

Bespoke Inns Dish Specification

GARLIC AND HERB PIZZA BREAD (MELBOURNE)



Dish ID

1344508

Ingredients

1 ptns	Recipe	1825122	pizza dough (boot)
5 ml	Recipe	1916474	confit garlic puree
2 g	Product	817908	Rosemary
1 g	Product	2219987	Maldon Sea Salt : Smoked
5 ml	Product	2162369	Pure : Olive Oil
1 g	Product	201085	Basil

Number of Products: 7

Critical Control Points (CCP)

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Allergen Disclaimer:

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Allergens stated on this recipe card cannot be guaranteed

Last Updated:

Most recent item change: 23/09/2026 12:59:16 (201085)

Most recent item added: 23/09/2026 12:59:09 (201085)

Dish details last updated: 23/09/2026 14:42:40

CONFIT GARLIC PUREE

SUB RECIPE FOR: GARLIC AND HERB PIZZA BREAD (MELBOURNE)

Recipe ID	1916474
Recipe Amount	1 ltr
Production Amount	1 ltr

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

PIZZA DOUGH (BOOT)

SUB RECIPE FOR: GARLIC AND HERB PIZZA BREAD (MELBOURNE)

Recipe ID	1825122
Recipe Amount	12 ptns
Production Amount	12 ptns

Ingredients

2.2 kg	Product	7441086	Caputo Pizza Flour : "00"
1.98 g	Product	275146	Fresh : Yeast : Block
1100 ml	Recipe	528666	Tap water
98 g	Product	1379840	Table Salt

Number of Products: 3

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Allergen Disclaimer:

Last Updated:

Most recent item change: 21/09/2026 23:15:25 (275146)
Most recent item added: 15/05/2026 11:06:47 (1379840)

FIOR DE LATTE GARLIC PIZZA BREAD (MELBOURNE)



Dish ID	1344509

Ingredients

1 ptns	Recipe	1825122	pizza dough (boot)
10 g	Recipe	1713351	garlic butter
5 ml	Recipe	1916474	confit garlic puree
100 g	Product	10854003	FIOR DE LATTE 4X2.5KG

Number of Products: 8

Critical Control Points (CCP)

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Last Updated:

Most recent item change: 23/09/2026 13:02:57 (10854003)

Most recent item added: 23/09/2026 13:02:50 (10854003)

Dish details last updated: 23/09/2026 14:26:54

GARLIC BUTTER

SUB RECIPE FOR: FIOR DE LATTE GARLIC PIZZA BREAD (MELBOURNE)

Recipe ID	1713351
Recipe Amount	750 g
Production Amount	750 g

Ingredients

10 g	Product	3889500	Parsley : Dried
100 g	Recipe	1713319	confit garlic
750 g	Product	222126	Butter : Unsalted

Number of Products: 4

Method

- soften butter and add to blender.
- add confit garlic and dried parsley and blend til smooth.

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Allergen Disclaimer:

Last Updated:
Most recent item added: 05/01/2026 10:50:36 (222126)

CONFIT GARLIC

SUB RECIPE FOR: GARLIC BUTTER

Recipe ID	1713319
Recipe Amount	3000 g
Production Amount	3000 g

Ingredients

1 kg	Product	407660	Garlic : Peeled
2 ltr	Product	8718407	KTC Vegetable Oil : Soya Bean
Number of Products: 2			

Method

add garlic and oil to half gastro.
cook at 150c for 45 mins or until softened but not coloured.
leave to cool in oil.

