

Please ask for Gluten Free option at time of order

\$38 Set Menu

Pizza and Pasta Platters - Starters

Starters

Tomato Bruschetta

Diced tomato and Spanish onion with olive oil and parsley

Mains to share

Choice of two Pizza toppings:

Margherita

Tomato, mozzarella and basil

Tropicana

Tomato, mozzarella, leg ham and pineapple

Capricciosa

Tomato, mozzarella, smoked leg ham, mushroom, and kalamata olives

BBQ Chicken

Mozzarella, BBQ sauce, herb crusted chicken, caramelised onion, mushroom and roast capsicum

Supreme

Tomato, mozzarella, smoked leg ham, cabanossi, pepperoni, mushroom, pineapple, roasted capsicum, caramelised onion, and kalamata olives

Choice of two pasta types and two sauces:

Spaghetti / Penne / Fettucine

Bolognese

Traditional home-made beef mince and napoletana sauce

Primavera

Mushrooms, asparagus, zucchini and shallots in a light creamy sauce

Genovese

Bacon, onion, rocket and cherry tomatoes, in a light Italian napoletana and olive oil sauce

Boscaiola

Bacon, mushroom and garlic in a creamy sauce

Sopressa

Bacon, onion, sundried tomato, roasted capsicum, olives and mushroom in a creamy napoletana sauce

Estate

A selected of seasonal vegetables in a light napoletana and pesto sauce

Italian Salad

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

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*

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

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\$48 Set Menu

Two Course Meal + Starter

Starters

Garlic Bread

Wood fired Bread with garlic butter

Entree's

(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)

Pollo Avocado

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

Tortellini Boscaiola

Beef tortellini with bacon, mushroom and garlic in a creamy sauce

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\$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

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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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