

Set Menu

2 course menu: \$45.00 per person

3 course menu: \$48.00 per person
(both include garlic bread and coffee / tea)

Entree:

◆ Calamari Fritti

Crumbed calamari lightly fried and served on a salad, accompanied by our home made tartare sauce.

◆ Cannelloni

Spinach and ricotta cannelloni served with a napoli sauce and parmesan.

Main:

◆ Chicken Breast

Grilled chicken breast topped with avocado and prawns in a creamy white wine sauce.

◆ Veal Melanzane

Crumbed veal layered with roasted eggplant, bocconcini and wilted spinach.

Dessert:

◆ Sticky Date Pudding

Sticky date pudding topped with butterscotch sauce, served with vanilla ice cream.

◆ Gelati Basket

Trio of gelati served in a brandy snap basket with fresh berry coulis.

Meals are served 50 / 50

Entrees can be served in a less formal 'sharing' style. You can pick entree style dishes for the table to share including; wood fired pizzas, calamari, pate etc.

Cannelloni



Veal Melanzane



Calamari Fritti



Chicken Breast



Gelati Basket