



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 chops with ratatouille

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 ragout

Beef lasagna with parmesan bechamel

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
Beef lasagna with parmesan bechamel
Schnitzel with chips & rocket salad
Chargrilled lamb chops with ratatouille
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

Sorry, no variations

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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
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
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
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

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OPTION FOUR

\$120 per head three courses · Inc 10% GST

ENTRÉE

Tasting platters to share

Garlic bread

Herb bread

Cauliflower steak, cashew sauce

Meatballs in tomato sugo

Arancini of the day

Caesar salad

Salumi platter

Spiced fish bites, kaffir lime dressing

..... MAIN COURSE

Guests choose on the day

Chargrilled lamb chops with ratatouille

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 ragout

Beef lasagna with parmesan bechamel

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

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