

Menu

SELECTIONS

ENTREE

salt & pepper calamari (can be GF pan-fried without crumbing)
balsamic dressed rocket & garlic aioli

fresh king prawns & avocado salad GF
w/ cocktail dressing

spinach & ricotta cannelloni
finished with a light tomato & béchamel sauce

traditional beef lasagne

ravioli ricotta napolitana
served with a tomato napolitana sauce

chicken ceasar salad (GF without crutons)
baby cos, bacon, croutons & parmesan shavings

tortellini boscaiola
beef tortellini served with a creamy mushroom and bacon sauce

chicken and mushroom vol au vents
vol au vents filled with chicken, mushrooms and a creamy sauce

prawns on horseback * GF
prawns wrapped in bacon served on a bed of rice and a honey mustard sauce

penne al fume (can be GF pasta)
with pancetta, napolitana sauce & dash of cream

pumpkin & mozzarella arancini
on a bed of roquette and a side of aioli

traditional italian meatballs
w/ pane di casa bread

rigatoni pasta salami
w/ sundried tomatoes, eggplant, baby spinach & parmesan cheese

gnocchi pesto
w/ cherry tomatoes, roquette & cream sauce

* \$5.00 SURCHARGE APPLIES TO THESE DISHES

MAINS -please note all our main meals are served on a bed of creamy mash potato

barramundi fillet with prosciutto GF
wrapped in prosciutto in lemon butter sauce

rib eye fillet steak GF
served with oven roasted tomatoes, baby spinach w/ a port & peppercorn jus or diane sauce

fillet mignon GF
rib eye fillet wrapped in bacon w/ red wine & mushroom sauce

scotch fillet GF
w/ a diane sauce

marinated lamb rack * GF
creamy pumpkin puree & baby spinach

lamb rump GF
slowly cooked lamb rump served on a bed of roasted Mediterranean vegetables topped with light jus

veal saltimbocca GF
escallops of veal w/ prosciutto & white wine sauce

veal scaloppini GF
pan fried with button mushrooms in a white wine jus

Stuffed chicken breast GF
w/ sage, ham & ricotta cheese

chicken breast GF
served w/ a seeded honey mustard sauce

chicken parmigiana
topped with eggplant, mozzarella cheese and a napolitana sauce

chicken breast princess GF
w/ ham, swiss cheese & creamy sherry sauce

chicken schnitzel
w/ creamy peppercorn sauce or gravy on either mash potato or chips

Menu SELECTIONS

DESSERTS

**white chocolate & berry
cheesecake**
served w/ boysenberry gelato

lemon tart
w/ macerated strawberries & vanilla bean gelato

sticky date pudding
w/ hot butterscotch sauce

warm chocolate pudding
w/ chocolate sauce & vanilla ice cream

vanilla pannacotta GF
w/ mango coulis

trio of sorbet GF

traditional tiramisu*
chocolate, espresso, sponge fingers & mascarpone cream

brandy snap basket GF
w/ strawberries and cream biscottini gelato and chocolate ganache

traditional crème Bruleé GF
w/ strawberry

profiteroles
w/ crème patisserie topped w/ chocolate ganache'

pavlova GF

* \$3.00 SURCHARGE APPLIES TO THIS DESSERT

VEGETARIAN ALTERNATIVES

ENTREES

vegetable stack
grilled eggplant, sun-dried tomatoes and zucchini on toasted Italian bread drizzled with pesto

pumpkin & mozzarella arancini
w/ pumpkin & ricotta

greek salad
w/ tomatoes, cucumber, feta cheese, lettuce

pumpkin soup
w/ sour cream and ground pepper

MAINS

spinach & ricotta cannelloni
w/ a napolitana sauce

ricotta ravioli napolitana

gnocchi pesto
w/ cherry tomatoes, roquette, & cream sauce

mushroom truffle risotto
w/ porcini & truffle mushrooms

polenta stack
w/ roasted sautéed vegetables & balsamic glaze.

KIDS MENU

MAINS

chicken schnitzel & chips
fish & chips
nuggets and chips
penne napolitana sauce

DESSERT

ice-cream served w/sprinkles

Food

EXTRAS

Antipasto platters	\$8pp
Individual antipasto plate	\$10pp
Garlic Turkish bread	\$4pp
Tomato bruschetta	\$5pp
Fries basket	\$4pp
Salads Greek/Caesar/Garden/Potato/Pumpkin, fetta & rocket/Beetroot/Bocconcini & rocket	\$7pp
BBQ Octopus platters	\$7pp
Pumpkin & ricotta arancini balls	\$5pp
Zucchini flowers crumbed & filled w/ ricotta	\$8pp
Oyster platter 1 natural & 1 Kilpatrick	\$8pp
Salt & pepper calamari platter	\$7pp
Fresh King prawns 2 peeled, cooked w/tails left on served w/ lemon & cocktail sauce	\$10pp
Cold Seafood platter 1 natural oyster, 1 fresh king prawn & smoked salmon	\$14pp
Freshly cut fruit platters	\$8pp

