

## Function Package

### To Begin

#### Bruschetta al pomodoro

*Tomato bruschetta, grilled Altamura pane w tomato, basil, pressed garlic  
(Served on Platters)*

*Freshly baked bread throughout function s/w butter or olive oil & reduced balsamic*

### Primi 1<sup>st</sup> Course

*Alternate Serve*

*Please choose two dishes from Entrée menu below*

### Secondi 2<sup>nd</sup> Course

*Alternate Serve*

*Please choose two dishes from Main menu below*

*Seasonable vegetables or fresh garden salads served with mains*

### Dolci 3<sup>rd</sup> Course

*Alternate Serve*

*Please choose two dishes from Dessert menu below*

*2 course plus your cake 46 p.p.*

*3 course plus your cake 55 p.p.*

*Your own celebration cake can be cut and plated individually as dessert*

### Optional Extras

*Antipasto Misto - Platter of chorizo, sopressa, mild coppa, prosciutto, provolone, olives & Altamura Pane \$2- pp*

*Celebration Cake - Cut, dressed and plated as dessert with vanilla bean gelato and raspberry coulis \$2 - pp*

*Fresh seasonal fruit & a variety of cheeses \$28 - per platter (Serves 8)*

*Prices include Room Hire for 4 hrs and room setup.*

*Children's Menu available for \$15 which includes main meal and gelato as dessert*

## Entrée Selection

Fusilli con ragu di anatra

*Hand rolled pasta w duck leg ragu, truffle oil & spices*

Agnolotti di ricotta e spinaci

*Pasta Fans w creamy ricotta & baby spinach w chive cream reduction (v)*

Arancini di mozzarella bufala

*Golden fried risotto balls w creamy mozzarella & basil concasse (v)*

Cannelloni di ricotta e spinaci

*Pasta tubes w creamy ricotta & baby spinach w a delicate tomato sauce (v)*

Penne con pomodoro schiacciato, pancetta e olive

*Tube pasta w smoked pancetta, black olives & spicy tomato concasse*

Risotto agli asparagi e funghi

*Green asparagus, button mushroom creamy risotto w Parmigiano reggiano (v/g)*

## Mains Selection

Pollo Cacciatore

*Chicken thigh w roasted red peppers, tomato concasse & olives on a bed of potato puree*

Agnello alla messinese

*Lamb shoulder roast w rosemary & garlic Messina style, eggplant caponata & scalloped potatoes (g)*

Involtini di pollo

*Roasted chicken roulade stuffed w bread maize & raisins, served w vegetable ratatouille (g)*

Veal Saltimbocca

*Veal pan-fried with crispy prosciutto, sage & white wine reduction*

Porchetta arrosto

*Slow roasted pork shoulder w marinated grilled vegetables (g)*

Pila di verdure grigliato

*Selection of freshly grilled barbequed vegetables w polenta & basil pesto (v)*

## Dessert Selection

Profiteroles

*House profiteroles w Sicilian custard, chocolate ganache & roasted almonds*

Chocolate Ricotta Torte

*Sweet cocoa & ricotta torte w fudge drizzle, raspberry compote & cream*

Sticky Date Pudding

*Date pudding served warm w butterscotch sauce & whipped cream*

Zeppoli Sicilian

*Traditional light, fluffy & large Sicilian doughnut with creamy custard centre, chocolate drizzle & chantilly cream*

Tiramisu

*Sponge finger biscotti w espresso liquor & mascarpone crème*