

## set menu one



### **\$41.90 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

## **secondi - main course**

**gnocchi con pomodori secchi** with fresh & sundried tomato puree \*

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

**pesce** fresh market fish baked with red wine, vinegar & herbs served on tuscan cabbage +

**bistecca** prime porterhouse steak with jus & caramelized shallots - 300g (**served medium**) +

**pollo alla griglia** chicken marinated in basil pesto on green beans finished with lemon & baby caper sauce +

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

## **dolci- desserts**

**double chocolate torte**

**new york baked cheese cake** served with a raspberry glaze

**flourless orange and almond cake**

**lemon tart**

**tiramisu**

**+ gluten free**

**\* vegetarian**

## set menu two



### **\$44.90 per person**

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

### **\$47.90 per person**

each guest to make their own selection

## **primi - entrees**

**minestrone genovese** finished with a dollop of fresh pesto \* +

**calamari fritti** fresh calamari dusted with semolina, cracked pepper lightly fried served on a pear, almond salad with a honey whole seeded mustard dressing

**insalata di pollo** grilled marinated chicken with semi dried tomato and pistachio nut salad +

**bruschetta** cherry tomatoes, parmesan, onion, rocket & 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** fresh market fish baked with red wine, vinegar & herbs served on tuscan cabbage +

**bistecca** prime porterhouse steak with jus & caramelized shallots - 300g (**served medium**) +

**pollo alla griglia** chicken marinated in basil pesto on green beans finished with lemon & baby caper sauce +

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

**+ gluten free**

**\* vegetarian**

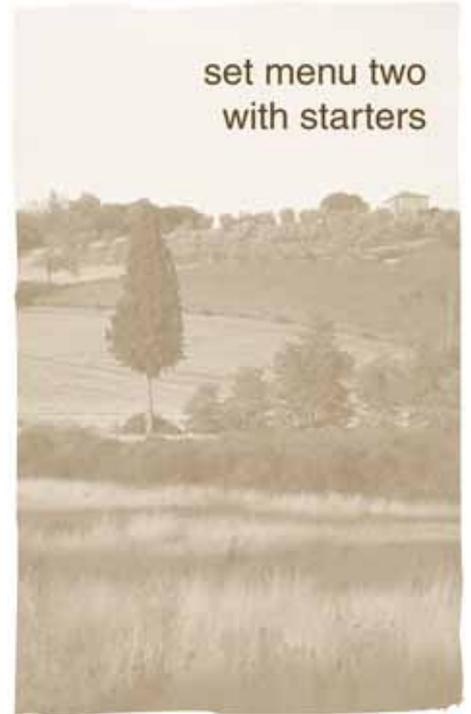
set menu two  
with starters

**\$51.90 per person**

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

**\$54.90 per person**

each guest to make their own selection



**starters (to share)**

**antipasto assortito** chefs selection of antipasto items plated to share

**primi - entrees**

**minestrone genovese** finished with a dollop of fresh pesto \* +

**calamari fritti** fresh calamari dusted with semolina, cracked pepper lightly fried served on a pear, almond salad with a honey whole seeded mustard dressing

**insalata di pollo** grilled marinated chicken with semi dried tomato and pistachio nut salad+

**bruschetta** cherry tomatoes, parmesan, onion, rocket & 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** fresh market fish baked with red wine, vinegar and herbs served on tuscan cabbage +

**bistecca** prime porterhouse steak with jus & caramelized shallots - 300g (**served medium**) +

**pollo alla griglia** chicken marinated in basil pesto on green beans finished with lemon & baby caper sauce +

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

**dolci- desserts**

**byo cake served with fresh cream**

**+ gluten free**

**\* vegetarian**

## set menu three



### **\$51.90 per person**

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

or

### **\$54.90 per person**

each guest to make their own selection

## **primi - entrees**

**minestrone genovese** finished with a dollop of fresh pesto \*+

**calamari fritti** fresh calamari dusted with semolina, cracked pepper lightly fried served on a pear, almond salad with a honey whole seeded mustard dressing

**insalata di pollo** grilled marinated chicken with semi dried tomato and pistachio nut salad +

**bruschetta** cherry tomatoes, parmesan, rocket, onion & 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** fresh market fish baked with red wine, vinegar & herbs served on tuscan cabbage +

**bistecca** prime porterhouse steak with jus & caramelized shallots - 300g (**served medium**) +

**pollo alla griglia** chicken marinated in basil pesto on green beans finished with lemon & baby caper sauce +

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

## **dolci- desserts**

**double chocolate torte**

**new york baked cheese cake** served with a raspberry glaze

**flourless orange and almond cake**

**lemon tart**

**tiramisu**

**+ gluten free**

**\* vegetarian**

menu subject to change without notice

## set menu four



### **\$58.90 per person**

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

### **\$61.90 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 fritti** fresh calamari dusted with semolina, cracked pepper lightly fried served on a pear, almond salad with a honey whole seeded mustard dressing

**insalata di pollo** grilled marinated chicken with semi dried tomato and pistachio nut salad +

**bruschetta** cherry tomatoes, parmesan, onion, rocket & 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** fresh market fish baked with red wine, vinegar & herbs served on tuscan cabbage +

**bistecca** prime porterhouse steak with jus & caramelized shallots - 300g (**served medium**) +

**pollo alla griglia** chicken marinated in basil pesto on green beans finished with lemon & baby caper sauce +

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

## **dolci- desserts**

**double chocolate torte**

**new york baked cheese cake** served with a raspberry glaze

**flourless orange and almond cake**

**lemon tart**

**tiramisu**

**+ gluten free**

**\* vegetarian**