



# FUNCTIONS MENU

**\$60 PER PERSON**

## ENTRÉE TO SHARE

GARLIC CRUST

ANTIPASTO BOARD WITH MARINATED OLIVES &  
CHEESES

CALAMARI FRITTI & HOMEMADE AIOLI

## MAINS CHOICE OF

HOMEMADE FUSILLI PASTA, ROASTED EGGPLANT,  
NAPOLETANA SAUCE & RICOTTA CHEESE

CHAR GRILLED SIRLOIN STEAK, FRESH ROCKET,  
PARMIGIANO & BALSAMIC REDUCTION

FISH OF THE DAY

For group of 40 people or more we suggest main courses to share or Fish & Steak alternate serve.

We are flexible with our menus so please ask if you like have any changes. We apply a \$5 cakeage per person for BYO cakes.



## \$70 PER PERSON

### ENTRÉE TO SHARE

PIZZA BRUSCHETTA

ZUCCHINI FLOWERS FILLED WITH RICOTTA &  
PARMIGIANO CHEESE

CARPACCIO OF THE DAY

CALAMARI FRITTI SERVED WITH HOMEMADE AIOLI

### MAINS CHOICE OF

HOMEMADE FUSILLI PASTA, ROASTED EGGPLANT,  
NAPOLETANA SAUCE & RICOTTA

CHAR GRILLED SIRLOIN STEAK, FRESH ROCKET,  
PARMIGIANO & BALSAMIC REDUCTION

FISH OF THE DAY

For group of 40 people or more we suggest main courses to share or Fish & Steak alternate serve.

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## \$80 PER PERSON

### ENTRÉE TO SHARE

HOMEMADE SOURDOUGH BREAD

CARPACCIO OF THE DAY

ZUCCHINI FLOWERS FILLED WITH RICOTTA &  
PARMIGIANO CHEESE

GARLIC PRAWNS

### PASTA TO SHARE

HANDMADE POTATO GNOCCHI WITH CRAB MEAT,  
CHERRY TOMATOES, ZUCCHINI & WHITE WINE SAUCE

### MAINS CHOICE OF

CHAR GRILLED SIRLOIN STEAK WITH FRESH ROCKET,  
PARMIGIANO & BALSAMIC

FISH OF THE DAY

SLOW COOKED LAMB SHOULDER WITH MASH  
POTATO & JUS

For group of 40 people or more we suggest main courses to share or Fish & Steak alternate serve.

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**\$100 PER PERSON (MINIMUM 10 PPL)**

**ENTRÉE TO SHARE**

PIZZA BRUSCHETTA

PAN FRIED OLIVES

FRESH SHACKED OYSTERS

LIGHTLY FRIED CALAMARI, HOMEMADE AIOLI & FRESH LEMON CARPACCIO OF THE DAY

**PASTA TO SHARE**

HANDMADE POTATO GNOCCHI, CRAB MEAT, GARLIC, CHERRY TOMATOES, ZUCCHINI & WHITE WINE SAUCE

**MAINS CHOICE OF**

CHAR GRILLED SIRLOIN STEAK WITH FRESH ROCKET, PARMIGIANO & BALSAMIC

FISH OF THE DAY

**SIDES TO SHARE**

ROCKET SALAD & SHOESTRING FRIES

**DESSERT TO SHARE**

CHEFS SELECTION DESSERT PLATTER

For group of 40 people or more we suggest main courses to share or Fish & Steak alternate serve.

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## BEVERAGE PACKAGE \$30

White Wine

Due Torri (pinot grigio)

Red Wine

Lungarotti Sangiovese d'Umbria

Beer

Peroni Nastro Azzurro (premium lager)

Soft drinks

Coke, Coke Zero, Lemonade.



## KIDS MENU

**\$25 PER PERSON**

### ENTRÉE CHOICE OF

- Penne with bolognese sauce
- Penne with napoletana sauce

### MAINS CHOICE OF

- Chicken schnitzel & chips
- Fried calamari & chips
- Kids margherita pizza

## KIDS MENU ALL TO SHARE

THIS MENU APPLIES FOR A KIDS TABLE (MIN. 8)

**\$30 PER PERSON**

### ALL TO SHARE

- Margherita pizza
- Penne with napoletana sauce or bolognese sauce
- Chicken schnitzel or fried calamari
- Shoestring fries
- Scoop of homemade vanilla gelato with chocolate sauce



# HIGH TEA

**\$55 PER PERSON** MIN. 4 GUESTS

## GLASS OF PROSECCO ON ARRIVAL

### SOMETHING SAVOURY

Assorted finger sandwiches

4 cheese arancini

Mini sausage rolls

### SOMETHING SWEET

Handmade buttermilk scones with whipped cream  
& berry preserve

Assorted mini tarts

Assorted mini cannoli