

lemoncello

Set Menus (Please advise waiter if you are Gluten intolerant)

\$55 set menu

Entree (served alternately)

Calamaretti

Baby Squid, lightly dusted in salt & pepper, flour served with a sweet red wine vinaigrette.

Grigliata di Funghi

Char grilled field mushrooms, asparagus, zucchini and haloumi cheese with olive oil and fresh herbs.

Mains (served alternately)

Pork Belly

Six hour slow roasted crackling pork belly, served on mash and vegetables with an apple and champagne reduction.

Barramundi Fillet

Grilled wild barramundi, topped with an olive oil and garlic bread crust, served with capers, olives & shallots in a napoletana sauce, mash and vegetables.

Dessert

Vanilla Bean Pannacotta served with mixed berry compote

\$70 Set Menu

Starters (To share)

Italian Salad (1 between 6 people)

Garlic & Cheese pizza (1 between 3 people)

Entree (served alternate)

Sizzling Seafood Hotpot

A fresh selection of seafood, with white wine, sweet chili, garlic, lime and shallot sauce.

Pork Belly

Six hour slow roasted crackling pork belly, served with an apple and champagne reduction.

Mains (served alternately)

Beef Cheek

Slow cooked, served with a sweet sherry reduction, cauliflower puree and vegetables.

Barramundi Fillet

Grilled wild barramundi, topped with an olive oil and garlic bread crust, served with capers, olives and shallots in a napoletana sauce, mash and vegetables

Dessert (served alternate)

Sticky Date Pudding - Served with butterscotch sauce & vanilla ice cream

Vanilla Bean Pannacotta served with mixed berry compote

GF = GLUTEN FREE: If you require Gluten Free Meals, please ensure you request it at time of order.

- 10% Surcharge applies for public holidays and Sunday Nights
- 2.5% Surcharge applies for Amex and Diners
- Corkage - \$3.00. Cakeage - \$2.00.