



## **Private Dining Room Options ( Sample menus )**

### **Function Menu A      \$110.00 per head**

#### **Primi** ( shared platters )

Mixed antipasto, mixed seafood & focaccia

#### **Pasta** ( half and half )

Gnocchi with a meat ragu & Fettuccine with a cream, mushroom  
& bacon sauce.

#### **Secondi** ( choice of )

Costolette D'Agnello- Lamb cutlets breadcrumbed & grilled served with salsa verde.

Pollo alla Griglia- Chicken breast fillet grilled & served with a chicken reduction  
sauce.

Bistecca ai Ferri- Grilled black angus porterhouse served with a red wine jus.

Anatra al Forno-Roast duck served with potato mash & porcini mushroom sauce.

Filetto Di Pesce- Grilled fish fillet of the day.

#### **Dolce** ( choice of )

Lemon tart

Mixed gelati

Tiramisu

#### **Cheese & Fruit** ( shared platters )

#### **Caffe** Coffee & chocolates

Special dietary requirements available on request



## **Function Menu B**      \$80.00 per head

### **Primi** ( shared platters )

Mixed antipasto, mixed seafood & focaccia

### **Secondi** ( choice of )

Costolette D'Agnello- Lamb cutlets breadcrumbed & grilled served with salsa verde.

Pollo alla Griglia- Chicken breast fillet grilled & served with a chicken reduction sauce.

Bistecca alla Griglia- Prime Angus porterhouse grilled & served with a red wine jus.

Linguini Marinara- Linguini pasta tossed with a selection of fresh seafood, garlic & olive oil.

Filetto Di Pesce- Grilled fish fillet of the day.

### **Dolce** ( choice of )

Lemon tart

Mixed gelati

Tiramisu

**Caffe** Coffee & chocolates

Special dietary requirements available on request



## **Function Menu C**      \$65.00 per head

### **Primi** ( shared platters )

Mixed antipasto, mixed seafood & focaccia

### **Secondi** ( choice of )

Costolette D'Agnello- Lamb cutlets breadcrumbed & grilled served with salsa verde.

Pollo alla Griglia- Chicken breast fillet grilled & served with a chicken reduction sauce.

Vitello Picatta- Seared milk fed veal medallions with a light sauce of lemon zest, white wine, chilli & diced tomato

Piatto del Giorno- Braised Italian style casserole of the day

Linguini Marinara- Linguini pasta tossed with a selection of fresh seafood, garlic & olive oil.

Filetto Di Pesce- Grilled fish fillet of the day.

**Caffe** Coffee and chocolates

Special dietary requirements available on request



## **Function Menu D**      \$55.00 per head

### **Primi** ( to share )

Garlic & herb focaccia

### **Secondi** (choice of)

Costolette D'Agnello- Lamb cutlets breadcrumbed & grilled served with salsa verde.

Pollo alla Griglia- Chicken breast fillet grilled & served with a chicken reduction sauce.

Vitello Picatta- Seared milk fed veal medallions with a light sauce of lemon zest, white wine, chilli & diced tomato

Piatto del Giorno- Braised Italian style casserole of the day

Linguini Marinara- Linguini pasta tossed with a selection of fresh seafood, garlic & olive oil.

Filetto Di Pesce- Grilled fish fillet of the day.

**Caffe** Coffee & chocolates

Special dietary requirements available on request



## Degustation menu

Chef selection of 7 courses from our extensive menu and specials

Each course will be matched with an appropriate wine to compliment the food

This dining experience is for a minimum of 10 people and menu will be tailored to suit your needs and seasonal produce.

Matched with standard local wines                      \$140.00 per head

Matched with premium wines                              \$180.00 per head

Special dietary requirements available on request