



\$75 per person

no drinks included, no BYO

*For Functions or Bookings of 10+ people only.
To be booked minimum 1 week in advance*

ENTREE PLATTERS TO SHARE

SALUMI BOARD

San Daniele Prosciutto, Mortadella, Soppressa, Cacciatore, Spring Sicilian Olives and Marinated Vegetables, Pecorino Sardo Cheese, Fresh Buffalo Mozzarella served with toasted Ciabatta Bread

CALAMARI

Fried Calamari served with homemade tartare sauce, salad and lemon wedge

ARANCINI (V)

Traditional rice balls filled with Mushrooms and Gorgonzola cheese

CHOICE OF PASTA

CRAYFISH & PRAWNS TORTELLONI

Home made pasta stuffed with Crayfish and Prawns, served with saffron butter, zucchini, asparagus in fresh cherry tomatoes and white wine sauce

GNOCCHI BUTTER & SAGE WITH BURRATA (V)

Home made potato gnocchi cooked in butter and sage, served with a whole Burrata cheese

CHOICE OF MAIN COURSE

DUCK LEG

Twice cooked Duck Leg served with spinach, roasted potatoes and Porcini mushroom sauce

LAMB CUTLET

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

BARRAMUNDI FILLET

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

SCOTCH FILLET

Grilled 250gr Scotch Fillet served with roasted potatoes, spinach and red wine jus

EGGPLANT PARMIGIANA (V)

Oven baked sliced Eggplant served in Neapolitan sauce and melted Mozzarella cheese

CHOICE OF DESSERT

TIRAMISU

ZEPPOLE ALLA CALABRESE

Calabrian Donuts filled with Nutella and served with vanilla ice cream