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Allergen Disclaimer:

Last Updated:

Most recent item change: 03/02/2026 12:14:26 (8718407)

Most recent item added: 05/01/2026 10:18:53 (8718407)

CLASSIC MARGARITA (MELBOURNE)

	Dish ID	1344515

Ingredients

1 portion	Recipe	1825132	pizza base , sauce and cheese (boot)
2 g	Product	201085	Basil
Number of Products: 11			

Critical Control Points (CCP)

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Last Updated:

Most recent item change: 21/09/2026 23:20:26 (1825132)

Most recent item added: 23/09/2026 13:06:42 (201085)

Dish details last updated: 23/09/2026 14:42:40

PIZZA BASE , SAUCE AND CHEESE (BOOT)

SUB RECIPE FOR: CLASSIC MARGARITA (MELBOURNE)

Recipe ID	1825132
Recipe Amount	1 portion
Production Amount	1 portion

Ingredients

1 ptns	Recipe	1825122	pizza dough (boot)
70 g	Recipe	1825081	pizza sauce
100 g	Product	10854003	FIOR DE LATTE 4X2.5KG
2 g	Recipe	1825166	brown butter
2 g	Product	2219987	Maldon Sea Salt : Smoked

Number of Products: 10

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

Most recent item change: 15/05/2026 10:26:23 (2219987)

Most recent item added: 15/05/2026 10:26:02 (2219987)

BROWN BUTTER

SUB RECIPE FOR: PIZZA BASE , SAUCE AND CHEESE (BOOT)

Recipe ID	1825166
Recipe Amount	400 g
Production Amount	400 g

Ingredients

500 g	Product	2191203	Butter Unsalted : Cuisine
Number of Products: 1			

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

Most recent item change: 15/05/2026 10:23:45 (2191203)

Most recent item added: 15/05/2026 10:23:25 (2191203)

PIZZA SAUCE

SUB RECIPE FOR: PIZZA BASE , SAUCE AND CHEESE (BOOT)

Recipe ID	1825081
Recipe Amount	4.2 kg
Production Amount	4.2 kg

Ingredients			
4.1 kg	Product	7383193	Mutti Pizza Sauce
20 ml	Product	195732	Balsamic Vinegar
20 ml	Product	2162369	Pure : Olive Oil
10 g	Product	1379840	Table Salt
Number of Products: 4			

Method
empty sauce into tub and season with oil vinegar and salt.

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Allergen Disclaimer:

Last Updated:
Most recent item change: 21/09/2026 23:11:00 (2162369)
Most recent item added: 15/05/2026 09:46:05 (1379840)

PEPPERONI (MELBOURNE)

A top-down view of a round pepperoni pizza served on a light blue ceramic plate. The pizza has a thick, slightly charred crust, a layer of red tomato sauce, melted cheese, and several slices of pepperoni. Fresh green basil leaves are scattered on top. The plate is placed on a rustic wooden table with vertical planks.

Dish ID

1344516

Ingredients

1 portion	Recipe	1825132	pizza base , sauce and cheese (boot)
20 g	Product	371651	Pepperoni : Sliced
2 g	Product	201085	Basil

Number of Products: 12

Critical Control Points (CCP)

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Last Updated:

Most recent item added: 23/09/2026 13:09:11 (201085)

Dish details last updated: 23/09/2026 14:42:40

COTTO E FUNGHI (MELBOURNE)



Dish ID	1344517

Ingredients

1 portion	Recipe	1825132	pizza base , sauce and cheese (boot)
30 g	Recipe	1827552	pulled ham hock
12 g	Recipe	1916476	cooked wild mushrooms
1 g	Product	3889500	Parsley : Dried

Number of Products: 12

Critical Control Points (CCP)

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Last Updated:

Most recent item change: 23/09/2026 13:15:01 (3889500)

Most recent item added: 23/09/2026 13:14:54 (3889500)

Dish details last updated: 23/09/2026 14:42:40

COOKED WILD MUSHROOMS

SUB RECIPE FOR: COTTO E FUNGHI (MELBOURNE)

Recipe ID	1916476
Recipe Amount	500 g
Production Amount	500 g

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

PULLED HAM HOCK

SUB RECIPE FOR: COTTO E FUNGHI (MELBOURNE)

Recipe ID	1827552
Recipe Amount	2 kg
Production Amount	2 kg

Ingredients

4 each	Product	559366	Hock
Number of Products: 1			

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

Most recent item change: 18/05/2026 23:25:53 (559366)
Most recent item added: 18/05/2026 23:25:46 (559366)

DIAVOLA (MELBOURNE)



