

Timeless Elegance

Country Gardens

Gourmet Food

Fine Wines

COUNTRY B & B COTTAGES

tranquility, luxury, and more...



SOUTH CATHEDRAL FARM
Buxton

Gourmet Pizza at South Cathedral Farm

We aim to use Home Grown, Home Made and Premium Local Produce in our Culinary Creations wherever possible

All our pizzas start with tomato, garlic and mozzarella cheese on a thin base

Antipasto

(Vegetarian)

Roasted red capsicum, marinated artichoke, kalamata olives and bocconcini on spinach leaves

Basil Pesto

Home made basil pesto, thinly sliced tomato, pine nuts and parmesan

Capricciosa

Shaved ham, sliced mushroom, kalamata olives – anchovies optional

Marty's Mexicana

(Vegetarian)

Red capsicum, kalamata olives, onion and tasty cheese with wicked mixture of herbs and spices – not for the fainthearted!

Prosciutto

Thinly sliced prosciutto with ricotta on baby rocket leaves

Smoked Salmon

Smoked Salmon, capers, Spanish Red onion, fresh dill and feta on spinach leaves

Three cheese

(Vegetarian)

Ricotta, parmesan and blue cheese on sliced mushrooms

All pizzas \$25

Mountain Views

Nature

Seclusion