

Set Menu

Primi

Risotto Chicken & Pumpkin

Risotto with chicken breast fillet, roasted butternut pumpkin, sage and garlic (g)

Penne Ragu

Penne with braised veal ragu slowly stewed w tomato & fresh garden herbs

Tempura Prawns

Black tiger prawns fried crispy w rocket garnish & plum sauce

Ricotta Spinach Cannelloni

House made spinach ricotta cannelloni w béchamel sauce & basil (v)

Antipasto Plate

A selection of cured Italian meats, provolone, house marinated olives & grilled Italian bread

Secondi

Grilled John Dory

Gently grilled fresh fillet with scalloped potatoes & lime butter (g)

Chicken Cacciatore

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

Veal Saltimbocca

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

Beef Cheek

Brasied cheek of beef with button mushroom jus & buttered beans

BBQ Vegetable Stack

*Char grilled eggplant, zucchini & capsicum set on sweet potato & basil pesto drizzle (v)(g)
(Includes garden salads served at your table)*

Dolci

Zeppoli Sicilian

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

Sticky Date Pudding

Served warm w butterscotch sauce & whipped cream

Profiteroles

Sweet choux pastry shells with vanilla Sicilian custard & almond chocolate ganache

Hazelnut Crème Brule

Crème set with hazelnut liquor, crisp sugar disk & house made honey biscotti

Chocolate Ricotta Torte

Rich divine chocolate & ricotta torte with vanilla cream & compote

2 course - 47 3 course - 54

(Menu maybe subject to change)