



\$70.00pp set menu

Groups of 10 guests and over

Prima / Starters

Antipasti platters for the table to share including Calamari, Arancini, Smoked Salmon Blini's, Pulled Pork Profiteroles, Bread and Dips

Secondo / Mains

Gnocchi Potato gnocchi with broccoli and spinach in a creamy tomato sauce topped with a parmesan gratin and pesto (Vegan on request)

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

Pollo Marinated, grilled chicken breast served on a white bean puree with roasted pumpkin, red onion 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, on a salad of mixed grains, pine nuts and parmesan, served with crackling and jus (DF on request)

Bistecca 250g Prime Steer Rib Eye steak, grilled to medium, served on baked scalloped potatoes and seasonal vegetables with your choice of either jus or piccata butter (GF)

Dolci / Dessert Served alternatively to the table to keep or share

Tiramisu Classico Traditional Tiramisu of coffee-soaked sponge layered with mascarpone, Marsala and cocoa

Caramello Salato Salted caramel cheesecake topped with a white chocolate ganache and caramel covered popcorn (GF)

Please advise us of **any** dietary requirements
(GF) Gluten Free, (DF) Dairy Free