



Centro CBD

Restaurant & Function Centre

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 - San Danielle prosciutto, chorizo, sopressa, stuffed fried olives

& Insalata Caprese

Served with Altamura Pane 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 & 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)

Seafood Arancini

Golden Crunchy tiger prawn & barramundi risotto balls w pesto aioli

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

Risotto Chicken & Mushroom

Risotto with chicken breast, sautéed button mushrooms & garlic (gf)

Mains Selection

Guancia di Manzo

Braised cheek of beef with button mushroom jus (gf)

Fish of the Day

Gently grilled fresh fillet with scalloped potatoes & white wine butter (gf)

Rotolini di Pollo ripieni

Prosciutto wrapped succulent roasted chicken thigh stuffed w baby spinach & bocconcini (gf)

Brasato di agnello

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

Maiale arrosto lento

Slow roasted pork loin w peperonata & jus (gf)

Charred vegetable stack

Selection of freshly charred vegetables served with a drizzle of chimichurri (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, berry coulis

Sticky Date Pudding

Served warm w butterscotch sauce, crushed pistachio & Chantilly cream

Zeppoli Sicilian

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

Tiramisu

Sponge finger biscotti w espresso liquor & mascarpone crème