

Please ask for Gluten Free option at time of order

# *\$58 Set Menu*

## *Three Course Meal*

### **Entree's**

#### **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  
Rocket, balsamic reduction and shaved parmesan cheese

### **Mains**

(served alternately)

#### **Pollo Avocado**

Tender chicken breast topped with an avocado, green peppercorn  
and creamy garlic sauce

#### **Beef Cheek**

Slow braised beef cheeks in a sweet sherry reduction, served on a  
cauliflower puree, with seasonal vegetables

### **Dessert**

(served alternately)

#### **Tiramisu**

Traditional Italian layered Mascarpone and  
Coffee cake served with fresh cream

#### **Gelato**

3 scoops of Gelato  
Chocolate, Pistachio, Raspberry

Please ask our staff for Tea and Coffee, Wine and Beer options available on request  
as priced on our Menu.

*\*All meals can be converted to Gluten Free options*  
*\*BYO wine ONLY - Corkage \$3.00 per person*

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# *\$78 Seafood Set Menu*

## *Four Course Meal*

### **Starters**

#### **Garlic and Cheese Pizza**

(to share)

### **Entree**

(served alternately)

#### **Calamaretti**

Baby squid, lightly dusted in salt & pepper flour, served with baby rocket and sweet red wine vinaigrette

#### **Gamberi all' Aglio**

Sautéed prawns in a garlic and napoletana sauce, served with Wood fired Italian bread

### **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

#### **Zuppa Di Pesce**

Italian style seafood soup, with a fresh mix of seafood and served with Italian wood fired bread and

#### **Italian Salad (to share)**

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

### **Dessert**

(served alternately)

#### **Fairy Brulee**

Crème Brulee with raspberry coulis, vanilla ice cream, fresh cream And Persian fairy floss

#### **Sticky Date Pudding**

Served with warm butterscotch sauce and vanilla ice cream

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