

\$65pp set menu

Groups of 10 guests and over

Antipastí / Appetizers

Platters for the table to share including Calamari, Arancini, Smoked Salmon Blini's, Pulled Pork Profiteroles, Breads and Dips

Secondo / Mains

Gnocchi Potato gnocchi in a creamy tomato and basil sauce with baby spinach topped with cheese and breadcrumbs Vegetarian, Vegan on request

Bolognese Rigatoni pasta tossed through a ragu of beef and pork with garlic and thyme, topped with parmesan pangrattato

Pollo Marinated and grilled chicken breast served on a roasted pumpkin, red onion and cannellini bean salad with spinach and feta, topped with toasted pumpkin seeds and a warm white balsamic and honey dressing GF, DF on request

Porchetta Rolled and roasted pork belly, with mixed grains, currants, pine nuts and parmesan, served with crackling and jus

Bistecca 250g Prime Steer Rib Eye steak, grilled to medium, served with chargrilled vegetables, topped with Pizzaiola sauce GF & DF

Dolcí / Dessert

Served alternatively to keep or swap as you please

Banoffee Pie A layered biscuit crumble, banana and caramel topped with whipped cream

Caramello Salato Salted caramel cheesecake mousse with a dulce de leche centre topped, with caramel covered popcorn GF

PLEASE NOTE:

- BYO \$5.00 per bottle (Wine only)
- Let us know in advance of any allergies or specific dietary needs
- No shows on the night may incur a \$10pp charge to account for pre-prepared starters