

FUNCTIONS MENU

OPTION ONE \$45 PER PERSON

STARTER

ANTIPASTO PLATTERS TO SHARE

A selection of cured meats, cheese, olives, pickled vegetables and house baked bread

MAINS

Please chose one main

TORTELLINI ALFREDO Veal filled tortellini tossed with pancetta and fresh mushrooms in a cream & Parmesan cheese sauce

OR

GNOCCHI PRIMAVERA House made potato gnocchi tossed with eggplant, roast capsicum & mushrooms in a garlic, basil & tomato sauce (V)

OR

PENNE ALL'AMATRICIANA Penne with bacon, chilli, garlic & olive oil in a tomato & basil sauce

DESSERT

TIRAMISU Homemade espresso and Tia Maria pudding with mascarpone cheese

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OPTION TWO \$55 PER PERSON

TO SHARE

PIZZA BIANCA Pizza bread brushed with garlic, olive oil and herbs

Please chose one option from entrée, main & dessert

ENTRÉE

PENNE PRIMAVERA Penne tossed with eggplant, roast capsicum & mushrooms in a garlic, basil & tomato sauce (V)

OR

SALT & PEPPER CALAMARI served with chips, salad and lemon aioli

MAINS

POLLO RIPIENO Oven baked chicken breast filled with mushrooms & herbs served on risotto with cavolo nero and jus gras

OR

SALMONE AL LIMONE Atlantic salmon with spinach, potato mash, cherry tomatoes and lemon butter

OR

AGNELLO AL FORNO Char grilled lamb cutlets with olive tapenade, grilled eggplant, roast shallots & pine nuts

DESSERT

TIRAMISU Homemade espresso and Tia Maria pudding with mascarpone cheese

OR

CHOCOLATE AND ALMOND BROWNIE Warm chocolate and almond brownie served with chocolate sauce and house made vanilla bean gelato

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OPTION THREE \$65 PER PERSON

TO SHARE

PIZZA BIANCA Pizza bread brushed with garlic, olive oil and herbs

Please chose one option from entrée, main & dessert

ENTRÉE

SALT & PEPPER CALAMARI served with chips, salad & lemon aioli

OR

TORTELLINI ALFREDO Veal filled tortellini tossed with pancetta and fresh mushrooms in a cream & Parmesan cheese sauce

OR

ARANCINI Porcini, truffle & sage arancini served with whipped ricotta

MAINS

POLLO RIPIENO Oven baked chicken breast filled with mushrooms & herbs served on risotto with cavolo nero and jus gras

OR

SALMONE AL LIMONE Atlantic salmon with spinach, potato mash, cherry tomatoes and lemon butter

OR

AGNELLO AL FORNO Char grilled lamb cutlets with olive tapenade, grilled eggplant, roast shallots & pine nuts

OR

SALTIMBOCCA ALLA ROMANA Sautéed veal medallions wrapped in prosciutto & sage with roast potatoes, provolone cheese and white wine sauce

DESSERT

TIRAMISU Homemade espresso and Tia Maria pudding with mascarpone cheese

OR

CHOCOLATE AND ALMOND BROWNIE Warm chocolate and almond brownie served with chocolate sauce and house made vanilla bean gelato