

# **Menu 1**

Minimum 10 People

## **Entrée**

### **Mixed platter of**

#### **Antipasto**

A selection of homemade cold appetisers.

#### **Rugetta e Parmigiano**

Wild rocket and shaved parmesan, with balsamic vinegar and olive oil.

#### **Funghi**

Marinated grilled large field mushrooms.

And

#### **Bianchetti**

Whitebait fritters with preserved lemon mayonnaise.

## **Main Course**

Served Alternately

#### **Rigatoni**

Rigatoni pasta tossed with tasty Italian pork sausages stewed with tomato, rosemary and sage.

#### **Ravioli**

Pumpkin, ginger and shallot filled ravioli tossed through a sage and butter reduction.

#### **Penne**

Short tubular pasta with tomato, eggplant and basil.

### **Wood fire Bread**

### **Coffee or Tea**

**\$39 per person October 2008**

# **Menu 2**

Served Alternately

## **Appetiser**

Smoked salmon crostini and Champagne on arrival.

## **Entrée**

### **Bianchetti**

Whitebait fritters with preserved lemon mayonnaise.

### **Risotto**

Prawn risotto with zucchini and mint.

### **Ravioli**

Pumpkin and goats cheese ravioli with a sage and butter reduction.

## **Main Course**

### **Anatra**

Double roasted, partly boned duck served with sun dried figs poached in Prosecco.

### **Pesce**

Barramundi fillets, marinated in lemon and black pepper served with roasted zucchini.

### **Bistecca**

Grilled, grain fed rib eye (off the bone) served on a tuscan bean puree.

### **Wood fire Bread**

### **Insalata Mista**

## **Dessert**

### **Mille Foglie**

### **Cannoli**

### **Coffee or Tea**

**White Wine:** Matua Sauvignon/Blanc, Marlborough NZ.

**Red Wine:** Pirathon by Kalleske Shiraz, Barossa Valley AUS

## **Menu 3**

Maximum 30 people

### **Entrée: Servings of each to share \$ 17.50 p.p.**

#### **Antipasto**

A selection of home made appetizers.

#### **Capesante**

Grilled Nuova Scozia scallops on cauliflower puree. and parsley oil

#### **Calamari**

Fried local calamari on wild rocket lettuce with tartare sauce.

#### **Funghi**

Barbequed, marinated field mushrooms

#### **Insalata di fici**

Salad of sun dried figs, prosciutto, wild rocket and goat's cheese.

#### **Piatto di crudo**

Lonza , Salame and Bresaola

### **Main Course: Choice of the following**

#### **Filetto \$34.50**

Eye Beef Fillet topped with duck pate' on crouton with mushrooms in red wine sauc

#### **Ravioli \$28.50**

Pumpkin, ginger and shallot filled ravioli,with a sage and butter reduction.

#### **Barramundi \$32.50**

Grilled Fillet of Barramundi served with forest mushrooms

#### **VITELLO \$32.50**

**POCKET OF VEAL FILLET FILLED WITH SPINACH,GORGONZOLA AND WALNUTS ON BAKED POTATO**

#### **AGNELLO \$ 29.50**

**LAMB SHANKS BRAISED IN TOMATO,CHICKPEAS AND PRESERVED LEMON**

#### **Side dish:**

Steamed green vegetables **\$7.50**

Baked chat potato **\$7.50**

Baked winter vegetables\$ 7.50

### **Dessert: Choice of the following**

#### **Torta \$13.50**

Flourless chocolate and almond cake with Fior di Latte gelato

#### **Tira mi su \$13.50**

Traditional Venetian desert of layers of marscarpone, espresso and liquor soaked Savoiard biscuits with cocoa.

#### **Gelato Misto \$12.50**

Medley of buffalo milk gelato.

**May 2009**

# Wedding Menu 1

Served Alternately

## Entrée

### **Timballo Di Melenzane**

Layers of eggplant, tomato, basil and mozzarella cheese.

### **Calamari**

Fried calamari tempura style.

### **Penne**

Penne with pancetta, onions, tomato and a touch of chilli.

## Main Course

### **Galletto**

Partly de-boned spatchcock, roasted with garlic, chilli and rosemary on baby potatoes.

### **Pesce**

Atlantic salmon baked and served with sautéed snow peas.

### **Bistecca**

Prime scotch fillet grilled and served with a red wine and mushroom demi-glace on bed of mashed potato.

### **Woodfire Bread**

### **Insalata Mista**

## Dessert

### **Mille Foglie**

### **Coffee or Tea**

**\$62 per person. October 2008.**

# Wedding Menu 2

Served Alternately

## Entrée

### **Capesante**

Grilled Nuova Scozia scallops wrapped in pancetta, served on a light spinach puree.

### **Salmone**

Smoked salmon with a virgin olive oil dressing and traditional garnish.

### **Ravioli**

Pumpkin, ginger and shallot filled ravioli tossed through a sage and butter reduction

## Main Course

### **Pesce**

Barramundi fillets grilled served in a lemon butter sauce with sautéed snow peas.

### **Vitello**

Veal scaloppine topped with tomato, basil and mozzarella served on risotto.

### **Anitra**

Doubled roasted, partly de-boned duck, served with sun dried figs poached in prosecco with wilted spinach.

### **Woodfire Bread**

### **Insalata mista**

## Dessert

### **Tiramisu**

### **Coffee and Tea**

**\$69 per person. October 2008.**

# Wedding Menu 3

Served Alternately

## Appetiser

Smoked salmon crostini on arrival.

## Entrée

### **Bianchetti**

Whitebait fritters with preserved lemon mayonnaise.

### **Risotto**

Prawn risotto with zucchini and mint.

### **Ravioli**

Pumpkin and goats cheese ravioli with a sage and butter reduction.

## Main Course

### **Anatra**

Double roasted, partly boned duck served with sun dried figs poached in Prosecco.

### **Pesce**

Barramundi fillets, marinated in lemon and black pepper served with sautéed snow peas.

### **Bistecca**

Grilled, grain fed rib eye (off the bone) served on bed of truffle scented mashed potato.

### **Wood fire Bread**

### **Insalata Mista**

## Dessert

### **Mille Foglie**

### **Cannoli Siciliani**

### **Coffee or Tea**

**White Wine:** Matua Sauvignon/Blanc, Marlborough NZ.

**Red Wine:** Pirathon by Kalleske Shiraz, Barossa Valley AUS  
**\$95, including ½ a bottle of wine, per person. October 2008.**