

## \$55pp set menu

Groups of 10 guests and over

### Prima / Starters

Antipasti for the table to share with cured meats, marinated feta, nuts, olives, breads and dips

### Secondo / Mains

**Gnocchi** Pan fried Potato gnocchi with mushrooms and roasted broccoli tossed with basil pesto, pine nuts, rocket and parmesan *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 warm cannellini bean salad with grilled courgettes, almonds, feta and spinach with a lemon, honey and mustard dressing *GF, DF on request*

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

### Dolci / Dessert

*Served alternatively to share or swap as you please*

**Vaso di Cioccolato** A set Chocolate cream with whipped coconut cream, berries and biscuit. *Vegan, GF on request*

**Caramello Salato** Salted caramel cheesecake mousse with dulce de leche and caramel corn *GF*

#### PLEASE NOTE:

- Minimum spent of \$1000.00 for sole use of the private function room on weekends
- BYO \$5.00 per bottle (Wine only)
- Desserts are served as an alternate drop to keep, swap or share
- 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