

# Set Menu Packages

## 2 course - \$49 per person

#### Includes:

- 2 course set menu
- One entrée, one main (or one main and one dessert), one side dish
- Menu items from the menu range over page
- One side dish option
- Crusty bread and EVOO for the table
- Filtered tap water for the table
- BYO and corkage

### 3 course-\$55 per person

#### Includes:

- 3 course set menu
- One entrée, one main, one side dish and one dessert
- Menu items from the seasonal menu
- Crusty bread and EVOO for the table
- Filtered tap water for the table
- BYO and corkage

#### **Additional options**

•	Offer guests an additional choice of meal	\$5.00pp/dish
•	Second side dishes	\$3.50pp
•	Cake serving (for those who bring their own function cake)	\$2.00pp
•	Unlimited tea and coffee	\$5.00pp
•	Soft drinks package (3hrs)	\$10.00 pp

Children's Meals are available on request.



## MENU OPTIONS

## **ENTRÉES:**

- Share platters with the following:
  - Mushroom arancini balls
  - Grilled Italian Sausage
  - Crusty bread with EVOO
  - Warmed marinated olives
  - Mixed cured meats
  - Bocconcini cheese
- Salt and pepper calamari
- Homemade pasta of the day (choose between fettuccine, spaghetti or gnocchi) served with your choice of sauce (beef bolognese, creamy carbonara, pomodoro or garlic and oil)
- Chicken and mushroom risotto with wild rocket

## **MAINS**

- Chicken Saltimbocca- Sage stuffed tender chicken wrapped in prosciutto served with pea risotto
- Beef Fillet with red wine jus on a bed of garlic confit mash
- Battered or grilled Crimson Snapper with hand-cut chips
- Beef Braciole- Succulent beef filled with olives, semi sun-dried tomatoes, feta and tomato
- Confit Pork Belly with apple puree and wild rocket

## **DESSERT**

- Chocolate and raspberry pudding with hot fudge sauce and double cream
- Rose water panna cotta
- Home-made tiramisu
- Berry Mess- crushed merengue, candied nuts, berry compote and vanilla ice-cream

## SIDES

- Garden Salad- mixed green, cucumber, tomato
- Insalata di caprese- a trio of tomato, basil and bocconcini drizzled in EVOO and sprinkled with sea salt
- Salsiccia- grilled Italian sausage
- Hand cut chips with house made aioli
- Parmesan baby potatoes with rosemary salt