



*Function
Menu*

va tutto

Option One

Three-Course Dining Menu | \$105 per person - inc 10% GST

ENTRÉE

(Platters to share)

Garlic and herb focaccia

Piatti di Salumi - a selection of artisan cured salami cold cuts

Caprese Salad

Arancini with smoked mozzarella, smoked pancetta & roasted garlic aioli

Mixed pasta of the day

MAIN COURSE

(Guests to choose on the day)

Steamed fillet of barramundi with Asian greens, caramelized soy

Risotto of mushrooms and pecorino cheese

Meatballs in tomato sugo , mash potato and pecorino cheese

Spicy Stir fry Thai basil chicken with steamed rice

Thai fish cakes with kaffir lime dressing

Pan roasted fillet of rockling with potato puree and citrus sauce.

Penne Sorrentina, tomato, basil, buffalo mozzarella.

Chargrilled Tasmanian pork rack with apple fennel salad and pork jus.

Braised duck leg in yellow curry, with jasmine rice

Bbq spatchcock saltimbocca with pancetta, peas, and mash potato.

Home made ravioli of with pumpkin and ricotta , with butter and sage.

Baked eggplant parmigiana.

Potato gnocchi with wagyu beef ragu

Beef lasagna, parmesan bechamel

Stir fry eggplant in ginger, garlic, shallots, chili, and tofu.

Risotto of sausage, fennel, and parmesan cheese

Pizza with hot salami, sausage, and green olive

Pizza with mushrooms, pancetta bechamel, truffled pecorino cheese

DESSERT

(Guests to choose on the day)

Vanilla mascarpone cheesecake, with banana and butterscotch sauce

Warm flourless chocolate cake, Amarena cherries and vanilla cream

Warm sticky date pudding with butterscotch sauce

Vanilla panna cotta, fresh berries and rose jelly

Pavlova with fresh berries and passionfruit coulis

Baked vanilla milk custard with poached pear

Nutella tiramisu

Freshly churned strawberry and mango sorbet

Cheese of the day, with crackers, quince paste and walnuts.

Sorry, no variations.

Menu subject to change due to produce availability.

Please notify staff of food allergies as not all ingredients are listed

Option Two

Three-Course Dining Menu | \$115 per person - inc 10% GST

ENTRÉE

(Platters to share)

Garlic and herb focaccia

Meatballs in sugo topped with grated Asiago cheese

Arancini with smoked mozzarella, smoked pancetta & roasted garlic aioli

Mixed pasta of the day

Crumbed artichoke with french goat's cheese

Olives

MAIN COURSE

(Guests to choose on the day)

Steamed fillet of barramundi with Asian greens, caramelized soy

Risotto of mushroom and pecorino cheese

Pressed lamb shoulder with red wine jus, parsnip puree, peas & mint.

Spicy Stir fry Thai basil chicken with steamed rice

Thai fish cakes with kaffir lime dressing

Pan roasted fillet of rockling with potato puree & citrus sauce.

Penne Sorrentina, tomato, basil, buffalo mozzarella.

Chargrilled Tasmanian pork rack with apple fennel salad and pork jus.

Braised duck leg in yellow curry, with jasmine rice

Bbq spatchcock saltimbocca with pancetta, peas, and mash potato.

Home made ravioli of with pumpkin & ricotta, with butter and sage sauce.

Baked eggplant parmigiana.

Potato gnocchi with wagyu beef ragu

Beef lasagna, parmesan bechamel

Stir fry eggplant in ginger, garlic, shallots, chili, and tofu.

Risotto of sausage, fennel, and parmesan cheese

Pizza with hot salami, sausage, and green olive

Pizza with mushrooms, pancetta bechamel, truffled pecorino cheese

DESSERT

(Guests to choose on the day)

Vanilla mascarpone cheesecake, with banana and butterscotch sauce

Warm flourless chocolate cake, Amarena cherries and vanilla cream

Warm sticky date pudding with butterscotch sauce

Vanilla panna cotta, fresh berries and rose jelly

Pavlova with fresh berries and passionfruit coulis

Baked vanilla milk custard with poached pear

Nutella tiramisu

Freshly churned strawberry and mango sorbet

Cheese of the day, with crackers, quince paste and walnuts.

Sorry, no variations.

Menu subject to change due to produce availability.

Please notify staff of food allergies as not all ingredients are listed

Option Three

Three-Course Dining Menu | \$140 per person - inc 10% GST

ENTRÉE

(Platters to share)

½ shell scallops, pancetta, sweet and sour dressing
Ceasar salad
Thai style fish bites with kaffir lime dressing
Tuna carpaccio, capers, anchovies & mayonnaise
Oysters natural, shallot dressing
Semolina dusted fried calamari
Seared prawns with thai basil oil and coconut
Burrata cheese with crushed tomato, basil and olive oil

MAIN COURSE

(Guests to choose on the day)

BBQ eye fillet steak pepper sauce (served Medium/Rare only (extra \$10 00)
Stir fried prawns in ginger, garlic, macadamia nuts & steamed rice.
Ravioli of prawn, saffron & citrus butter sauce.
Slow braised pressed lamb shoulder, red wine jus, parsnip puree, peas & mint.
Spatchcock saltimbocca, mash potato, pea & pancetta jus
Pan roasted rockling fillet on mash potato with citrus butter sauce.
Rigatoni with spinach, pine nuts and bechamel
Risotto of mushroom with pecorino cheese
Steamed barramundi, ginger caramelized soy, chilli & Asian greens.
Potato gnocchi with wagyu bolognese
Ravioli of pumpkin & ricotta with butter parmesan sauce.
Spicy Thai basil chicken with steamed rice.
Beef lasagna with parmesan bechamel
Stir fry eggplant, ginger, shallots, garlic, chili and tofu.
Braised duck leg on the bone, yellow curry and jasmine rice
Baked eggplant parmigiana.

DESSERT

(Guests to choose on the day)

Pavlova with berries, vanilla cream, passionfruit coulis
Baked vanilla milk custard, caramelized pear, and halva ice cream.
Vanilla panna cotta, jelly, and mixed berries
Mascarpone cheesecake with banana and butterscotch sauce
Nutella tiramisu
Nougat semi freddo
Sticky date pudding with butterscotch sauce
Affogato with espresso and Frangelico
Daily churned Strawberry and mango sorbet
Cheese of the day with crackers

Sorry, no variations.

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