

set menu 1

\$37.90 per person

prior to the function, pre select 2 dishes from each category to be served on a 50/50 basis

or

\$40.90 per person

each guest to make their own selection

secondi - main course

gnocchi con pomodori secchi with fresh & sundried tomato puree *

rigatoni ragu tossed in a sauce of tender diced steak & tomato

pesce alla griglia grilled fresh market fish of the day with a warm salsa of tomato, basil, lemon and white wine +

bistecca grilled porterhouse steak with roast mushrooms and jus (**served medium**) +

pollo diavola chicken breast brushed with garlic & chilli, grilled and topped with pepperonata +

note: main course will be served with potatoes and italian salads to share

dolci- desserts

chocolate mud cake

mixed berry cheese cake

flourless orange cake +

apple & rhubarb crumble

lemon tart

tiramisu- 50/50 or whole function option only

+ gluten free

* vegetarian

* menu product & pricing subject to change



set menu 2

\$40.90 per person

prior to the function, pre select 2 dishes from each category to be served on a 50/50 basis
or

\$43.90 per person

each guest to make their own selection

primi - entrees

minestrone genovese finished with a dollop of fresh pesto * +

calamari alla griglia chilli & garlic grilled calamari with a citrus pepper salad +

insalata di pollo grilled marinated chicken with semi dried tomato and danish fetta salad +

bruschetta cherry tomatoes, bocconcini, balsamic & pesto *

secondi - main course

gnocchi con pomodori secchi with fresh & sundried tomato puree *

rigatoni ragu tossed in a sauce of tender diced steak & tomato

pesce alla griglia grilled fresh market fish of the day with a warm salsa of tomato, basil, lemon and white wine +

bistecca grilled porterhouse steak with roast mushrooms and jus (**served medium**) +

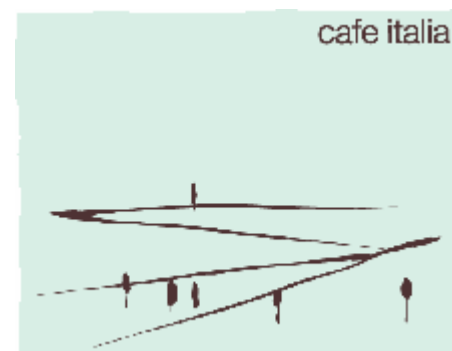
pollo diavola chicken breast brushed with garlic & chilli, grilled and topped with pepperonata +

note: main course will be served with potatoes and italian salads to share

+ gluten free

* vegetarian

* menu product & pricing subject to change



set menu 3

\$47.90 per person

prior to the function, pre select 2 dishes from each category to be served on a 50/50 basis

or

\$50.90 per person

each guest to make their own selection

primi - entrees

minestrone genovese finished with a dollop of fresh pesto *+

calamari alla griglia chilli & garlic grilled calamari with a citrus pepper salad +

insalata di pollo grilled marinated chicken with semi dried tomato and danish fetta salad +

bruschetta cherry tomatoes, bocconcini, balsamic & pesto *

secondi - main course

gnocchi con pomodori secchi with fresh & sundried tomato puree *

rigatoni ragu tossed in a sauce of tender diced steak & tomato

pesce alla griglia grilled fresh market fish of the day with a warm salsa of tomato, basil, lemon and white wine

bistecca grilled porterhouse steak with roast mushrooms and jus (**served medium**) +

pollo diavola chicken breast brushed with garlic & chilli, grilled and topped with pepperonata +

note: main course will be served with potatoes and italian salads to share

dolci- desserts

chocolate mud cake
mixed berry cheese cake
flourless orange cake +
apple & rhubarb crumble
lemon tart

tiramisu- 50/50 or whole function option only

+ gluten free

* vegetarian

* menu product & pricing subject to change

set menu 4

\$54.90 per person

prior to the function, pre select 2 dishes from each category to be served on a 50/50 basis

or

\$57.90 per person

each guest to make their own selection

starters

antipasto assortito chefs selection of antipasto items plated to share

primi - entrees

minestrone genovese finished with a dollop of fresh pesto *+

calamari alla griglia chilli & garlic grilled calamari with a citrus pepper salad +

insalata di pollo grilled marinated chicken with semi dried tomato and danish fetta salad +

bruschetta cherry tomatoes, bocconcini, balsamic & pesto *

secondi - main course

gnocchi con pomodori secchi with fresh & sundried tomato puree *

rigatoni ragu tossed in a sauce of tender diced steak & tomato

pesce alla griglia grilled fresh market fish of the day with a warm salsa of tomato, basil, lemon and white wine

bistecca grilled porterhouse steak with roast mushrooms and jus (**served medium**) +

pollo diavola chicken breast brushed with garlic & chilli, grilled and topped with pepperonata +

note: main course will be served with potatoes and italian salads to share

dolci- desserts

chocolate mud cake
mixed berry cheese cake
flourless orange cake +
apple & rhubarb crumble
lemon tart

tiramisu- 50/50 or whole function option only

+ gluten free

*** vegetarian**

*** menu product & pricing subject to change**