

Sharing entree option served in large platters:

- <u>Sizes of the platters are substantial</u> and even if guest will share entrees, everyone can have a byte to every item, we guarantee.
- The Set Menus are <u>priced per head</u>, consisting in a selection of:
 - n.1) 3 entrée to share + 2 choices of main courses
 - n.2) 3 entrée to share + 2 choices of main courses
 - n.3) 3 entree to share + 1 second entree (single serve) + 2 choices of main course

If you wish to add extra choices:

- ✓ Add <u>one entrée</u> choice, extra **\$4** per guest.
 - ✓ Add one main choice, extra \$6 per guest
 - ✓ Add <u>one dessert</u> extra \$9 per guest.

BYO cake allowed \$ 1.00 per guest

Gluten Free, Dairy Free & Vegetarian options available on request

All the pasta mentioned in all menus is from our home made range, we proudly produce all the pasta in house.

Menu n°1:

\$ 44.00 per head

Please select from the list below:

3 entree to share & 2 main choices

Entree selection

- Tomato, garlic, red onions, basil, herbs, E.V.O.O. toasted ciabatta bread
- Potato, mozzarella and spinach croquettes, rocket salad, aioli`
- Deep fried pumpkin, basil and Mozzarella Arancini balls
- Tasmanian Smoked Salmon and avocado Bruschetta
- Deep fried baby folded pizzas stuffed with salami and mozzarella
- Salt and pepper baby squid served with aioli sauce
- Stuffed and baked fresh tomatoes, herbs, spices, bread crumbs, E.V.O.O.
- Deep fried Baby folded pizza with crashed broccoli, potato & chilly
- Mixed selection of Pizzas from our Oven

Main selection

- Baked Barramundi fillet herbs & bread crumb crusted, sauté broccoli, walnuts, anchovies
- Roasted chicken thighs cooked with crushed tomato, olives, oregano, roasted potatoes.
- Chicken Parmigiana style, baked with bocconcini mozzarella and crushed tomatoes, served with rocket salad and parmesan.
- Cannelloni baked pasta filled with ricotta and spinach, béchamel & tomato sauce
- Pork scaloppine served with mushroom sauce, baked potatoes
- Caserecce pasta tossed with fried eggplants, garlic, ricotta, herbs, tomato sauce
- Ravioli with ricotta e pistachio, tossed with butter, sage, creamy sauce(home-made)
- Saffron and mushroom risotto



Menu N. 2 \$ 48.00 per head

Please select from the list below: 3 entree to share & 2 main choices

Entree selection

- Tasmanian Smoked Salmon and avocado Bruschetta
- Deep fried baby folded pizzas stuffed with salami and mozzarella
- Salt and pepper baby squid served with tartar sauce
- Mixed tomato, bocconcini mozzarella, avocado, basil on toasted ciabatta
- Deep fried pumpkin, basil and Mozzarella Arancini balls
- Mixed Italian antipasto, pancetta & coppa Ham, grilled marinated vegetable, capsicum, olives, artichokes.
- Mixed selection of Pizzas from our Oven
- Parma ham, fresh figs, pancetta, deep fried bread (seasonal)(optional without figs)
- Caserecce pasta tossed with fried eggplants, garlic, ricotta, herbs, tomato sauce
- Ravioli with ricotta e pistachio, tossed with butter, sage, creamy sauce(home-made)
- Paccheri pasta tossed with crushed fresh sausage, mushroom, tomato sauce and beans

Main selection

- Baked Barramundi fillet Mediterranean style, pistachio, sundry tomato, lemon and dill dressing, steam broccoli.
- Roasted chicken thighs cooked with crushed tomato, olives, oregano, roasted potatoes.
- Cannelloni baked pasta filled with ricotta and spinach, béchamel & tomato sauce
- Pork Belly roasted with fennel seeds served with mash potatoes, green beans
- Ravioli with ricotta and spinach, tossed with fresh tomato, basil
- Seafood risotto
- Grilled 250 gr. Sirloin steak served with mushroom and truffle sauce, roasted potatoes
- Lamb shank slow cooked in Chianti wine, vegetable cassoulet, soft polenta
- Pork medallions rolled with sage & pancetta, served with creamy potatoes, green beans, pork
 jus

