

served banquet-style

# ADULT MENU

\$80PP

## TO START:

*THE SNEAKY GRAZE* - grazing boards of salumi, formaggi and a few added extras

*ARANCINI BALLS* - house made with quattro formaggi

*SALT + PEPPER SQUID*

## TO SHARE:

*CARBONARA* - penne with smoked bacon, cream, cheese + pepper

*MARGHERITA PIZZA* - with San Marzano tomatoes, fior di latte + basil

*ANTONIO PIZZA* - with San Marzano tomatoes, salami, olives + provolone

*WAGYU STEAK* - served with chimichurri sauce

*POLLO RIPIENO* - chicken breast stuffed with leg ham + asiago, topped with gorgonzola sauce

*SALATE* - with tomato, cucumber, olives, Spanish onion + Bulgarian feta

## TO FINISH:

*VANILLA BEAN PANNA COTTA* - served with berry coulis + sweet polenta crumb

for children twelve + under

# CHILDREN'S MENU

\$25PP

## TO START:

*THE SNEAKY GRAZE* – grazing boards of salumi, formaggi and a few added extras

## CHOICE OF:

SPAGHETTI BOLOGNESE

HAM + CHEESE PIZZA

SALAMI + CHEESE PIZZA

CHICKEN NUGGETS – with chips

CHICKEN SCHNITZEL – with chips

FISH – with chips

## TO FINISH:

GELATO

vegetation alternative

# ADULT MENU

\$65PP

## TO START:

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

## MAINS (CHOICE OF):

*FUNGHI PASTA - house made fettucine with local Swiss brown and porcini mushrooms + truffle oil in a light cream sauce*

*NAPOLETANA PASTA - spaghetti in a red tomato sauce*

*MARGHERITA PIZZA - with San Marzano tomatoes, fior di latte + basil*

*VEGETARIAN PIZZA - with San Marzano tomatoes, artichoke hearts, olives, mushroom, fior di latte + basil*

## TO SHARE:

*ARANCINI BALLS - house made with quattro formaggi*

*MARGHERITA PIZZA - with San Marzano tomatoes, fior di latte + basil*

*SALATE - with tomato, cucumber, olives, Spanish onion + Bulgarian feta*

## TO FINISH:

*VANILLA BEAN PANNA COTTA - served with berry coulis + sweet polenta crumb*

vegan alternative

# ADULT MENU

\$65PP

## TO START:

ANTIPASTO - individual plates of dried + fresh fruit, vegetables and a few added extras

## MAINS (CHOICE OF):

VEGAN FUNGHI PASTA - penne with local Swiss brown + porcini mushrooms, truffle oil and chilli

VEGAN PUTTANESCA - spaghetti, Napoletana sauce, capers, olives + chilli

VEGAN VEDURA PIZZA - with San Marzano tomatoes, artichoke hearts, olives + mushrooms

VEGAN FUNGHI PIZZA - with San Marzano tomatoes + wild mushrooms

## SIDES (CHOICE OF):

VEGAN SALATE - tomato, cucumber, olives + onion

VEGETABLES - carrot broccoli, cauliflower, mushrooms + onion

## TO FINISH:

POACHER PEAR - with shiraz + cinnamon