Dish ID	1344519

Ingredients

1 portion	Recipe	1825132	pizza base , sauce and cheese (boot)
4 g	Recipe	1916576	pickled green chilli
12 g	Product	2114734	Salami Milano : Sliced
10 g	Product	3384831	Nduja

Number of Products: 12

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Last Updated:

Most recent item change: 23/09/2026 13:22:37 (3384831)

Most recent item added: 23/09/2026 13:22:26 (3384831)

Dish details last updated: 23/09/2026 14:42:40

PICKLED GREEN CHILLI

SUB RECIPE FOR: DIAVOLA (MELBOURNE)

Recipe ID	1916576
Recipe Amount	500 g
Production Amount	500 g

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

SALSICCIA (MELBOURNE)



Dish ID1344520

Ingredients			
1 portion	Recipe	1825132	pizza base , sauce and cheese (boot)
30 g	Recipe	1916472	italian sausage
10 g	Product	4514449	Red Peppers : Whole : Fire Roasted
2 g	Product	201085	Basil
5 g	Recipe	628751	pickled red onion
Number of Products: 15			

Critical Control Points (CCP)

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Last Updated:

Most recent item added: 23/09/2026 13:30:49 (628751)

Dish details last updated: 23/09/2026 14:42:40

PICKLED RED ONION

SUB RECIPE FOR: SALSICCIA (MELBOURNE)

Recipe ID	628751
Recipe Amount	100 g
Production Amount	100 g

Ingredients

100 g	Product	3440873	Onions : Red : New season
150 ml	Product	195739	White Wine Vinegar
100 g	Product	200592	Caster Sugar

Number of Products: 3

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Allergen Disclaimer:

Last Updated:

Most recent item added: 24/01/2026 15:12:45 (200592)

ITALIAN SAUSAGE

SUB RECIPE FOR: SALSICCIA (MELBOURNE)

Recipe ID	1916472
Recipe Amount	500 g
Production Amount	500 g

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

QUATTRO FORMAGGI (MELBOURNE)



Dish ID

1344518

Ingredients

1 portion	Recipe	1825132	pizza base , sauce and cheese (boot)
8 g	Product	1875369	Gorgonzola : Quarters
8 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
20 g	Recipe	1916459	Whipped ricotta

Number of Products: 12

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Last Updated:

Most recent item change: 23/09/2026 13:19:39 (1916459)

Most recent item added: 23/09/2026 13:19:17 (1916459)

Dish details last updated: 23/09/2026 14:42:40

WHIPPED RICOTTA

SUB RECIPE FOR: QUATTRO FORMAGGI (MELBOURNE)

Recipe ID	1916459
Recipe Amount	500 g
Production Amount	500 g

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

MARINARA (MELBOURNE)



Dish ID1344510

Ingredients			
1 portion	Recipe	1915322	pizza base , sauce (boot)
10 ml	Recipe	1916474	confit garlic puree
1 g	Product	5072874	Oregano : Dried : Rubbed
2 g	Product	201085	Basil
5 ml	Product	2162369	Pure : Olive Oil
Number of Products: 12			

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Last Updated:

Most recent item change: 23/09/2026 13:05:24 (2162369)

Most recent item added: 23/09/2026 13:05:16 (2162369)

Dish details last updated: 23/09/2026 14:42:40

PIZZA BASE , SAUCE (BOOT)

SUB RECIPE FOR: MARINARA (MELBOURNE)

Recipe ID	1915322
Recipe Amount	1 portion
Production Amount	1 portion

Ingredients

1 ptns	Recipe	1825122	pizza dough (boot)
70 g	Recipe	1825081	pizza sauce
2 g	Recipe	1825166	brown butter
2 g	Product	2219987	Maldon Sea Salt : Smoked

Number of Products: 9

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

Most recent item added: 21/09/2026 23:16:17 (1825166)

WOODLAND MUSHROOM BIANCA (MELBOURNE)



