

Featuring Traditionally cooked foot—wide, wood fired Pizza & Breads with Pablo's traditional Greek House-made dough with your choice of traditional or thin and crispy base.

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Chef Pablo's Flat Breads (available upon request)	\$20.00
<b>Tuitoga Pizza!</b> A rich tomatoe	\$35.00 a Cheese.
<b>Sweet Buaa!</b> A secret ingredient will test your taste buds! With local sweet ham $\phi$ pineapple with a rich Napo mozzarella cheese.	\$45.00 Di sauce 4
<b>Samoan Sting!</b> OUCH! Tasty Tiger prawns with fresh Local chili, local cherry tomatoes & Lau Pele (local spinad delicious Napoli sauce with mozzarella cheese.	<b>\$55.00</b> Ch) on a
Island BBQ Toa! A Meat Lovers Must! Ham, salami, bacon & NZ beef (local eye fillet), with onion & mushrooms c base topped with Mozzarella cheese.	<b>\$50.00</b> on a BBQ
<b>Seebreeze Seafood Sensation!</b> Juicy, fresh tiger prawns, local caught fish & Clalmari on a rich Napoli base. Topped with Mozza Fresh dill, finished with a swirl of Cocktail sauce.	\$60.00 arella ∳
<b>Cajun Moa Vela!</b> Spicy Cajun chicken on a rich tomato Napoli base with onion, capsicum, mushroom & local toma dressed with fresh coriander & mozzarella cheese. Mmmm mmmm!	\$50.00 atoes
Simple but exceedingly mouth-watering. Local Char-grilled Veggies, zucchini, eggplant, breadfrui	\$ <b>45.</b> 00

Simple but exceedingly mouth-watering. Local Char-grilled Veggies, Zucchini, eggplant, breadfruit, cherry tomatoes, olives and feta with fresh parsley.

Ingredients of all Pizza's are subject to availability on the day.