

Centro CBD

Restaurant & Function Centre

Shared menus are designed for a fabulous group experience with a larger variety of dishes
on sharing platters served in the centre of the tables

Shared Menu No 1

Antipasti

Pane focaccia all'aglio e prezzemolo
Gently grilled garlic focaccia w creamy butter & flat leaf parsley

Antipasto Misto

Platter of chorizo, sopressa, mild coppa, prosciutto, provolone, olives & Altamura Pane

Gamberi all'aglio e peperoncino

Garlic chilli prawns w classical tomato sauce, basil & Italian parsley

Secondi

Agnolotti di ricotta e spinaci

Agnolotti filled with ricotta and spinach, chive cream reduction & shaved pecorino


Penne alla luganica

Penne w sausage ragu, fresh tomatoes & spices

Insalata mista

Mixed leaf salad of crispy leaves w cucumber, tomato, sweet onion, capsicum &
lemon olive oil vinaigrette

\$38.00



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Shared Menu No 2

Antipasti

Bruschetta al pomodoro

Tomato bruschetta, grilled Altamura pane w tomato, basil, pressed garlic

Antipasto Misto

Platter of chorizo, sopressa, mild coppa, prosciutto, provolone, olives & Altamura Pane

Insalata Caprese

Sun ripened Roma tomatoes, bocconcini, virgin olive oil & sea salt

Gamberi all'aglio e peperoncino

Garlic chilli prawns w classical tomato sauce, basil & Italian parsley

Secondi

Penne con broccoli, cipolla dolce e pomodorini

Penne tube pasta w sautéed sweet onion, fresh broccoli & cherry tomato

Involtini di pollo

De-boned chicken roasted w sage, lemon rind & bread maize


Verdure al forno arrosto

Oven roasted vegetables of baked sweet potato, desiree potato and butternut pumpkin

Insalata Mista

Crispy leaves w cucumber, tomato, sweet onion, capsicum & lemon olive oil vinaigrette

\$48.00



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Shared Menu No 3

Antipasti

Bruschetta ai funghi

Mushroom bruschetta, grilled Altamura pane w funghi, white wine, parsley & garlic

Antipasto Misto

Platter of chorizo, sopressa, mild coppa, prosciutto, provolone, olives & Altamura Pane

Calamari al sale e pepe

Salt and peppered baby squid fried golden w spicy plum compote

Gamberi all'aglio e peperoncino

Prawns w classical tomato sauce, basil & Italian parsley

Secondi

Risotto ai funghi selvatici

Creamy risotto w wild mushroom, truffle olive oil & parmesan

Filetto di vitello alla griglia con aglio e rosmarino

Fillet of veal tenderloin lightly grilled w pressed garlic & rosemary oil

Tortino di patate al forno

Scalloped potatoes slices slow baked in stock & onion

Insalata di rucola, pere e noci

Wild rocket w sweet pear, toasted walnuts & white balsamic dressing

Dolce

Torta di mandorla e pere

House made pear almond tart, layered w short crust pastry, almond frangipane, poached pear & apricot glaze served w vanilla cream

\$58.00