Dish ID

1344523

Ingredients			
1 portion	Recipe	1825132	pizza base , sauce and cheese (boot)
5 g	Recipe	1713351	garlic butter
5 ml	Recipe	1916474	confit garlic puree
10 g	Recipe	1916476	cooked wild mushrooms
10 g	Recipe	1916459	Whipped ricotta
5 g	Product	350843	Spinach : Packed
1 g	Product	1356845	Black Pepper : Cracked
Number of Products: 16			

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Last Updated:

Most recent item added: 23/09/2026 13:53:16 (1356845)

Dish details last updated: 23/09/2026 14:42:40

SMOKED CHICKEN AND NDUJA (MELBOURNE)



Dish ID	1344522

Ingredients

1 portion	Recipe	1825132	pizza base , sauce and cheese (boot)
10 g	Product	3384831	Nduja
5 g	Recipe	1822337	pickled chilli
5 g	Recipe	1916469	hot honey
1 g	Product	3889500	Parsley : Dried

Number of Products: 21

Critical Control Points (CCP)

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Last Updated:

Most recent item added: 23/09/2026 14:26:54 (3889500)

Dish details last updated: 23/09/2026 14:42:45

HOT HONEY

SUB RECIPE FOR: SMOKED CHICKEN AND NDUJA (MELBOURNE)

Recipe ID	1916469
Recipe Amount	3 kg
Production Amount	3 kg

Ingredients			
3 kg	Product	6581284	Honey : Wild Flower
400 ml	Product	2176160	Cider Vinegar : CK
140 ml	Product	4416748	Lime Juice : 100% Natural
56 g	Product	4760238	Chilli Flakes
28 g	Product	839907	Paprika
12 g	Product	2219987	Maldon Sea Salt : Smoked
Number of Products: 6			

Method	
add honey , chilli flakes and paprika to pan and gently warm through.	
remove from heat and whisk in vinegar , lime juice and salt.	
leave to infuse and cool.	

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Allergen Disclaimer:

Last Updated:

Most recent item change: 23/09/2026 14:42:45 (2219987)
Most recent item added: 23/09/2026 14:42:40 (2219987)

PICKLED CHILLI

SUB RECIPE FOR: SMOKED CHICKEN AND NDUJA (MELBOURNE)

Recipe ID	1822337
Recipe Amount	350 g
Production Amount	350 g

Ingredients

100 ml	Recipe	1729173	pickling vinegar
12 each	Product	1582982	Chillies : Red
Number of Products: 3			

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

Most recent item change: 12/05/2026 14:16:33 (1582982)
Most recent item added: 12/05/2026 14:16:23 (1582982)

PICKLING VINEGAR

SUB RECIPE FOR: PICKLED CHILLI

Recipe ID	1729173
Recipe Amount	1 ltr
Production Amount	1 ltr

Ingredients

600 ml	Product	195739	White Wine Vinegar
400 g	Product	200592	Caster Sugar
Number of Products: 2			

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

Most recent item change: 24/01/2026 15:34:12 (200592)
Most recent item added: 24/01/2026 15:33:58 (200592)

ORTOLANA (MELBOURNE)

	Dish ID	1344521

Ingredients

1 portion	Recipe	1825132	pizza base , sauce and cheese (boot)
8 g	Recipe	1916476	cooked wild mushrooms
10 g	Product	4514449	Red Peppers : Whole : Fire Roasted
5 g	Recipe	628751	pickled red onion
5 g	Product	4769921	Black Pitted Olives

Number of Products: 15

Critical Control Points (CCP)

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Last Updated:

Most recent item added: 23/09/2026 13:34:18 (4769921)

Dish details last updated: 23/09/2026 14:42:40

TRUFFLE MUSHROOM ARANCINI (MELBOURNE)



Dish ID

1344528

Ingredients

90 g	Recipe	1916689	truffle mushroom arrancini
10 g	Recipe	1703510	garlic aioli
5 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
1 g	Product	2078483	Chives

Number of Products: 20

Critical Control Points (CCP)

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Last Updated:

Most recent item added: 23/09/2026 14:15:37 (2078483)

