



\$60.00pp set menu

Groups of 10 guests and over

Prima / Starters

Antipasto platters for the table to share including cured meats, olives, marinated feta, nuts, breads 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

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