



est.1994

DECEMBER FUNCTION PACKAGES
GROUPS OF 20 OR MORE

1. CLASSIC PACKAGE
2. SILVER PACKAGE
3. PLATINUM PACKAGE

1. CLASSIC PACKAGE

2 COURSES FOOD & BEVERAGE \$110pp

3 COURSES FOOD & BEVERAGE \$120pp

COMPLIMENTARY STUZZICHINI

ARANCINI

PRIMI

CHOICE OF TWO (2) ITEMS SERVED ON PLATTERS

CALAMARI FRITTI

fried SA Calamari

ANTIPASTO ITALIANO

assorted selection of cured meats & chargrilled vegetables, olives, parmigiano

RIGATONI RAGU

rigatoni pasta, slowly braised veal & pork ragu, parmigiano

RISOTTO FUNGHI

mixed mushroom risotto, parmigiano

INVOLTINI DI MELANZANE

eggplant slices rolled with homemade pesto angel hair pasta, napoletana, parmigiano & cream

SECONDI

CHOICE OF TWO (2) MAIN COURSE ITEMS SERVED ALTERNATE

POLLO

free range chicken, prosciutto, sage, green beans, mash, red wine jus

VEAL SCALLOPINE

veal backstrap, mixed mushroom sauce, mash

GUANCIA DI MANZO

oven roasted beef cheeks, mash, broccolini, red wine jus

FILETTO DI CONE BAY BARRAMUNDI

grilled WA cone bay barramundi fillet, orange & pomegranate citrus salad, roasted potato

FILETTO DI SALMONE

grilled Tasmanian Atlantic salmon served with lemon butter, asparagus, roasted potato

CONTORNI

COMPLIMENTARY ROCKET SALAD PLUS CHOICE OF ADDITIONAL SIDE \$5pp:

PATATE ARROSTO

roasted chat potatoes, rosemary

SPINACI

spinach, olive oil, lemon

PURÈ DI PATATE

mashed potato, 36mth parmigiano reggiano

DOLCI

CHOICE OF TWO (2) DESSERT ITEMS SERVED ALTERNATE

TIRAMISU

Italian biscotti, espresso, marsala, mascarpone, chocolate

PANNA COTTA

vanilla panna cotta, raspberry coulis, honeycomb

CREPELLE

mascarpone filled crepes, white chocolate, strawberry

KIDS MENU \$50pp (AGES 3-12)

ENTRÉE PENNE NAPOLETANA

MAIN COURSE CRUMBED CHICKEN & CHIPS

DESSERT GELATO

STANDARD DRINKS PACKAGE (3.5 HOUR DURATION)

BENNETTS LANE SPARKLING WINE

LA SAGRESTANA PINOT BIANCO (VENETO, ITALIA)

LA SAGRESTANA SANGIOVESE (EMILIA-ROMAGNA, ITALIA)

BEER ON TAP – PURE BLONDE, VICTORIA BITTER, PERONI LEGGERA & COOPERS PALE ALE

SOFT DRINKS, SPARKLING MINERAL WATER, ORANGE JUICE, TEA, COFFEE

(ESPRESSO/MACCHIATO/PICCOLO ONLY)

OR

UPGRADED DRINKS PACKAGE (3.5 HOUR DURATION)

ADDITIONAL \$10pp

BIANCA VIGNA PROSECCO (VENETO, ITALIA)

CROWDED HOUSE SAUVIGNON BLANC (MALBOROUGH, NZ)

CROWDED HOUSE PINOT NOIR (MALBOROUGH, NZ)

BEER ON TAP PLUS PERONI, CORONA, CROWN & STRONGBOW CIDER

SOFT DRINKS, SPARKLING MINERAL WATER, ORANGE JUICE, TEA, COFFEE

(ESPRESSO/MACCHIATO/PICCOLO ONLY)

2. SILVER PACKAGE

2 COURSE FOOD & BEVERAGE \$120pp

3 COURSE FOOD & BEVERAGE \$130pp

COMPIMENTARY STUZZICHINI

ARANCINI

PRIMI

CHOICE OF TWO (2) ITEMS SERVED ON PLATTERS

CALAMARI FRITTI

fried SA Calamari

ANTIPASTO ITALIANO

assorted selection of cured meats & chargrilled vegetables, olives, parmigiano

RIGATONI RAGU

rigatoni pasta, slowly braised veal & pork ragu, parmigiana

INVOLTINI DI MELANZANE

eggplant slices rolled with homemade pesto angel hair pasta, napoletana, parmigiano & cream

GNOCCHI CON CICALI DI MARE

house made potato gnocchi, Moreton Bay Bug meat, cream, tomato

RISOTTO AI FRUTTI DI MARE

selection of fresh local seafood

COLD SEAFOOD PLATTERS (ADDITIONAL \$20pp)

peeled fresh Tiger prawns (2ea), Sydney Rock oysters (Narooma, NSW) served natural (2ea)

smoked Tasmanian salmon drizzled with extra virgin olive oil, capers & lemon

PLUS YOUR CHOICE OF ONE (1) ADDITIONAL ITEM FROM BELOW:

CAPELANTE (2pc)

