

## SET MENU

### SILVER MENU

\$49pp

### Breads

CIABATTA – Italian bread with evoo & balsamic

BRUSCHETTA – tomato, garlic&basil evoo & balsamic reduction

### Pasta/Risotto

#### CHOOSE 1 MAIN MEAL

BEEF RAGU' – grass fed beef, red wine, sage & tomato w/ rigatoni

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

CHICKEN RISOTTO – free range chicken, cacciatore sausage, saffron, chilli, spinach (gf)

### Sides

ROCKET SALAD – Pear and parmesan with balsamic reduction

BEER BATTERED CHIPS – Rosemary salt, aioli

### Desserts

Choose 1 scoop gelato

lemon or mango sorbet

## SET MENU

### GOLD MENU

\$59pp

Glass of prosecco sparkling wine on arrival

#### Starters

FRITTO MISTO – selection of fresh seafood lightly fried, served with accompaniments

PIATTO DI SALUMI – selection of sliced cured meats, served with accompaniments

#### Pasta/Risotto/Main

#### CHOOSE 1 MAIN MEAL

BEEF RAGU' – grass fed beef, red wine, sage & tomato w/ rigatoni

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

PRAWN RISOTTO – Australian prawns, fresh chilli, spinach & asparagus(gf)

CHICKEN CACCIATORE – free range chicken breast, Napoli sauce w garlic, rosemary, served w creamy mashed potato & seasonal greens (gf)

#### Sides

ROCKET SALAD – Pear and parmesan with balsamic reduction

BEER BATTERED CHIPS – Rosemary salt, aioli

#### Desserts

Choose 1 scoop gelato

lemon or mango sorbet

## SET MENU

### PLATINUM MENU

\$69pp

Glass of prosecco sparkling wine on arrival

#### Breads

CIABATTA – Italian bread with evoo & balsamic

BRUSCHETTA – tomato, garlic&basil evoo & balsamic reduction

#### Starters

FRITTO MISTO – selection of fresh seafood lightly fried, served with accompaniments

PIATTO DI SALUMI – selection of sliced cured meats, served with accompaniments

#### Pasta/Risotto/Main/Salad

##### CHOOSE 1 MAIN MEAL

BEEF RAGU' – grass fed beef, red wine, sage & tomato w/ rigatoni

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

PRAWN RISOTTO – Australian prawns, fresh chilli, spinach & asparagus(gf)

CHICKEN CACCIATORE – free range chicken breast, Napoli sauce w garlic, rosemary, served w creamy mashed potato & seasonal greens (gf)

#### Sides

ROCKET SALAD – Pear and parmesan with balsamic reduction

BEER BATTERED CHIPS – Rosemary salt, aioli

#### Desserts

Choose 1 scoop gelato (lemon or mango sorbet)

or TIRAMISU'

## SET MENU

### ITALIAN FAMILY FEAST

From \$45pp

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