

\$75 Menu Italian Feast Sharing

Add chocolate brownie for dessert - \$10 extra

antipasto

Ciabatta served with aged vinegar, extra virgin olive oil & garlic confit **V**

Focaccia Rossa, pizza base with extra virgin olive oil, tomato,
garlic and herbs **V**

entree

Calamari Mediterranean, shallow fried tossed with garlic, parsley and
oregano, served with a dill aioli and petit salad

Potato Croquettes filled with salami, ham, mozzarella and parmesan
cheese served with a gorgonzola cream sauce

Salmon Affumicato, smoked salmon served with a salad of rocket and
horseradish cream

main

Slow Braised Lamb Shoulder cooked for 4 hours served with Italian
herbs and roasting jus **GF**

Pollo Pepato Chicken Breast, pan fried and served with a mushroom green
pepper corn and blue vein cheese sauce

Fresh Pasta Ragu, twisted fresh pasta served in a sauce of veal,
mushrooms and onions cooked in red wine topped with parmigiano
cheese

Seasonal salad, greens and honeyed carrots served for the table

\$85 Menu Italian Feast Choice of Main

Add chocolate brownie for dessert - \$10 extra

antipasto

Ciabatta served with aged vinegar, extra virgin olive oil & garlic confit V

Focaccia Rossa, pizza base with extra virgin olive oil, tomato,
garlic and herbs V

entree

Calamari Mediterranean, shallow fried tossed with garlic, parsley and
oregano, served with a dill aioli and petit salad

Potato Croquettes filled with salami, ham, mozzarella and parmesan
cheese served with a gorgonzola cream sauce

Salmon Affumicato, smoked salmon served with a salad of rocket and
horseradish cream

main

Fresh Cone Bay Barramundi, grilled and served with a roasted capsicum
and caper salsa and chips

Pollo Pepato Chicken Breast, pan fried and served with a mushroom green
pepper corn and blue vein cheese sauce

Fresh Pasta Ragu, twisted fresh pasta served in a veal, mushrooms and
onion sauce cooked in red wine topped with parmigiano cheese

Steak Primavera, eye fillet steak cooked M/MR served on a creamy mashed
potato topped with a salsa of tomato and avocado GF

Seasonal salads and vegetables served for the table