

Function Menu

- Choose 3 Entrée / Mains/ Dessert. 2 Courses for \$55, 3 Courses for \$70.
- Extra Choice (choose 4 Entrée/ Mains/ Dessert) 2 Courses \$55, 3 Courses \$75.
- Choose Eye Fillet Steak (250g) served Roasted Potatoes, Green beans and Red wine sauce on Menu add \$20pp
- Unlimited House wine, Beer & Cold drinks for \$40 pp

Entrée

Caprese

Mozzarella Di Bufala, Cherry tomatoes, Cucumber, Basil pesto, rocket & Balsamic glaze

Arancini

Arborio rice, Pumpkin, mozzarella ball served with Sugo puree and garlic aioli

Calamari Fritti

Crispy encrusted lemon pepper & sea salt Calamari shallow fried with Spicy aioli sauce

Scallop

large sea scallops sautéed in butter, garlic, lemon sauce Serve with Tomato salsa

Polpette

Italian Meatballs served with Traditional sugo sauce.

Mains

Scaloppine de Vitello Funghi

White wine, field mushrooms, truffle emulsion, cream & herbs. Served with roasted potatoes & seasonal greens

Chicken Roulade

Filling of spinach, basil, red capsicum, cheese served with Bionco sauce, Broccolini & Potato mash

Linguini Primavera

A Blend of seasonal vegetable infused in sugo sauce

Spanish Mackerel

Chargrilled Fillet served with Cauliflower puree, Roast baby tomato, Salsa Verde

Lamb Shank

Slow cooked Lamb shank served with Mash potato, Roast Dutch carrot, red wine sauce

Rigatoni Beef Ragu

Slow cooked Beef Ragu in Neapolitan sauce with Parmesan, mix herbs

Dessert

Tiramisu

with vanilla bean ice cream

Semifreddo

Traditional Semifreddo filled with Chantilly cream, candied fruits

Panna Cotta

With vanilla ice cream

Chocolate Pudding

With Crushed Chocolate & vanilla ice cream