



ADULT MENU // \$110PP

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, roasted capsicum, onion, San Daniele prosciutto, 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 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.

SUNDAY 6TH SEPTEMBER | LUNCH + DINNER

BOOKINGS ESSENTIAL | 8284 9070



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

SUNDAY 6TH SEPTEMBER | LUNCH + DINNER
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VEGETARIAN // \$110PP

served banquet-style

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.

MAINS //

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.

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VEGAN // \$70PP

served banquet-style

TO START //

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

MAINS // CHOICE OF

VEGAN NAPOLETANA PASTA - spaghetti in a traditional San Marzano tomato sauce.

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

VEGAN PUTTANESCA - spaghetti, Napoletana sauce, 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.

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