



vo tutto

Function Menu

OPTION ONE

\$100 per head three courses · Inc 10% GST

ENTRÉE

Tasting platters to share

Garlic, sea salt & parmesan pizza/Herb & mozzarella pizza

Piatti di salumi (selection of cold cuts)

Caprese salad with buffalo mozzarella & focaccia bread

Arancini of the day

Mixed pasta platters

..... MAIN COURSE

Guests choose on the day

Chargrilled lamb rump with fetta, tomato & olives salad, & pita bread

Chargrilled spatchcock saltimbocca with pancetta, peas & mash potato

Chargrilled pork rib eye, mash potato & baby carrots

Baked Cannelloni filled with pumpkin & ricotta bechamel, butter & sage

Baked eggplant parmigiana

Thai spicy fish cake with sweet chilli dipping sauce

Potato gnocchi with lamb ragu

Beef lasagna with parmesan bechamel

Beer battered fish & chips

Crumbed whiting fillets with rocket salad

Stir fry eggplant in ginger, garlic, shallots, chili & tofu

Risotto of sausage, fennel & parmesan cheese

Spicy Stir fry Thai basil chicken with steamed rice

Steamed fillet of Barramundi, caramelized soy & Asian greens

Crumbed schnitzel with chips

Pizza with hot salami, sausage & green olives

Pizza with mushrooms, pancetta bechamel & truffled Pecorino cheese

DESSERT OR CHEESE

Guests choose on the day

Vanilla mascarpone cheesecake with poached pear & butterscotch sauce

Vanilla Panna cotta with jelly & fresh berries

Pavlova with fresh berries, cream & passionfruit coulis

Baked vanilla milk custard with caramelized poached pear & halva ice cream

Nougat semi freddo ice cream with chocolate caramel sauce

Nutella Tiramisu with dark chocolate

Freshly churned strawberry & mango sorbet

Cheese of the day with crackers, fruit paste & walnuts

Sorry, no variations

Menu subject to change due to produce availability.
Please notify your waiter of food allergies as not all ingredients are listed.

OPTION TWO

\$110 per head three courses · Inc 10% GST

ENTRÉE

Tasting platters to share

Garlic, sea salt & parmesan pizza/Herb & mozzarella pizza

Warm marinated olives

Tomato & buffalo mozzarella salad with focaccia bread

Crumbed artichokes with goats cheese

Meatballs in tomato sugo

Arancini of the day

Mixed pasta of the day

..... MAIN COURSE

Guests choose on the day

Baked eggplant parmigiana

Chargrilled pork rib eye, mash potato baby carrots

Chargrilled spatchcock saltimbocca with pancetta, peas & mash potato

Spicy fish cakes with kaffir lime dressing

Crumbed King George whiting fillets with rocket salad

Beer battered fish & chips

Beef lasagna with parmesan bechamel

Schnitzel with chips & rocket salad

Chargrilled lamb rump with fetta, tomato & olives salad, & pita bread

Stir fry eggplant in ginger, garlic, shallots, chili & tofu

Cannelloni of pumpkin with butter parmesan sauce

Risotto of pork & chorizos sausage

Potato gnocchi with lamb ragout

Spicy Stir fry Thai basil chicken with steamed rice

Steamed fillet of Barramundi, caramelized soy & Asian greens

Pizza anchovies, kalamata olives, tomato & chilli

DESSERT OR CHEESE

Guests choose on the day

Baked vanilla milk custard with caramelized poached pear & halva ice cream

Mascarpone cheesecake with banana and butterscotch sauce

Vanilla panna cotta

Nutella Tiramisu

Pavlova with vanilla cream , passionfruit and berries

Nougat Semi freddo

Cheese of the day with crackers, fruit paste & walnuts

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OPTION THREE

\$140 per head three courses · Inc 10% GST

ENTRÉE

Tasting platters to share

1/2 shell scallops with crispy pork belly, sweet & sour dressing
Proscuitto pizza/ Margarita pizza
Thai style fish bites with kaffir lime dressing
Tuna carpaccio with mayonnaise, capers & anchovies
Oysters natural
Thai style fish cakes with kaffir lime dressing
Fried calamari with rocket salad
Seared king prawns with kaffir lime, Thai basil oil & coconut
Burrata cheese served with crushed tomatoes, olives & basil

..... MAIN COURSE

Guests choose on the day

Crumbed King George whiting fillets with rocket salad
Chargrilled pork rib eye, mash potato & baby carrots
Steamed fillet of Barramundi, caramelized soy & Asian greens
Schnitzel with chips & rocket salad
Beer battered fish & chips
Potato gnocchi with lamb ragu
Potato gnocchi with lamb ragout
Chargrilled lamb chops with ratatouille
Chargrilled spatchcock saltimbocca with pancetta, peas & mash potato
Stir fried prawns in ginger, garlic & macadamia nuts with steamed rice
Ravioli of prawn, saffron & citrus butter sauce
Cannelloni of pumpkin with butter Parmesan sauce
Spicy Stir fry Thai basil chicken with steamed rice
Beef lasagna with Parmesan bechamel
Stir fry eggplant in ginger, garlic, shallots, chili & tofu
Risotto of pork & chorizos sausage, fennel & parmesan
Baked eggplant parmigiana
BBQ eye fillet steak

DESSERT OR CHEESE

Guests choose on the day

Pavlova with fresh berries, vanilla cream & passionfruit coulis
Baked vanilla milk custard with caramelized poached pear & halva ice cream
Vanilla panna cotta with jelly & fresh berries
Amaretto parfait with Amarena cherries
Mascarpone cheesecake with banana & butterscotch sauce
Nutella Tiramisu
Nougat semi freddo
Sticky date pudding with butterscotch sauce
Affogato, with espresso coffee & Frangelico
Freshly churned strawberry & mango sorbet
Cheese of the day with crackers, fruit paste & walnuts

Sorry, no variations

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