

Please ask for Gluten Free option at time of order

\$38 Set Menu

Pizza and Pasta Platters

Starters

(to share)

Garlic Bread

Garlic butter on Italian wood fired bread

Antipasto Misto (for 2 people)

Tzatziki dip, Sundried tomato dip, haloumi, arancini balls, bocconcini, salami, mixed marinated olives, prosciutto, grissini sticks and Italian wood fired garlic bread

Mains

Choice of two Pizza's:

Margherita

Tomato, mozzarella and basil

Tropicana

Tomato, mozzarella, leg ham and pineapple

Capricciosa

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

Mexicana

Tomato, mozzarella, pepperoni, onion, roasted capsicum and kalamata olives

Supreme

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

Choice of two pasta's 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

- *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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\$48 Set Menu

Two Course Meal

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)

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

Lamb Shanks

Slow braised lamb shanks served with a white wine, onion, rosemary and tomato jus

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