Dish details last updated: 23/09/2026 14:26:54

GARLIC AIOLI

SUB RECIPE FOR: TRUFFLE MUSHROOM ARANCINI (MELBOURNE)

Recipe ID	1703510
Recipe Amount	1600 g
Production Amount	1600 g

Ingredients

500 g	Product	1277028	Peeled
100 g	Product	3063860	COCOVITE Egg Yolk
25 ml	Product	8766373	Caterfood White Wine Vinegar
25 g	Product	6810335	Dijon Mustard
1 ltr	Product	8718407	KTC Vegetable Oil : Soya Bean
50 ml	Recipe	528666	Tap water

Number of Products: 5

Method

- . add garlic and oil to pan and confit on low heat until soft but not coloured.
- . leave to cool then blend together.
- . add all other ingredients to blender and start mixing.
- . slowly start to add oil until all emulsified.
- . pass off and season with salt to taste.

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Allergen Disclaimer:

Last Updated:

Most recent item change: 10/12/2025 09:58:44 (528666)
Most recent item added: 10/12/2025 09:58:09 (528666)

TRUFFLE MUSHROOM ARRANCINI

SUB RECIPE FOR: TRUFFLE MUSHROOM ARANCINI (MELBOURNE)

Recipe ID	1916689
Recipe Amount	1 kg
Production Amount	1 kg

Ingredients			
200 g	Product	206417	Onions : Spanish
20 g	Product	407660	Garlic : Peeled
20 g	Product	201112	Lemon Thyme
40 g	Recipe	1713351	garlic butter
250 g	Product	1687189	Arborio Rice : Risotto
100 ml	Product	7644442	Vidriada Airen
20 g	Product	6572652	Vegetable : Stock powder
750 ml	Recipe	528666	Tap water
300 g	Product	2414820	Mushrooms : Exotic : Mix
100 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
10 ml	Product	1857627	Truffle Oil White

Number of Products: 13

Method
finely chop onion, garlic and thyme and add to pan with garlic butter.
sweat for 5 mins until soft but not coloured, then add rice.
cook for 2 mins then add chopped mushrooms and cook down.
add white wine and reduce by 2/3rds.
mix water and stock powder together and slowly start adding to pan until all is used.
once rice is cooked remove from heat and stir in parmesan, chopped tarragon and truffle oil.
season with salt and pepper and leave to cool.
once chilled ball into 30g balls ready to panne.

Critical Control Points (CCP)
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Allergen Disclaimer:

Last Updated:

Most recent item change: 23/09/2026 14:09:08 (2414820)

Most recent item added: 23/09/2026 14:08:48 (1857627)

NDUJA LOADED FRIES (MELBOURNE)



Dish ID

1344526

Ingredients			
200 g	Product	11317528	LAMB WESTON STEALTH FRIES 3/8TH 9MM GF
10 g	Product	3384831	Nduja
10 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
1 g	Product	3889500	Parsley : Dried
10 ml	Recipe	1916457	nduja mayo
Number of Products: 4			

Critical Control Points (CCP)

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Allergen Disclaimer:

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Last Updated:

Most recent item added: 23/09/2026 14:01:29 (1916457)

Dish details last updated: 23/09/2026 14:26:54

NDUJA MAYO

SUB RECIPE FOR: NDUJA LOADED FRIES (MELBOURNE)

Recipe ID	1916457
Recipe Amount	1 ltr
Production Amount	1 ltr

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

PARMESAN AND HERB FRIES (MELBOURNE)



Dish ID

1344525

Ingredients

200 g	Product	11317528	LAMB WESTON STEALTH FRIES 3/8TH 9MM GF
10 g	Product	2028370	Gran Mantovano : Vegetarian Hard Cheese : Italian
1 g	Product	3889500	Parsley : Dried
10 g	Recipe	1703510	garlic aioli

Number of Products: 8

Critical Control Points (CCP)

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Last Updated:

Most recent item added: 23/09/2026 13:58:03 (1703510)

Dish details last updated: 23/09/2026 14:26:54

SKIN ON FRIES (MELBOURNE)