Menu N. 3 \$ 54.00 per head

Please select from the list below:

3 entree to share, 1 second entree & 2 main choices

Entree selection

- Tasmanian Smoked Salmon and avocado Bruschetta
- Deep fried baby folded pizzas stuffed with salami and mozzarella
- Salt and pepper baby squid served with Aioli sauce
- Mixed tomato, bocconcini mozzarella, avocado, basil on toasted ciabatta
- Deep fried pumpkin, basil and Mozzarella Arancini balls
- Mixed Italian antipasto, pancetta & coppa Ham, grilled marinated vegetable, capsicum, olives, artichokes.
- Mixed selection of Pizzas from our Oven
- Parma ham, fresh figs, pancetta, deep fried bread (seasonal)(optional without figs)

Second Entree selection

- Ravioli with ricotta e pistachio, tossed with butter, sage, creamy sauce(home-made)
- Ravioli with prawns and crab, tiger prawns, roasted cherry tomato, bisque sauce.
- Risotto with Duck comfit, porcini mushroom (other flavours risotto available on request)
- Caserecce pasta tossed with fried eggplants, garlic, ricotta, herbs, tomato sauce
- Tortellone gigante
 (truffle and mushroom large tortellone served with butter spinach, fried sage and parmesan sauce)
- Paccheri pasta tossed with crushed fresh sausage, mushroom, tomato sauce and beans
- Ravioli Tirolesi, stuffed with potatoes, cheese & saffron, tossed with prosciutto, cabbage sage and cream

Main selection

- Baked Barramundi fillet Mediterranean style, pistachio, sundry tomato, lemon and dill dressing, steam broccoli
- Roasted chicken thighs cooked with crushed tomato, olives, oregano, roasted potatoes.
- Pork Belly roasted with fennel seeds served with mash potatoes, green beans
- Grilled 250 gr. Sirloin steak served with mushroom and truffle sauce, roasted potatoes
- Lamb shank slow cooked in Chianti wine, vegetable cassoulet, soft polenta
- Pork medallions rolled with sage & pancetta, served with creamy potatoes, green beans, pork
 jus

- Veal Roulade, filled with fresh herbs pancake and prosciutto, mash potatoes and roasted vegetable
- Wrapped Swordfish steak, prawn mousse, light bisque, stir fried vegetables
- Lamb Cutlets crumbed with aromatised bread, mash potatoes, capsicum & eggplant cassoulet

Dessert Selection

\$ 9/choice

- Panna cotta served with fresh strawberry coulisse
- Cream Caramel
- Cream Caramel served with cognac scented fresh oranges
- Bonet Piemontese, chocolate, grappa, amaretti biscuits pudding caramel sauce
- Strawberry parfait served with fresh fruit tapenade, cream
- Lemon meringue
- Belgium chocolate and pistachio tart served with cream
- Limoncello sorbet served with strawberry and berry salad
- Hazelnut frozen parfait served with chocolate sauce, caramel nuts
- Lemon and passionfruit meringue
- Apple Tartatin served with ice cream
- Hazelnut frozen parfait served with chocolate sauce, caramel nuts



Kids Menu

Pizzas available only at dinner time

The menu will be available on the function day and we will require parents to select items for their children's:

- Fish & chips (\$13)
- Chicken nuggets & chips (\$13)
- Ham & Cheese Pizza (\$16)
- Hawayan Pizza (\$17)
- Chips (\$7)
- Spaghetti with Tomato or Bolognese sauce (\$9)
- Gnocchi with tomato or Bolognese sauce (\$10.5)
- Ice cream also available (Chocolate & Vanilla flavours);
- Nutella Pizza (available on request);