



Conference and Meeting Room Options

Room Only

\$50.00 per Hour (minimum 2 hours)

Extras

Coffee \$4.00 per head

Coffee and Cakes \$7.00 per head

Fruit platters \$7.50 per head

Cheese and fruit \$12.50 per head

Light Lunch: rolls & wraps \$12.50 per head

\$20.00 per head with Glass of Wine. Beer or Soft Drink

Finger food: pizza, arancini, sandwiches, calamari, continental sausages & fruit platter. \$22.50 per head

\$30.00 per head with glass of wine, beer or soft drink

Special Dietary requirements available on request

Private Dining Room Options

(sample menus)

Function Menu A

\$100.00 per head

Primi (to share)

Mixed Antipasto, Mixed Seafood & Focaccia

Pasta (half and half)

Gnocchi with a meat ragu and fettuccine with a cream, mushroom and bacon sauce.

Secondi (choice of)

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

Pollo alla Griglia- Chicken breast fillet grilled and 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 and porcini mushroom sauce.

Filetto Di Pesce- Grilled fish fillet of the day.

Dolce (Choice of)

Lemon Tart

Mixed Gelati

Tiramisu

Cheese and Fruit

Caffe e Cioccolate - Coffee and chocolates

Special Dietary requirements available on request

Function Menu B \$75.00 per head

Primi

Mixed Antipasto, Mixed Seafood & Focaccia

Secondi (choice of)

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

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

Bistecca alla Griglia- Prime angus porterhouse grilled and served with a red wine jus.

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

Filetto Di Pesce- Grilled fish fillet of the day.

Dolce (Choice of)

Lemon Tart

Mixed Gelati

Tiramisu

Caffe e Cioccolate Coffee and chocolates

Special Dietary requirement available on request

Function Menu C

\$60.00 per head

Primi

Mixed Antipasto, Calamari & Focaccia

Secondi (choice of)

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

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

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

Piatto del Giorno- Braised Italian style casserole of the day

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

Filetto Di Pesce- Grilled fish fillet of the day.

Caffe e Cioccolate Coffee and chocolates

Special Dietary requirement available on request

Function Menu D

\$50.00 per head

Primi (to share)

Garlic and Herb Focaccia

Secondi (choice of)

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

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

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

Piatto del Giorno- Braised Italian style casserole of the day

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

Filetto Di Pesce- Grilled fish fillet of the day.

Caffe e Cioccolate Coffee and chocolates

Special Dietary requirement 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.

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| Matched with standard local wines | \$140.00 per head |
| Matched with premium wines | \$180.00 per head |

Special Dietary requirement available on request