

***** SET MENU ONE - PASTA MENU - IS CASH/EFTPOS/CREDIT CARD ONLY *****

2 & 3 COURSE includes ...

Plain Bread on arrival, Garlic Bread with entrée's, Coffee/Tea

2 Course prices for Main + Dessert + Coffee only.
Please add additional \$4 per head for Entrée + Main + Coffee

Additional :

Cheese Platter - \$5 per person

Mediterranean Platter - \$5 per person

Corkage Charge - \$10 per bottle

Cakeage Charge - \$3.50 per person
includes cake service, and plating with ice cream and cream

Number Confirmation required no later than 24 hours prior to function.

A 25% charge, per person, maybe incurred for no shows.

No Entertainment Cards on Function Set Menu's.

as these offers are already discounted and not part of a daily/weekly 'special' offer

Bookings of 20+ require a 20% deposit.

Call 08 9383 7877 to organise deposit.

SET MENU - #1 - PASTA NIGHT - 6 people or more

TUESDAY TO THURSDAY ONLY - \$ 40.00 - 3 course

*** NO DISCOUNT VOUCHERS ***

*** ALL ON TABLE MUST BE ON SET MENU ***

*** NO TRADE CARDS ***

*** PLEASE ADVISE OF SET MENU WHEN BOOKING ***

ENTRÉE (shared)

PLAIN BREAD

MEDITERRANEAN PLATTER

Sundried tomato, olives, fetta, prosciutto, grilled Italian sausage, salami, bread sticks

GARLIC BREAD

MAIN

Choice of :

SPAGHETTI CARBONARA

Spaghetti, bacon, egg, parmesan, cream.

CANNELLONI

Pasta, spinach, ricotta, béchamel, mozzarella, tomato.

LASAGNA

Pasta, Bolognese, béchamel, mozzarella.

PENNE CON TONNO E ALIO

Penne pasta, tuna, garlic, butter, parsley, parmesan.

DESSERT

CHOCOLATE CHERRY CASATTA

layers: vanilla ice cream, chocolate icecream, chocolate mud cake, fresh cream, black and glazed cherries

COFFEE / TEA

Flat White/Long Black/Short Black/Tea/Peppermint Tea/Lemon Ginger Tea

SET MENU - #2 - 10 people or more

TUESDAY TO THURSDAY - \$ 52 – 3 courses

TUESDAY TO THURSDAY - \$ 44 – 2 courses

FRIDAY & SATURDAY - \$ 60 – 3 courses

FRIDAY & SATURDAY - \$ 50 – 2 courses

ENTRÉE

(shared)

PLAIN BREAD**MEDITERRANEAN PLATTER**

Sundried tomato, olives, fetta, prosciutto, grilled Italian sausage, salami, bread sticks

BRUSCHETTA

toasted Italian loaf slices, tomato, onion, garlic, basil, olive oil, parmesan

GARLIC BREAD**MAIN - *Served with shared Vegetables and Mixed Salad***

Choice of :

SCALOPPINI AL VINO BIANCO

Veal, white wine sauce.

CHICKEN PARMIGIANA

Chicken, bread crumbed, tomato, herbs, mozzarella.

SPAGHETTI MARINARA

Prawns, fish, mussels, garlic, fresh herbs, tomato, parmesan.

GNOCCHI ALLA PANNA

Potato dumplings, garlic, sage, caramelised onion, burnt butter, cream, parmesan.

DESSERT

Choice of:

CRÈME CAMELA

Baked custard, caramel sauce, mixed fresh berries, whipped cream.

CHEESECAKE

Lemon cheesecake, lemoncello, whipped cream.

CHOCOLATE CHERRY CASATTA

layers: vanilla ice cream, chocolate icecream, chocolate mud cake, fresh cream, black and glazed cherries

COFFEE / TEA

Flat White/Long Black/Short Black/Tea/Peppermint

SET MENU - #3 - 10 people or more

TUESDAY TO THURSDAY - \$ 64 – 3 course
 TUESDAY TO THURSDAY - \$ 58 – 2 course

FRIDAY & SATURDAY - \$ 70 – 3 courses
 FRIDAY & SATURDAY - \$ 64 – 2 courses

GARLIC BREAD & PLAIN BREAD

ENTRÉE
 choice of :

CALAMARI
 battered squid rings, homemade tartare.

FORMAGGIO FRITTO
 camembert, almond crumb, poached pear.

PENNE ARRABIATA
 italian sausage, onions, olives, chilli (to your liking), tomato.

MAIN - *Served with shared Vegetables and Mixed Salad*
 choice of :

GNOCCHI
 potato dumplings, spring onion, mushroom, herb, parmesan, tomato.

SALTIMBOCCA
 veal slices, cheese, coppa, white wine, fresh herb, tomato.

PETTO DI POLLO
 chicken, white wine, pesto, garlic, mushroom, cream.

CHILLI PRAWNS
 king prawns, onions, chilli (to your liking), fresh parsley, tomato, rice.

DESSERT
 choice of:

CRÈME CARAMELA
 baked custard, caramel sauce, mixed fresh berries, whipped cream.

CHEESECAKE
 lemon cheesecake, lemoncello, whipped cream.

CHOCOLATE MOUSSE
 chocolate mousse, raspberry couli, chocolate kahlua sauce, ice cream, whipped cream.

COFFEE / TEA

SET MENU - #4 - 10 people or more

TUESDAY TO THURSDAY - \$ 72 – 3 course

TUESDAY TO THURSDAY - \$ 65 – 2 course

FRIDAY & SATURDAY - \$ 75 – 3 courses

FRIDAY & SATURDAY - \$ 69 – 2 courses

GARLIC BREAD & PLAIN BREAD

ENTRÉE

Choice of :

CALAMARI

Battered squid rings, homemade tartare.

FORMAGGIO FRITTO

Camembert, almond crumb, poached pear.

OYSTERS NATURAL, FRIED OR KILPATRICK

6 Oysters

GARLIC PRAWNS

Served sizzling

MAIN - *Served with shared Vegetables and Mixed Salad*

Choice of :

FILETTO AL PEPE

Fillet steak, cooked to your liking, cognac, peppercorn, cream.

PESCE DEL GIORNO

Fillet of fish, grilled, lemon butter sauce.

FIORENTINA

Chicken breast filled, spinach, 3 cheeses, crumbed, pink peppercorn sauce.

FETTUCCINI AL GIANNI

Caramelised onions, sundried tomato, eggplant, mushrooms, broccoli, pesto sauce, cream, parmesan.

DESSERT

Choice of:

ZABAIONE

zabaione ice cream, with grand marnier, chocolate basket, whipped cream.

CHOCOLATE MOUSSE

chocolate mousse, raspberry couli, chocolate kahlua sauce, ice cream, whipped cream.

CHEESECAKE

lemon cheesecake, limoncello, whipped cream.

STICKY DATE & PECAN PUDDING

warm, sticky date, butterscotch sauce, ice cream, cream.

COFFEE / TEA