



## ADULT MENU // \$99pp

served banquet style

### TO START //

*THE SNEAKY GRAZE* - chef's selection of cured meats, formaggi, and a few added extras

*ARANCINI BALLS* - house made with quattro formaggi

*POLPETTE* - house made Italian meatballs in a Napoletana sauce

### TO SHARE //

*MARGHERITA PIZZA* - wood oven pizza with a house made tomato base, fior di latte, and basil

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

*GNOCCHI FUNGHI* - house made gnocchi with 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

*SOTTOFILETTO DI WAGYU* - wagyu scotch fillet, 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



## CHILDRENS' MENU // \$30pp

*for children aged twelve and under*

### TO START //

*THE SNEAKY GRAZE - chef's selection of cured meats, formaggi, and a few added extras*

### MAIN // CHOICE OF

SPAGHETTI BOLOGNESE

HAM + CHEESE PIZZA

SALAMI + CHEESE PIZZA

CHICKEN NUGGETS + CHIPS

CHICKEN SCHNITZEL + CHIPS

FISH + CHIPS

### TO FINISH //

GELATO



## VEGETARIAN MENU // \$99pp

### TO START //

*ANTIPASTO* - individual plate of fruit, formaggi, and a few added extras

*ARANCINI BALLS* - house made with quattro formaggi

### TO SHARE //

*MARGHERITA PIZZA* - wood oven pizza with a house made tomato base, fior di latte, and basil

*GNOCCHI FUNGHI* - house made gnocchi with 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



## VEGAN MENU // \$70pp

### TO START //

*ANTIPASTO* - individual plate of fresh and dried fruit, vegetables, and a few added extras

### MAIN // 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 San Marzano tomato 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

### SIDE // CHOICE OF

*VEGAN SALATE* - with tomato, cucumber, olives, and Spanish onion

*MIXED VEGETABLES* - carrot, broccoli, cauliflower, mushrooms, and onion

### TO FINISH //

*POACHED PEAR* - with Shiraz and cinnamon