

Set Menu One
\$50.00 p/person

Entrée

Antipasto platters
(One platter between 4 persons)
Bread, oil and balsamic.

Main

Your choice of

Sicilian meat lasagna
meat ragu, béchamel, parmigiano between layers of pasta
sheets or,

Cotoletta di Parmigiano
Crumbed Black Angus beef fillet schnitzel topped with
tomato, Parmigiano, basil served with potato, greens or,

Pesce alla griglia
Fish of the day simply grilled topped with a basil salsa served
with lemon, potato, greens.

Mixed garden salad on the table.

Dessert

Your choice of coffee or tea, and any dessert
available on the night.

Note:

- Bottled water and soft drinks are not included.
- BYO beer and wine only, Included in cost.
- Deposit of 50% of total bill required at least three days prior to booking date.

Set Menu Two

\$60.00 p/person

Entrée

Antipasto platters

(One platter between 4 persons)

Bread, oil and balsamic.

Main

Your choice of

Filetto di manzo

Black Angus fillet steak, red wine, green peppercorn sauce, roasted mushroom, potato, greens or,

Involtini

rolled pork escallops with parsley, bocconcini, spinach finished in tomato sauce topped with shaved Parmigiano, EVOO served with potato, vegetables and crostini or,

Pesce e Gamberi

Grilled fresh local fish fillet of the day topped with a creamy caper, white wine, herb and king prawn sauce served with potato, greens.

Mixed garden salad on the table.

Dessert

Your choice of coffee or tea, and any dessert available on the night.

Note:

- Bottled water and soft drinks are not included.
- BYO beer and wine only, Included in cost.
- Deposit of 50% of total bill required at least three days prior to booking date.

Set Menu Three
\$70.00 p/person

First Entrée

Antipasto platters
(One platter between 4 persons)
Bread, oil and balsamic.

Second Entrée

Eggplant lasagna
Tomato, béchamel, eggplant, basil, Parmigiano between
layers of pasta sheets or,

Gnocchi al ragu'
Meat ragu, Parmigiano, herbs, EVOO

Main

Your choice of

Filetto di manzo

Black Angus fillet steak, red wine, green peppercorn sauce,
roasted mushroom, potato, greens or,

Involtini

rolled pork escallops with parsley, bocconcini, spinach fin-
ished in tomato sauce topped with shaved Parmigiano,
EVOO served with potato, vegetables and crostini or,

Pesce e Gamberi

Grilled fresh local fish fillet of the day topped with a creamy
caper, white wine, herb and king prawn sauce served with
potato, greens.

Mixed garden salad on the table.

Dessert

Your choice of coffee or tea, and any dessert
available on the night.

Note:

- Bottled water and soft drinks are not included.
- BYO beer and wine only, Included in cost.
- Deposit of 50% of total bill required at least three days prior to booking date.