) and accommodation if overnight stay is required.
- > Min Numbers 40ppl or Min spend may apply negotiable due to covid restrictions in place.
- > Extra cost for Vegan/ GF options
- > Deposit and Payment required before function or COD (cancellation policy applies) pricing is as per 2022 subject to change for 2023.
- > Confirmation of date and booking is only confirmed once deposit is paid
- > Minimum deposit of \$400 or 30% (whichever is greater) is required upon confirmation of booking, we accept credit card or EFT
- > Invoice balance is due 14 days prior to the event
- > Bookings refundable up to 30 days prior to the event
- > Public holiday surcharges may apply
- > If you have any special requests or toppings for your pizza, please let us know.
- > Minimum spend May- September is \$1000 (jobs outside of Adelaide \$1500).
- > Our minimum spend from October-April is \$1500 (lunch & midweek functions are negotiable) please get in touch for an accurate quote. Friday & Saturday minimum spend is \$2050
- > Minimum spend for catering outside of Adelaide in peak season is \$2000 Oct- April

- > Minimum spend for Sunday & public holiday functions is \$2400 (public holidays will have a 15% surcharge)
- > All you can eat pizza is for a set time window, we are always happy to leave you some pizza for later on, providing it is requested within the booking time window
- > Pizza only packages, if your guests don't eat all the ordered pizza, we are more than happy to bake and box up any remaining pizza should you wish for us to do so.
- > Gluten free friendly pizza are available at an additional \$4 each.
- > Please note our gluten free friendly pizza is just that and probably not suitable for true Coeliac guests due to the confined space we often work in. Please let us know if your guests will require some of these in the booking process.
- > We'd be happy to provide plates, cutlery, napkins for your events, and we use all biodegradable products that can be recycled or composted.
- > Available in either shared platters or individual boats (additional cost)



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