

\$20 BANQUET MENU

mixed pasta platters

or

mixed assorted pizzas

inc. soft drink

\$25 BANQUET MENU

mixed pasta platters

&

mixed assorted pizzas

inc. soft drink

\$40 BANQUET MENU

starters

garlic & herb focaccias

entrée

select 2 dishes to be served on share platters

fettuccine gambero
spaghetti calabrese
tortellini bolognese
rigatoni all' matriciana
rigatoni vegetarian

chicken, avocado, spring onion, pesto, cream & napoli sauce
hot salami & olives tossed in a spicy napoli sauce
traditional italian meat sauce
bacon, spring onions, garlic, napoli & a touch of chilli
fresh vegetables & napoli

main

mains served on share platters

chicken parmigiana
veal scaloppine funghi

crumbed chicken breast topped with melted cheese & napoli sauce
veal with mushroom, gravy, white wine & cream sauce

sides

select 2 sides to be served with main course

italian salad
steamed vegetables
chips

extras

- * coffee can be included in package at a cost of **\$3** per head
- * dessert platters can be included at a cost of **\$7** per head
- * alterations to menu options can be organised subject to availability and price
- * any special dietary requirements for you and your guests are available upon request

\$50 BANQUET MENU

starters

garlic & herb focaccias

entrée

select 2 dishes to be served on share platters

fried calamari
spuntini platter
fettuccine gambero
spaghetti calabrese
vegetarian risotto
caesar salad

seasoned with sea salt and lemon pepper
a selection of antipasti
chicken, avocado, spring onion, pesto, cream & napoli sauce
hot salami, spring onions & olives tossed in a spicy napoli sauce
fresh vegetables & napoli
cos lettuce, croutons, crispy bacon, shaved grana & poached egg

main

select 2 dishes to be served on share platters

char-grilled sirloin steak
fish of the day
chicken cacciatore
scaloppine al nord

cooked medium and served with mushroom sauce
grilled fresh fillet of fish
tomato, capsicum, mushrooms, spring onions & olives
veal with olives, semi-dried tomato, roast capsicum in a white wine, napoli & gravy sauce

sides

select 2 sides to be served with main course

rocket & parmesan salad
greek salad
steamed vegetables
fat chips

extras

- * coffee can be included in package at a cost of **\$3** per head
- * dessert platters can be included at a cost of **\$7** per head
- * alterations to menu options can be organised subject to availability and price
- * any special dietary requirements for you and your guests are available upon request

\$65 BANQUET MENU

starters

garlic & herb focaccias

entrée

entrées served on share platters

**fried calamari
spuntini platter
oysters natural**

seasoned with sea salt and lemon pepper
a selection of antipasti
with cocktail sauce and lemon wedges

main

mains served a la carte

**eye fillet steak
fish of the day
chicken con gamberi
veal saltimbocca**

cooked medium and served with mushroom sauce
grilled fresh fillet of fish
avocado, prawns & brandy cream sauce with cashews
veal, prosciutto, sage & gravy in a white wine cream sauce

sides

select 2 sides to be served with main course

**rocket & parmesan salad
greek salad
steamed vegetables
fat chips**

dessert

dessert served on share platters

**fresh fruit platters
coffee included**

served with ice cream
one per person

extras

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- * any special dietary requirements for you and your guests are available upon request