Set Menus

$27 Menu {Lunch Only}

Bruschetta
Toasted homemade bread topped with garlic, fresh tomato, olive oil & basil
Pasta Mista
Chef's special selection of 2 types of pasta
Garden Salad

$31 Menu {Lunch Only}

Antipasto Misto
Chef's selection which may include: Calamari Fritti, olive ascolane, mini arancini, slices of prosciutto/salami/smoked ham & marinated vegetables

Mixed Pizza Selection

Garden & Rucola Salad

$40 Menu {Lunch & Dinner}

Antipasto
Mixed Bread Selection
Chef's selection which may include: Pizza Bianca, pane di casa served with mixed olives & marinated vegetables
Pear & Rucola Salad
Rocket, pears, walnuts, gorgonzola cheese with vincotto & olive oil
Entreé
Pasta Mista
Chef's special selection of 2 types of pasta
Arrosto al Forno
Choice of roast served with roasted potatoes & caramalised onion *{must be pre-ordered}*

$50 Menu {Lunch & Dinner}

Entreé
Tagliere di Salumi
Parma ham, salami, shaved free range ham, imported cheeses, olives & marinated vegetables
Baby Octopus
with tomato, olives & capers
Calamari Fritti
Lightly floured fried calamari served with homemade tartare
Pear & Rucola Salad
Rocket, pears, walnuts, gorgonzola cheese with vincotto & olive oil
Main {alternate dishes}
Pistacchio Crusted Barramundi Fillet
served with seared vegetables
Thinly sliced Black Angus Sirloin Steak
served with rocket, cherry tomato & balsamic dressing
Coffee/Tea

$60 Menu {Lunch & Dinner}

Antipasto
Olive Ascolane
Mixed stuffed & crumbed olives
Bresaola
Thinly sliced cured beef served with rocket & shaved parmesan
Calamari Fritti
Lightly floured fried calamari served with homemade tartare
Caponata Mista
Sauteed eggplant, zucchini or other vegetables
Pepata di cozze al sugo
Mussels in tomato, chilli & garlic
Entreé
Risotto
Chef's selection
Main {alternate dishes}
Fagotto di Pollo
Chicken kiev filled with roast capsicum & cheese, served with mashed potato
Grilled Sirloin Steak
served with red wine jus & mashed potato
Pistacchio Crusted Barramundi Fillet
served with seared vegetables
Coffee/Tea