

*Shared menus are designed for a fabulous group experience with a larger variety of dishes
on sharing platters served in the centre of the tables*

Shared Menu No 1

Antipasti

Pane focaccia all'aglio e prezzemolo

Gently grilled garlic focaccia with creamy butter & flat leaf parsley

Antipasto Misto

San Danielle prosciutto, chorizo, sopressa, mild coppa, provolone, olives & Altamura Pane

Gamberi all'aglio e peperoncino

Garlic chilli prawns cooked in a rich pomodoro sauce with basil & Italian parsley

Secondi

Agnolotti di ricotta e spinaci

Agnolotti filled with ricotta and spinach, chive cream reduction & shaved pecorino

Penne con Vitello Ragu

Penne with braised veal, pomodoro & fresh garden herbs

Insalata mista

Mixed leaf salad with tomato, red onion, capsicum &
balsamic olive oil vinaigrette



Restaurant & Function Centre

Shared Menu No 2

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Antipasti

Bruschetta al pomodoro

Tomato bruschetta, grilled Altamura pane with tomato, basil, pressed garlic

Antipasto Misto

San Danielle prosciutto, chorizo, sopressa, mild coppa, provolone, olives & Altamura Pane

Insalata Caprese

Sun ripened Roma tomatoes, bocconcini, virgin olive oil & sea salt

Gamberi all'aglio e peperoncino

Garlic chilli prawns cooked in a rich pomodoro sauce with basil & Italian parsley

Secondi

Penne con ragu di guancia di manzo

Tube pasta with a braised beef cheek ragu

Rotolini di pollo ripieni

De-boned chicken roasted & stuffed with baby spinach, prosciutto & provolone

Verdure al forno arrosto

Oven roasted vegetables of beetroot, butternut pumpkin & potato

Insalata mista

Mixed leaf salad with tomato, red onion, capsicum &
balsamic olive oil vinaigrette

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Shared Menu 3

Antipasti

Bruschetta ai funghi

Mushroom bruschetta, grilled Altamura pane with funghi, white wine, parsley & garlic

Antipasto Misto

San Danielle prosciutto, chorizo, sopressa, mild coppa, provolone, olives & Altamura Pane

Calamari al sale e pepe

Salt and peppered baby squid fried golden with aoili

Gamberi all'aglio e peperoncino

Garlic chilli prawns cooked in a rich pomodoro sauce with basil & Italian parsley

Secondi

Risotto ai funghi selvatici

Creamy risotto with wild mushroom, truffle olive oil & parmesan *

Filetto di manzo alla griglia con aglio e rosmarino

Fillet of veal tenderloin lightly grilled with pressed garlic & rosemary oil

Patate al Forno

Oven baked Italian herb potatoes

Insalata di rucola, pere e noci

Wild rocket w sweet pear, toasted walnuts & white balsamic dressing

Dolce

Torta di mandorla e pere

House made pear almond tart w short crust pastry, almond frangipane, poached pear & apricot glaze
served with vanilla cream