



## FUNCTION PACKAGES

### PIZZA BAR PASTA BAR

#### OPTION 1

\$35 per person minimum 30 guests

Bruschetta → 2 pieces each

Arancini → 2 pieces each

Pizza → 3 slices each (selection of Pizzas Margherita, Capricciosa, Broccolini)

#### OPTION 2

\$40 per person minimum 30 guests

Bruschetta → 2 pieces each

Arancini → 2 pieces each

Pizza → 3 slices each (selection of Pizzas Margherita, Capricciosa, Broccolini)

Cannoli → 1 piece each

#### OPTION 3

\$50 per person

Bruschetta → 2 pieces each

Arancini → 2 pieces each

Wagyu Beef Slider → 1 each

Pizza → 3 slices each (selection of Pizzas Margherita, Capricciosa, Broccolini)

Pasta → ½ each (selection of Pastas Bolognese, Linguine Osteria, Agnolotti)

Cannoli → 1 piece each

#### OPTION 4

\$55 per person

Bruschetta → 2 pieces each

Arancini → 2 pieces each

Calamari in a cone → 1 each

Wagyu Beef Slider → 1 each

Pizza → 3 slices each (selection of Pizzas Margherita, Capricciosa, Broccolini)

Pasta → ½ each (selection of Pastas Bolognese, Linguine Osteria, Agnolotti)

Cannoli → 1 piece each

# DINNER SET MENUS

## \$65 Set menu Individual Desserts

### ENTREES TO SHARE

FLAT BREAD Baked flatbread with a selection of our house dips, burnt eggplant, hummus, feta & olives

SALMON CRUDO Cured salmon with chili, lemon, horseradish

ARANCINI FUNGHI Mushroom Arancini with Arrabbiata

FRIED EGGPLANT Feta cheese, broad beans, spring onions

### MAINS (To choose from)

SPAGHETTINI PESCATORE Shelled Seafood, Balmain bugs, spring bay mussels, scampi, scallops, clams, crab, garlic, chili, cherry tomato, fresh herbs

RISOTTO CAPRESE Fresh Tomato, Garden Pea, Basil, Mozzarella

TASMANIAN SALMON Peperonata, lemon

SCOTCH FILLET Cape Grim Char-Grilled Scotch Fillet, Salsa Verde, Polenta Chips

### DESSERT (To choose from)

TIRAMISU Classic Italian, coffee-soaked sponge finger biscuits, mascarpone cream

ROAST HAZELNUT & VANILLA PANNACOTTA roasted berries, picaroons, lavender honey

## \$75 Set menu

### ENTREES TO SHARE

FLAT BREAD Baked flatbread with a selection of our house dips, burnt eggplant, hummus, feta & olives

SALMON CRUDO Cured salmon with chili, lemon, horseradish

ARANCINI FUNGHI Mushroom Arancini with Arrabbiata

FRIED EGGPLANT Feta cheese, broad beans, spring onions

### MAINS (To choose from)

LINGUINE OSTERIA Linguine, prawns, pesto, cherry tomato

RISOTTO with mixed mushrooms

TASMANIAN SALMON Peperonata, lemon

SCOTCH FILLET Cape Grim Char-Grilled Scotch Fillet, Salsa Verde, Polenta Chips

TWICE COOKED HALF CHICKEN Cacciatore, Sausage, Pangrattato

### DESSERTS (To Share)

Chef's dessert platters

# CANAPES

### OPTION 1

\$45/pp  
8 pieces each  
Selection of 5 canapes

### OPTION 2

\$55/pp  
10 pieces each  
Selection of 7 canapes

### OPTION 3

\$70/pp  
13 pieces each  
Selection of 9 canapes

COLD CANAPES  
Traditional Bruschetta  
Bruschetta with Crab,  
Aioli, Salmon  
Grilled Lamb cutlet,  
petite ratatouille  
Salmon, sour-cream,  
watercress  
Micro Caprese salad  
Compressed  
Watermelon, Pecorino,  
anchovies  
Bocconcini & Cherry  
Tomato skewers  
Smoked Salmon blini,  
salmon caviar, chives  
Spiced Tuna Tartare,  
Arborio Rice Cracker

HOT CANAPES  
Wild mushroom  
arancini  
Pumpkin arancini with  
green chilli relish  
Pizzetta  
Bocconcini bomba,  
caramelised onion,  
balsamic  
Chorizo with smoked  
paprika  
Wagyu beef tataki,  
dried horseradish  
Salt marsh lamb lollies  
Braised veal stuffed  
olives, piquillo peppers,  
saffron aioli  
Soft poached quail egg  
Braised veal stuffed  
olives  
Seared scallop,  
cauliflower gratin,  
horseradish

SWEET CANAPES  
Chocolate Tart  
Chocolate Truffles  
Lemon Chiffon

## KIDS MENU

### \$22 Set menu

#### ENTREES TO SHARE

GARLIC FLAT BREAD

#### MAINS (To choose from)

LASAGNE

SPAGHETTI & MEATBALLS

CALAMARI FRITTI

PIZZA MARGHERITA

#### SIDES

CHIPS

#### DESSERT TO SHARE

STRUFFOLI Italian donuts dressed with honey and cinnamon

VANILLA ICE CREAM

## DRINKS PACKAGES

### STANDARD

\$35 per person for 2 hours

\$45 per person for 3 hours

\$55 per person for 4 hours

Includes:

NV Ruggeri "Argeo" PROSECCO

2017 Mount Vernon Sauv Blanc

2015 Ulisse Montepulciano

Tap Beers (Peroni Light, Peroni, Corona)

### PREMIUM

\$45 per person for 2 hours

\$55 per person for 3 hours

\$65 per person for 4 hours

Includes:

Basic Spirits

NV Ruggeri "Argeo" PROSECCO

2016 Livon Collio Pino Grigio

2016 Torzi Shiraz

Tap Beers (Peroni Light, Peroni, Corona)