



\$55 per person

no drinks included, no BYO

For Functions or Bookings of 10+ people only.

ENTREE PLATTERS TO SHARE

TRIO BRUSCHETTA (V) (VG avail.) (GF avail.)

Tomato and Basil Bruschetta, Melted Mozzarella and braised capsicum

NONNA MEATBALLS

Slow cooked Meatballs in Napoletana Sauce served with Fontina cheese and toasted bread

ARANCINI (V)

Traditional rice balls filled with Mushrooms and Gorgonzola cheese

CHOICE OF MAIN COURSE

LAMB CUTLET (GF)

Panfried Lamb Cutlet wrapped in Prosciutto and served with Polenta chips, steamed broccolini and red wine sauce

BARRAMUNDI FILLET (GF)

Pan fried Barramundi served crispy skin on with garlic cream, mashed potatoes, broccolini, asparagus and lemo & butter sauce

PORTERHOUSE STEAK (GF)

Grilled Porterhouse Steak served with roasted potatoes, spinach and red wine jus

GNOCCHI 4 CHEESE (V) (GF avail.)

Potato Gnocchi cooked in sage, mushroom, truffle, Mascarpone, Gorgonzola, Provolone, creamy sauce and Aged Pecorino