



Restaurant & Function Centre

Primi

Golden Crunchy **Arancini Seafood** risotto balls with tiger prawns, barramundi & Pesto aioli

Antipasto of San Danielle prosciutto, chorizo, smoked Fior Di latte
Stuffed fried Sicilian queen olives & charred pane

Risotto with chicken breast, sautéed button mushroom & garlic

Nonna's Spaghetti with slow braised veal mince ragu, pomodoro puree, garden herbs & spices

Hand rolled **Cannelloni** filled with creamy ricotta & baby spinach in a
delicate béchamel & pomodoro sauce

Main

Fish of the day - Please ask your food attendant

Our **Vitello Scallopini** is pan fried veal with a lemon, cream, garlic & mushroom sauce
Served on scalloped potatoes

Free range **Chicken Breast Florentine** stuffed with baby spinach & ricotta wrapped in prosciutto
Served on potato puree with white wine & garlic butter sauce

12 hr braised **Cheek of Beef** w pan vegetable jus on potato puree

House made **Gnocchi Napolitana** with Italian garden herbed pomodoro sauce

(Includes garden salads served at your table)

Dessert

Hazelnut Crème Brûlée

Crème set with hazelnut liquor, crisp sugar disk & house made almond biscotti

Profiteroles

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

Sticky Date Pudding

Served warm w butterscotch sauce, crushed pistachio & Vanilla Bean Gelato

Zeppoli Siciliane

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

2 course - 47 3 course - 54