



Festive Set Menu A Nov – Dec (15-50 guests)

\$37.00 per head *MID WEEK – MON to THURS*

\$42.00 per head *FRIDAY & SUNDAY*

accompaniments per table

Italian bread rolls & butter per person

Salad of rocket, caramel pecan, sundried tomato, red onion in a honey olive oil dressing

entree - alternate serve

PLEASE SELECT 2 OPTIONS

Tempura zucchini flower filled with pumpkin, hazelnut in a pepper pecorino sauce
Roasted king prawns with pancetta, tallegio cheese, slow tomato, lemon oil
Grilled scallops with cannellini bean puree, pine nut currant sauce
Pan fried calamari with sweet garlic and chilli, rocket leaves, roasted capsicum salsa

main – alternate serve

PLEASE SELECT 2 OPTIONS

Potato gnocchi with pancetta, eggplant, rocket leaves in tomato basil sauce
Herbed salmon fillet, caponata, cannellini bean puree, broccoli piccante
Slow braised lamb in red wine, pea pecorino rosti, wilted lemon spinach (gf)
Chicken involtini filled with roast pumpkin, artichoke cream, fried zucchini flower

Additional Option Dessert – \$12.50

PLEASE SELECT 2 OPTIONS

Semi freddo of vanilla panna cotta filled with caramel, campari poached pear
Rosewater, champagne marshmallow, lime curd, frosted berries
Tira misu with Pokka sticks
Coconut brulee, spiced pineapple

tea and coffee to be tabbed on consumption - \$3.50 each

...all menus are to be confirmed minimum 7 days prior to event...



Festive Set Menu B Nov – Dec (15-50 guests)

\$38.00 per head *MIDWEEK – MON to THURS*

\$43.00 per head *FRIDAY & SATURDAY*

accompaniments per table

Italian garlic bread & tomato bruschetta per person

Rocket and parmesan, red onion salad

Additional Option Entrée - \$18.00

PLEASE SELECT 2 OPTIONS

Stuffed shell pasta filled with chicken, spinach and baked in a mushroom, capsicum sauce

Crispy soft shell crab, avocado and crabmeat tian, chilli aioli, salsa verde

Medley of Sydney Rock oysters with 3 styles from our chef

Pan fried calamari with sweet garlic and chilli, rocket leaves, roasted capsicum, fregola

Main – alternate serve

PLEASE SELECT 2 OPTIONS

Oven roasted turkey breast– filled with roast pumpkin, artichoke cream, fried zucchini flower

Prime Angus Sirloin 300g, topped tallegio cheese, baby tomato bocconcini salad, peppercorn sauce

Chicken parmigana topped with eggplant, ham, fresh buffalo mozzarella in a napolitaine sauce

Veal saltimbocca, sage white wine cream sauce, grilled asparagus spears, anchovy fritter

All mains served with fresh seasonal sautéed vegetables

dessert – alternate serve

PLEASE SELECT 2 OPTIONS

Gelato and sorbet with crostoli, fresh fruit

Raspberry, white chocolate tartlet, nougatine

Ricotta cheesecake, macerated berries

Sticky date christmas pudding - topped with caramel whisky sauce

tea and coffee to be tabbed on consumption - \$3.50 each

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EXTRA PLATTERS TO SPICE IT UP

(serves 8 to 10 guests)

salt & pepper squid - lightly seasoned with chilli, garlic olive oil	\$37.00
cooked tiger prawns – fresh lemon wedge and cocktail sauce (18 per platter)	\$55.00
whitebait fritters – basil aioli, wilted rocket (18 per platter)	\$44.00
hot or cold Tasmanian scallops with caponnada salsa (20 per platter)	\$48.00
garlic prawn tail on - sautéed garlic, parsley, olive oil (20 per platter)	\$48.00
oysters natural - with saffron vinaigrette (18 per platter)	\$40.00
oysters Kilpatrick – worstershire sauce, bacon strips (18 per platter)	\$44.00
Bruschetta diced tomatoes, basil, garlic, onions, olive oil (15 per platter)	\$28.00
Extra bowls of salad (rocket/ greek / caesar)	\$15.00
Bowls of fries or vegetables	\$8.50
Pane di casa (traditional Italian bread), olive oil, balsamic vinegar (4 pieces)	\$6.00



BEVERAGE PACKAGES

1. place a tab on the bar
2. tab beverages on consumption
3. guests to purchase own drinks

Package A: \$27.00 per person unlimited

- Soft drinks
- Local beers i.e Extra Dry / Crown Lager / Cascade Light
- White Wine – Bouquet Chardonnay
- Red Wine – Bouquet Cabarnet Sauvignon
- Basic Spirits - mixer no charge

Package B: \$23.00 per person unlimited

- Soft drinks
- Local beers i.e Extra Dry / Crown Lager / Cascade Light
- White Wine – Bouquet Chardonnay
- Red Wine – Bouquet Cabarnet Sauvignon

Basic Spirits / Liqueurs = \$6.00 per glass

Add mixer – no charge

Package C: \$20 per person unlimited

- BYO wine – red or white – no charge
- Local beers i.e Extra Dry / Crown Lager / Cascade Light
- Basic Spirits/ Liqueurs
- Soft drinks

note: for guests 50 and over you will require a standard soft drink package per person

\$7.00 – per child (2 – 6yrs) – unlimited soft drink package

\$12.00 – per child (7 –12yrs) - unlimited soft drink package

please be advised that this is not negotiable

... NO booking is confirmed without a signed restaurant reservation form...

Signature of Client: _____

Date : _____

To confirm booking and menu selection please contact Jason on:

PH: 95431666

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