

2 COURSE

\$45PP

TO START [CHOOSE 2]

THREE CHEESE ARANCINI gorgonzola, mozzarella, parmesan, chilli sugo

GARLIC FLATBREAD parsley, sea salt, extra virgin olive oil

POLPETTE italian beef and pork meatballs, napoli sauce, basil, asiago

CRISPY CALAMARI lemon, rocket, herb aioli

MAINS - PASTA [CHOOSE 2]

ARRABIATA CASARECCE tomato, onion, garlic, basil, chilli

CHICKEN BUCATINI bacon, white wine, cream, parmesan, parsley

BEEF RAGU malfade, pecorino, rosemary

GNOCCHI VERDE green peas, asparagus, leek, extra virgin olive oil

MAINS - PIZZA [CHOOSE 2]

GAMBERI PIZZA garlic prawn, napoli, red onion, chilli , bocconcini

FUNGHI thyme roasted field mushrooms, taleggio cheese, balsamic red onion

PROSCIUTTO napoli, fior di latte, rocket, oregano

PUTTANESCA buffalo mozzarella, kalamata olives, white anchovies, capers, basil

SIDES [CHOOSE 2]

SHOESTRING FRIES sea salt, aioli

TRUFFLED POTATOES triple cooked potato, truffle oil, parmesan, parsley

PANZANELLA croutons, tomatoes, roasted capsicum, basil, black olives, house dressing

CAVOLO NERO extra virgin olive oil, garlic, marinated feta

ADD ON - PROTEINS [+ \$15PP]

CHICKEN SALTIMBOCCA prosciutto, sage, parmesan polenta, black olive tapenade

PORK COTOLETTA herb crumb, parmesan, fried sage, lemon

ADD ON - DESSERTS [+ \$10PP]

CANNOLI lemon, ricotta, mascarpone, pistachio praline

TORTA AL' ARANCIA orange and poppyseed cake, whipped yoghurt, candied orange

PLEASE LET US KNOW ABOUT ANY DIETARY REQUIREMENTS OR ALLERGIES

BANQUET MENU