

## 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 ai funghi selvatici

Golden Crunchy Arancini mushroom risotto balls with spicy pomodoro & fresh rocket (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)

### Brasato di agnello

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 & bocconcini (gf)

### Veal Osso Bucco

Veal Osso Bucco with seasoned pomodoro & vegetable mirepoix

Served on potato puree (gf)

### Porchetta Arrosto

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

### Gnocchi Napolitana

House made Gnocchi with Italian garden herbed pomodoro sauce

(v, vegan)

## 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