

SET MENU

SILVER MENU

\$45pp

Breads

CIABATTA – Italian bread with evoo & balsamic

BRUSCHETTA – tomato, garlic&basil evoo & balsamic reduction

Starters

BBQ SQUID – Lemon thyme, extra virgin olive oil

ARANCINI – pumpkin, sage & mozzarella with gorgonzola sauce

Pasta/Risotto

CHOOSE 1 MAIN MEAL

OSSO BUCO RAGU – Caserecce with grass fed beef osso buco, red wine, sage & tomato

BOSCAIOLA – Pappardelle with bacon, Portobello mushrooms, rosemary in a white wine & cream sauce

PUTTANESCA – Spaghetti with white anchovies, Kalamata olives, fresh chilli, baby capers, tomato

MUSHROOM RISOTTO – Portobello and Shiitake mushroom with pine nuts, truffle and rocket

Sides

ROCKET SALAD – Pear and parmesan with balsamic reduction

BEER BATTERED CHIPS – Rosemary salt, aioli

Desserts

Add 1 scoop of lemon sorbet – extra \$2pp

Add tiramisu – extra \$5pp

SET MENU

GOLD MENU

\$55pp

Glass of prosecco sparkling wine on arrival

Starters

BBQ SQUID – Lemon thyme, extra virgin olive oil

ARANCINI – pumpkin, sage & mozzarella with gorgonzola sauce

ANTIPASTO – Selection of vegetables, cured meats, seafood, crostini

Pasta/Risotto/Main

CHOOSE 1 MAIN MEAL

OSSO BUCO RAGU – Caserecce with grass fed beef osso buco, red wine, sage & tomato

BOSCAIOLA – Pappardelle with bacon, Portobello mushrooms, rosemary in a white wine & cream sauce

PUTTANESCA – Spaghetti with white anchovies, Kalamata olives, fresh chilli, baby capers, tomato

MUSHROOM RISOTTO – Portobello and Shiitake mushroom with pine nuts, truffle and rocket

VEAL SCALOPPINE – Milk fed veal with mushrooms & leek jus served with cauliflower puree & seasonal vegetables

Sides

ROCKET SALAD – Pear and parmesan with balsamic reduction

BEER BATTERED CHIPS – Rosemary salt, aioli

Desserts

Add 1 scoop of lemon sorbet – extra \$2pp

Add tiramisu – extra \$5pp

SET MENU

PLATINUM MENU

\$60pp

Glass of prosecco sparkling wine on arrival

Starters

BBQ SQUID – Lemon thyme, extra virgin olive oil

ARANCINI – pumpkin, sage & mozzarella with gorgonzola sauce

ANTIPASTO – Selection of vegetables, cured meats, seafood, crostini

Pasta/Risotto/Main/Salad

CHOOSE 1 MAIN MEAL

PUMPKIN SALAD – Roasted butternut, beetroot, feta, leaves, balsamic dressing

OSSO BUCO RAGU – Caserecce with grass fed beef osso buco, red wine, sage & tomato

BOSCAIOLA – Pappardelle with bacon, Portobello mushrooms, rosemary in a white wine & cream sauce

PUTTANESCA – Spaghetti with white anchovies, Kalamata olives, fresh chilli, baby capers, tomato

MUSHROOM RISOTTO – Portobello and Shiitake mushroom with pine nuts, truffle and rocket

VEAL SCALOPPINE – Milk fed veal with mushrooms & leek jus served with cauliflower puree & seasonal vegetables

FISH OF THE DAY – Please see our black board for today's fish of the day

Sides

ROCKET SALAD – Pear and parmesan with balsamic reduction

BEER BATTERED CHIPS – Rosemary salt, aioli

Desserts

Add 1 scoop of lemon sorbet – extra \$2pp

Add tiramisu – extra \$5pp

SET MENU

ITALIAN FAMILY FEAST

From \$35pp

All meals are shared to promote an Italian family meal atmosphere

Starters

ARANCINI – pumpkin, sage & mozzarella with gorgonzola sauce

ANTIPASTO – Selection of vegetables, cured meats, seafood, crostini

Pasta/Risotto

CHOOSE 3 PASTA/RISOTTO FROM OUR CURRENT MENU

Add seafood – extra \$2pp

Add pasta/risotto – extra \$4pp

Sides

ROCKET SALAD – Pear and parmesan with balsamic reduction

BEER BATTERED CHIPS – Rosemary salt, aioli

Desserts

Add 1 scoop of lemon sorbet – extra \$2pp

Add tiramisu – extra \$5pp