$55 Set Menu (minimum 6 persons)

PANE

Italian bread basket

ANTIPASTI

Affettati misti
Wooden board of thinly sliced Italian cured meat, served with grissini and parmesan

Parmigiana di melanzane
Eggplant baked with tomato, basil, parmesan and bocconcini

Calamari fritti
Deep fried calamari, served with a garlic mayonnaise

Vitello tonnato
Lightly roasted Wagyu girello with a tuna mayonnaise and baby caper sauce

SECONDI

Ravioli zucca salvia
Pumpkin ravioli with butter, sage and parmesan

Galletto alla diavola
Roasted spatchcock with rosemary, chilli

Polpette
Veal meatballs in a rich tomato sugo

Pesce del giorno
Fish of the day

CONTORNI

Rucola e radicchio
Rocket, radicchio and parmesan salad

Please note:
* Pane, antipasti and contorni is to share. Guest must select individual secondi (main meal).
* Vegetarian / Special dietary options available.
* Menu can be tailored to your liking – price may vary.
* 20% deposit required. Fully refundable for cancellations 3 days prior to function.

$65 Set Menu (minimum 6 persons)

PANE

Bruschetta
Traditional Italian tomato bruschetta

Olives
Olives marinated in celery, rosemary and oregano, served with bread

ANTIPASTI

Affettati misti
Wooden board of thinly sliced Italian cured meat, served with grissini and parmesan

Parmigiana di melanzane
Eggplant baked with tomato, basil, parmesan and bocconcini

Calamari fritti
Deep fried calamari, served with a garlic mayonnaise

Vitello tonnato
Lightly roasted Wagyu girello with a tuna mayonnaise and baby caper sauce

SECONDI

Tagliata di Manzo Wagyu
Slice Wagyu rump 7+ with rocket, parmesan and balsamic

Galletto alla diavola
Roasted spatchcock with rosemary, chilli

Pesce del giorno
Fish of the day

Maccheroni gamberi e capesante
Maccheroni with prawns, scallops, cherry tomatoes and chilli

Ravioli zucca salvia
Pumpkin ravioli with butter, sage and parmesan

CONTORNI

Rucola e radicchio
Rocket, radicchio and parmesan salad

Insalata caprese
Tomato, bocconcini and basil

Please note: * Pane, antipasti and contorni is to share. Guest must select individual secondi (main meal).

* Vegetarian / Special dietary options available.
* Menu can be tailored to your liking – price may vary.
* 20% deposit required. Fully refundable for cancellations 3 days prior to function.

$85 Set Menu (minimum 6 persons)

CANAPES

A selection of canapés – served with a glass of Italian Prosecco

ANTIPASTI

Affettati misti
Wooden board of thinly sliced Italian cured meat, served with grissini and parmesan

Vitello tonnato
Lightly roasted Wagyu girello with a tuna mayonnaise and baby caper sauce

Calamari fritti
Deep fried calamari, served with a garlic mayonnaise

Fiori di zucchina
Zucchini flowers filled with goats cheese and mascarpone, deep fried in beer batter

SECONDI

Tagliata di Manzo Wagyu
Slice Wagyu rump 7+ with rocket, parmesan and balsamic

Galletto alla diavola
Roasted spatchcock with rosemary, chilli

Pesce del giorno
Fish of the day

Maccheroni gamberi e capesante
Maccheroni with prawns, scallops, cherry tomatoes and chilli

CONTORNI

Insalata mista
Mixed green salad

Rucola e radicchio
Rocket, radicchio and parmesan salad

Insalata caprese
Tomato, bocconcini and basil

Please note:
* Pane, antipasti and contorni is to share. Guest must select individual secondi (main meal).
* Vegetarian / Special dietary options available.
* Menu can be tailored to your liking – price may vary.
* 20% deposit required. Fully refundable for cancellations 3 days prior to function.