

\$55pp set menu

Groups of 10 guests and over

Antipastí / Appetizers

Platters for the table to share including cured meats, olives, marinated feta, nuts, 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

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