

# ADULT MENU // \$100PP

served banquet-style

## TO START //

**SALUMI BOARD** - A selection of cured meats and a few added extras.

ARANCINI BALLS - House made with quattro formaggi.

SALSICCE ITALIANE - House made sausages in a Napoletana sauce, served with continental bread.

#### TO SHARE //

MARGHERITA - Wood oven pizza with a house made tomato base, fior di latte, and basil.

PROSCIUTTO PEPI - Wood oven pizza with a house made tomato base, San Daniele prosciutto, roasted capsicum, onion, and fior di latte.

GNOCCHI FUNGHI - House made gnocchi with local Swiss brown and porcini mushrooms, drizzled with truffle oil in a light cream sauce.

INVOLTINI - Rolled chicken thigh with bread herb filling, wrapped in prosciutto, served with a chicken sauce reduction. COSTATA DI MANZO - Rib eye served with chimichurri. SALATE - With tomato, cucumber, olives, Spanish onion, and Bulgarian feta.

#### TO FINISH //

VANILLA BEAN PANNA COTTA - Served with berry coulis and sweet polenta crumb.

#### TO DRINK //

INCLUDED - Soft drink and water

FOR DAD - Complimentary drink on arrival (excludes cocktails, shots, high end spirits, and gran reserve wines)



# CHILDREN'S MENU // \$30PP

for children twelve years and under

TO START //

**SALUMI BOARD** - A selection of cured meats and a few added extras.

MAINS // CHOICE OF

SPAGHETTI BOLOGNESE
HAM + CHEESE PIZZA
SALAMI + CHEESE PIZZA
CHICKEN NUGGETS + CHIPS
CHICKEN SCHNITZEL + CHIPS
FISH + CHIPS

TO FINISH //

**GELATO** 

TO DRINK //

INCLUDED - Soft drink and water



# VEGETARIAN MENU // \$100PP

## TO START //

ANTIPASTO - Individual plate of formaggi, fruit, and a few added extras.

### TO SHARE //

ARANCINI BALLS - House made with quattro formaggi.

MARGHERITA - Wood oven pizza with a house made tomato base, fior di latte, and basil.

GNOCCHI FUNGHI - House made gnocchi with local Swiss brown and porcini mushrooms, drizzled with truffle oil in a light cream sauce.

**SALATE** – With tomato, cucumber, olives, Spanish onion, and Bulgarian feta.

### MAIN //

**EGGPLANT PARMIGIANA** - Floured eggplant with San Marzano tomato sauce and cheese, served with a green salad.

## TO FINISH //

VANILLA BEAN PANNA COTTA - Served with berry coulis and sweet polenta crumb.

### TO DRINK //

INCLUDED - Soft drink and water
FOR DAD - Complimentary drink on arrival (excludes cocktails, shots, high end spirits, and gran reserve wines)



# VEGAN MENU // \$65PP

#### TO START //

ANTIPASTO – Individual plate of fresh and dried fruit, vegetables, and a few added extras.

## MAINS // CHOICE OF

**VEGAN NAPOLETANA** - Spaghetti in a San Marzano tomato sauce.

**VEGAN FUNGHI PASTA** - Penne with local Swiss brown and porcini mushrooms, truffle oil, and chilli.

**VEGAN PUTTANESCA** – Spaghetti in a Napoletana sauce with capers, olives, and chilli.

**VEGAN VEDURA PIZZA** - Wood oven pizza with a house made tomato base, artichoke hearts, olives, and mushrooms.

**VEGAN FUNGHI PIZZA** - Wood oven pizza with a house made tomato base and wild mushrooms.

## SIDES // CHOICE OF

VEGAN SALATE - With tomato, cucumber, olives, and onion. VEGETABLES - Carrot, broccoli, cauliflower, mushrooms, and onion.

### TO FINISH //

POACHED PEAR - With shiraz and cinnamon.

#### TO DRINK //

INCLUDED - Soft drink and water

FOR DAD - Complimentary drink on arrival (excludes cocktails, shots, high end spirits, and gran reserve wines)