## GROUP SET MENU 1

$\$ 57 \mathrm{pp}$<br>\$67 pp w/ Dessert

## Shared Starters for the Table:

- Garlic \& Mozzarella Pizzas
- Mixed Mushroom Arancini Balls
- Salt \& Pepper Lightly Fried Calamari


## Pasta Course (Shared Platters)

(Please Select 2)

- Pasta Bolognese, Pork \& Veal Mince
- Pasta Boscaiola, Mushroom, Bacon, Cream, Shallots
- Pasta Chicken Pesto, Sundried Tomato, Pesto, Broccolini
- Pasta Primavera, Mushroom, Eggplant, Broccolini, Olives, Nap Sauce
(Other Sauces Available on request)


## Pizza: (Shared Platters)

- Selection of Mixed Pizzas
- House Salad


## Dessert \$10pp: (Alternate Serve)

(Please Select 2)

- Traditional Tiramisu, Espresso, Mascarpone
- Trio of Gelato
- Duo of Cannoli (Chocolate \& Vanilla)
- Apple Berry Crumble, Macadamia Crust, Vanilla Gelato (gr)



## GROUP SET MENU 2

$$
\begin{gathered}
\$ 67 \mathrm{pp} \\
\$ 77 \mathrm{pp} \text { w/ Dessert }
\end{gathered}
$$

## Shared Starters for the Table:

- Garlic \& Mozzarella Pizzas


## Pasta Course (Shared Platters)

(Please Select 2)

- Pasta Bolognese, Pork \& Veal Mince
- Pasta Boscaiola, Mushroom, Bacon, Cream, Shallots
- Pasta Chicken Pesto, Sundried Tomato, Pesto, Broccolini
- Pasta Primavera, Mushroom, Eggplant, Broccolini, Olives, Nap Sauce
(Other Sauces Available on request)


## Mains: (Alternate Serve)

(Please Select 2)

- Salmon Fillet w/ Quinoa, Halloumi, Pomegranate, Salsa Verde
- Chicken Saltimbocca, Proscuitto, Sage, Roast Potatoes.
- Barramundi w/ Green Bean, Olive Potato Salad, Salmoriglio
- Beef Cheeks w/ Creamy Mash \& Seasonal Vegetables
- Roasted Cauliflower, Almonds, Beetroot Hummus, Pomegranate, Shaved Parmesan


## Dessert \$10pp: (Alternate Serve)

(Please Select 2)

- Traditional Tiramisu, Espresso, Mascarpone
- Trio of Gelato
- Duo of Cannoli (Chocolate \& Vanilla)
- Apple Berry Crumble, Macadamia Crust, Vanilla Gelato (gr)


## GROUP SET MENU 3 <br> $\$ 84$ pp <br> $\$ 94$ pp w/ Dessert

## Shared Starters for the Table:

- Garlic \& Mozzarella Pizzas
- Italian Salumi Boards - Selection of Cold Meats, Cheeses, Olives.


## Entree Course (Shared Platters)

(Please Select 3)

- Sydney Rock Oysters, Chardonnay Vinaigrette (2pp)
- Mixed Mushroom Arancini Balls, Truffle Aioli
- Salt \& Pepper Lightly Fried Calamari
- Zucchini Flowers, Four Cheese Filling, Pumpkin Puree
- Grilled Prawn Skewers, Chimichurri Dressing
- Grilled Octopus, Lemon, Herb, Chorizo


## Mains: (Alternate Serve)

(Please Select 2)

- Veal Rotolo, Asparagus, Fontina Cheese, Brandy Sauce, Creamy Mash \& Veg
- Salmon Fillet w/ Quinoa, Halloumi, Pomegranate, Salsa Verde
- Chicken Saltimbocca, Prosciutto, Sage, Roast Potatoes.
- Barramundi w/ Green Bean, Olive Potato Salad, Salmoriglio
- Beef Cheeks w/ Creamy Mash \& Seasonal Vegetables
- Roasted Cauliflower, Almonds, Beetroot Hummus, Pomegranate, Shaved Parmesan
- 200 g Scotch Fillet, Potato Gratin, Seasonal Vegetables, Red Wine Jus (Cooked Medium)


## Dessert \$10pp: (Alternate Serve)

- Traditional Tiramisu, Espresso, Mascarpone
- Trio of Gelato
- Duo of Cannoli (Chocolate \& Vanilla)
- Apple Berry Crumble, Macadamia Crust, Vanilla Gelato (GF)



## GOOD TO KNOW

Every function is unique and different. We would like your menu to reflect the style of event you are hosting. We have listed some sample menus above, but would love the opportunity to sit down with you and tailor a bespoke menu that caters for you and your guests. Whether it be Salumi Boards, Seafood Platters or some more unique options, please let us know and we can accommodate where possible.

All Functions are inclusive of Piccolo \& Espresso Coffees, and no cake charge will apply if you would like to bring your own celebration cake.

Our restaurant menu is not recommended for groups of 10 or more as it will result in delays, and your guests will not be served together.

## Beverage Options

Drinks can be charged on a consumption basis (Bar Tab) and paid for at the conclusion of your event. Please note we are unable to offer a pay as you go option or offer split bills. For larger groups $20+$ we recommend pre selecting some wines and beers to ensure ample stock is available. Beverage packages are available upon request and recommend for groups over 20 guests, and can be tailored as necessary.

## Deposits

A deposit equivalent to $\$ 10$ per person is required for your booking to be confirmed. Your deposit amount will be deducted from your final bill on the day.
Deposits are not refundable.

## Cancellations

Final Numbers are required 72 Hours before your function. Once numbers of guests are confirmed, you will be charged regardless of any unexpected absence. Any changes in numbers must be confirmed no later than 24 hours prior to your function. If notification has not been received of any changes to your confirmed guest numbers prior to your scheduled arrival time then full payment will be required for any missing guests.

## Dietary Requirements

We can cater to most dietary requirements \& allergies if given advance notice. Our venue follows all food hygiene protocols and appropriate food handling practices. Whilst care is taken in the preparation of all food, traces may still be present.

Functions that require exclusive use of a whole or part area, may be subject to a room hire charge or minimum spend.