	<table><tr><td>Dish ID</td><td>1344524</td></tr></table>	Dish ID	1344524
Dish ID	1344524		

Ingredients

200 g	Product	11317528	LAMB WESTON STEALTH FRIES 3/8TH 9MM GF
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Number of Products: 1

Critical Control Points (CCP)

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Last Updated:

Most recent item added: 23/09/2026 13:55:30 (11317528)

Dish details last updated: 23/09/2026 14:00:14

NDUJA MAYO DIP (MELBOURNE)

	<table><tr><td>Dish ID</td><td>1344535</td></tr></table>	Dish ID	1344535
Dish ID	1344535		

Critical Control Points (CCP)

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Last Updated:

Most recent item added: 23/09/2026 14:34:11 (1916457)
Dish details last updated: 23/09/2026 14:34:37

BLACK PEPPER KEWPIE DIP (MELBOURNE)



Dish ID	1344532

Ingredients

40 ml	Recipe	1916753	Black pepper kewpie mayo
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Number of Products: 3

Critical Control Points (CCP)

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Last Updated:

Most recent item change: 23/09/2026 14:52:29 (1916753)

Most recent item added: 23/09/2026 14:49:27 (1916753)

Dish details last updated: 23/09/2026 14:52:29

BLACK PEPPER KEWPIE MAYO

SUB RECIPE FOR: BLACK PEPPER KEWPIE DIP (MELBOURNE)

Recipe ID	1916753
Recipe Amount	500 ml
Production Amount	500 ml

Ingredients

500 g	Product	559686	Japanese : Mayonnaise : (Kewpie)
500 ml	Product	5410573	GUINNESS 11G
10 g	Product	1356845	Black Pepper : Cracked

Number of Products: 3

Method

reduce guinness and black pepper to a syrup.

fold through mayo.

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

Most recent item added: 23/09/2026 14:39:49 (1356845)

HOT HONEY DIP (MELBOURNE)

	Dish ID	1344530

Ingredients

3 oz Recipe 1916469 hot honey

Number of Products: 6

Critical Control Points (CCP)

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Last Updated:

Most recent item added: 23/09/2026 14:18:41 (1916469)

Dish details last updated: 23/09/2026 14:42:45

HARISSA KETCHUP DIP (MELBOURNE)

	Dish ID	1344533

Ingredients

3 oz	Recipe	1759937	harissa ketchup (boot)
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Number of Products: 4

Critical Control Points (CCP)

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Last Updated:

Most recent item added: 23/09/2026 14:32:26 (1759937)

Dish details last updated: 23/09/2026 14:33:00

HARISSA KETCHUP (BOOT)

SUB RECIPE FOR: HARISSA KETCHUP DIP (MELBOURNE)

Recipe ID	1759937
Recipe Amount	1.3 kg
Production Amount	1.3 kg

Ingredients

1 kg	Product	222907	Heinz Tomato Ketchup
50 g	Product	887374	Harissa Paste
300 g	Product	3414169	Chipotle Ketchup
100 ml	Product	224082	OwnMalt Vinegar

Number of Products: 4

Method

whisk all ingredients together, pass off and place in squeeze bottle ready for service.

Critical Control Points (CCP)

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Allergen Disclaimer:

Last Updated:

Most recent item change: 26/02/2026 11:07:06 (224082)

Most recent item added: 26/02/2026 11:06:38 (224082)

GARLIC AIOLI DIP (MELBOURNE)



Dish ID

1344529

Ingredients

3 oz Recipe 1703510 garlic aioli

Number of Products: 5

Critical Control Points (CCP)

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Last Updated:

Most recent item added: 23/09/2026 14:16:57 (1703510)

Dish details last updated: 23/09/2026 14:18:12

HERB PESTO DIP (MELBOURNE)

	Dish ID	1344531

Ingredients

3 oz	Product	274690	Nut Free Green Pesto
Number of Products: 1			

Critical Control Points (CCP)

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Last Updated:

Most recent item added: 23/09/2026 14:29:44 (274690)

Dish details last updated: 23/09/2026 14:30:46