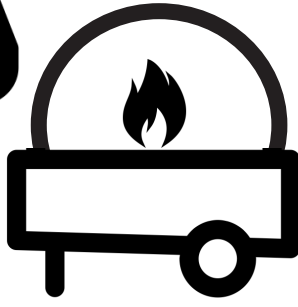


Ground
3 X 3m



Ground
2.1 X 3.5m

Height
2.2m

THE SETUP & REQUIREMENTS

We need to ensure we fit in your space and bring the things we need if not supplied, these include:

- Electricity to 12 amps
- Running water

As we have a wood fired oven we do require a flat space and sufficient ventilation.

HOW DOES IT ALL WORK?

Private Events..

Minimum spend amounts apply to all private events and will be quoted, usually approx. \$30 per guest. Your guests can then either purchase their own items or a tab can be paid by the host. A deposit will secure your event.

Public Events...

Add some delicious wood fired sough-dough based pizza to your next event or festival. Providing options for gluten intolerant guests, vegans and meat lovers along with the theater of the naked flame. When required, we can operate 100% self sufficient.

MENU

Garlic & Cheese \$8

Margherita \$13

Tomato, Basil, Parmesan & Mozzarella

Pepperoni \$15

Tomato, Pepperoni, Garlic & Mozzarella

Capricciosa \$15

Tomato, Ham, Mushrooms, Olives & Mozzarella

Tropicale \$15

Tomato, Ham, Pineapple & Mozzarella

Funghi \$15

Mushrooms, Garlic, Parsley & Mozzarella

Gluten Free Add \$2

Vegan Cheese Available

TIME, GUESTS & TRAVEL

Please note our oven requires two hours to heat up and cool down.

Travel fees may apply for events 25km or further out of Melbourne CBD.

We require a minimum of 80 guests for all events.

S.P.Q.R

ROAMIN'

