

*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

##### Profiteroles

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