

Function Package

To Begin

Bruschetta al pomodoro

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

(Served on Platters)

Primi

Alternate Serve

Please choose two dishes from our Entrée Selection

Secondi

Alternate Serve

Please choose two dishes from our Main Selection

Seasonable vegetables or fresh garden salads served with mains

Fresh bread rolls and butter served with mains

Dolci

Alternate Serve

Please choose two dishes from Dessert Selection

2 course plus your cake 46 p.p.

3 course plus your cake 55 p.p.

Your own celebration cake can be cut and plated individually as dessert

Optional Extras

Antipasto Misto - Platters of chorizo, sopressa, mild coppa, prosciutto, provolone, olives
& Altamura Pane baskets 2p.p.

Celebration Cake - Cut, dressed and plated as dessert with vanilla bean gelato and raspberry coulis 2p.p.

Prices include Room Hire for 4 hrs and room setup.

Children's Menu available for \$18 which includes main meal and gelato as dessert

Entrée Selection

Fusilli con ragu di anatra

Hand rolled pasta w a seasoned duck leg ragu & truffle oil

Agnolotti di ricotta e spinaci

Fan shaped pasta filled w creamy ricotta & baby spinach in a chive cream reduction (v)

Arancini di funghi e mozzarella bufala

Golden fried fluffy risotto balls w fresh buffalo mozzarella, mushrooms & spicy pomodoro concasse (v)

Cannelloni di ricotta e spinaci

Fresh pasta sheets rolled w creamy ricotta & baby spinach in a delicate béchamel & pomodoro sauce (v)

Penne con pomodoro schiacciato, pancetta e olive

Pasta w smoked pancetta, black olives & spicy pomodoro concasse

Zucca e Pollo

Risotto with chicken breast fillet, roasted butternut pumpkin, sage and garlic (gf)

Mains Selection

Guancia di Manzo

Braised cheek of beef with button mushroom jus & buttered beans (gf)

Stinco di agnello anterior

Braised forequarter lamb shank fragranced with rosemary & garlic in a rich red wine jus (gf)

Rotolini di Pollo ripieni

Succulent roasted chicken thigh stuffed w baby spinach, prosciutto & provolone (gf)

Veal Saltimbocca

Veal pan-fried with crispy prosciutto, sage & white wine jus reduction

Porchetta Arrosto

Slow roasted pork shoulder w marinated vegetables & jus (gf)

Charred Grilled Vegetables & Cous Cous

Beetroot infused cous cous, roasted pumpkin & charred asparagus with a sour crème & chive (v)

Dessert Selection

Profiteroles

Choux pastry shells with vanilla Sicilian custard & chocolate ganache sprinkled with toasted almond flakes

Italian Sponge Torte

Freshly baked Italian sponge cake layered with Chantilly cream, raspberry coulis & drizzled with chocolate ganache

Sticky Date Pudding

Served warm w butterscotch sauce, crumbled caramelised pistachio & whipped cream

Zeppoli Sicilian

Traditional light, fluffy & large Sicilian doughnut with creamy custard centre, chocolate ganache & chantilly cream

Tiramisu

Sponge finger biscotti w espresso liquor & mascarpone crème