

Please ask for Gluten Free option at time of order

\$58 Set Menu

Three Course Meal

Entree's

(To share)

Tomato Bruschetta

Diced tomato, Spanish onion and olive oil

Garlic and Cheese Pizza

Garlic, mozzarella cheese on a pizza base

Mains

(served alternately)

Pollo Ripieno

A breast of chicken filled with smoked leg ham and camembert cheese, wrapped in prosciutto, topped with a creamy parmesan cheese sauce

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

(served alternately)

Tiramisu

Traditional Italian layered Mascarpone and Coffee cake served with fresh cream

Lemon Butter Tart

Home-made short bread pasty, filled with lemon curd, served with vanilla ice cream and fresh cream

**All meals can be converted to Gluten Free options*

**10% surcharge applies for public holidays*

** BYO wine ONLY - Corkage \$3.00 per person*

** BYO cakes - Cakeage \$2.00 per person*

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\$75 Set Menu

Four Course Meal

Starters

(To share)

Garlic & Cheese Pizza

Garlic, mozzarella cheese on a pizza base

Italian Salad

Lettuce, tomato, cucumber, Spanish onion, olives, roasted capsicum and Italian dressing

Entree

(served alternately)

Polpette

Italian style meat balls, slow simmered in napoletana sauce and served with Italian wood fired bread

Zucchine Fritte

Crushed zucchini with parmesan and garlic, lightly fried and served with balsamic reduction and shaved parmesan cheese

Mains

(served alternately)

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

Beef Cheeks

Slow braised beef cheeks, served with a sweet sherry reduction and cauliflower puree

Dessert

(served alternately)

Apple & Rhubarb Crumble

Freshly baked diced apple & rhubarb, topped with walnut crumble, served with vanilla ice cream and fresh cream

Cookies and Cream Cheesecake

Vanilla cheesecake, resting on a cookie base, topped with cookie crumble and served with fresh cream and ice cream

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