North Atlantic scallops, cauliflower, cavolo nero, truffle

CRUDO DI TONNO

share plates of thinly sliced raw yellowfin tuna, soy, basil

GAMBERI (1pc)

crumbed Yamba (NSW) king prawn

FIORI (1pc) (SEASONAL)

zucchini flowers filled with ricotta, provola, basil, lemon zest

FICHI BIONDI (1pc) (SEASONAL)

oven roasted figs, gorgonzola, prosciutto di Parma

SECONDI

CHOICE OF TWO (2) MAIN COURSE ITEMS SERVED ALTERNATE

POLLO

free range chicken, prosciutto, sage, green beans, mash, red wine jus

GALLETTO

free range spatchcock, cime di rapa, pancetta, broccoli puree

VEAL SCALLOPINE

veal backstrap, mixed mushroom sauce, mash

GUANCIA DI MANZO

oven roasted beef cheeks mash, broccolini, red wine jus

FILETTO DI MANZO

pasture fed 220g beef eye fillet, eschallots,

marsala cream reduction

AGNELLO

Armidale (NSW) four hour slow roasted lamb shoulder, seasonal vegetables,
roasted grapes

FILETTO DI CONE BAY BARRAMUNDI

grilled WA Cone Bay barramundi fillet, orange & pomegranate citrus salad

FILETTO DI SALMONE

grilled Tasmanian Atlantic salmon served with lemon butter, asparagus,
roasted potato

CONTORNI

COMPLIMENTARY ROCKET SALAD PLUS CHOICE OF ADDITIONAL SIDE \$5pp:

PATATE ARROSTO

roasted chat potatoes, rosemary

SPINACI

spinach, olive oil, lemon

PURÈ DI PATATE

mashed potato, 36mth parmigiano reggiano

DOLCI

CHOICE OF TWO (2) DESSERT ITEMS SERVED ALTERNATE

TIRAMISU

Italian biscotti, espresso, marsala, mascarpone, chocolate

PANNA COTTA

vanilla panna cotta, raspberry coulis, honeycomb

CREPELLE

mascarpone filled crepes, white chocolate, strawberry

TORTINO AL CIOCCOLATO

soft centred warm Belgian chocolate pudding, vanilla bean gelato

CREME BRULEE

white chocolate crème brulee served with almond biscotti

KIDS MENU \$50pp (AGES 3-12)
ENTRÉE PENNE NAPOLETANA
MAIN COURSE CRUMBED CHICKEN & CHIPS
DESSERT GELATO

STANDARD DRINKS PACKAGE (3.5 HOUR DURATION)

BENNETTS LANE SPARKLING WINE
LA SAGRESTANA PINOT BIANCO (VENETO, ITALIA)
LA SAGRESTANA SANGIOVESE (EMILIA-ROMAGNA, ITALIA)
BEER ON TAP – PURE BLONDE, VICTORIA BITTER, PERONI LEGGERA & COOPERS PALE ALE
SOFT DRINKS, SPARKLING MINERAL WATER, ORANGE JUICE, TEA, COFFEE
(ESPRESSO/MACCHIATO/PICCOLO ONLY)

OR

**UPGRADED DRINKS PACKAGE (3.5 HOUR DURATION)
ADDITIONAL \$10pp**

BIANCA VIGNA PROSECCO (VENETO, ITALIA)
CROWDED HOUSE SAUVIGNON BLANC (MALBOROUGH, NZ)
CROWDED HOUSE PINOT NOIR (MALBOROUGH, NZ)
BEER ON TAP PLUS PERONI, CORONA, CROWN & STRONGBOW CIDER
SOFT DRINKS, SPARKLING MINERAL WATER, ORANGE JUICE, TEA, COFFEE
(ESPRESSO/MACCHIATO/PICCOLO ONLY)

3. PLATINUM PACKAGE

4 COURSE FOOD & BEVERAGE \$155pp

COMPIMENTARY STUZZICHINI

ARANCINI

CHEF'S SELECTION OF ASSORTED CROSTINI

ANTIPASTI

COLD SEAFOOD PLATTERS

peeled fresh Tiger prawns (2ea), Sydney Rock oysters (Narooma, NSW) served natural (2ea)
smoked Tasmanian salmon drizzled with extra virgin olive oil, capers & lemon

PLUS YOUR CHOICE OF TWO (2) ITEMS

ANTIPASTO ITALIANO

assorted selection of cured meats & chargrilled vegetables, olives, parmigiano

CARPACCIO DI MANZO

sliced raw beef, truffle mayonnaise, parmesan, rocket

FIORI (SEASONAL)

zucchini flowers filled with ricotta, provola, basil, lemon zest

FICHI BIONDI (SEASONAL)

oven roasted figs, gorgonzola, prosciutto di Parma

CRUDO DI TONNO

thinly sliced raw yellowfin tuna, soy, basil

CAPELANTE (2pc)

North Atlantic scallops, cauliflower, cavolo nero, truffle

GAMBERI (1pc)

crumbed Yamba (NSW) king prawn

WA. SCAMPI (2pc) (additional \$15pp)

grilled WA. scampi, salmoriglio

PRIMI

CHOICE OF TWO (2) ITEMS TO BE SERVED ON PLATTERS OR ALTERNATE

CALAMARATA CON RAGU DI ANATRA

house made calamarata pasta, duck ragu

GNOCCHI CON CICALI DI MARE

house made potato gnocchi, Moreton Bay Bug meat, cream, tomato

RISOTTO AI FRUTTI DI MARE

selection of fresh local seafood

RIGATONI RAGU

rigatoni pasta, slowly braised veal & pork ragu, parmigiana

SECONDI

CHOICE OF TWO (2) MAIN COURSE ITEMS SERVED ALTERNATE

GALLETTO

free range spatchcock, cime di rapa, pancetta, broccoli puree

FILETTO DI MANZO

pasture fed 220g beef eye fillet, eschallots, marsala cream reduction

GUANCIA DI MANZO

oven roasted beef cheeks mash, broccolini, red wine jus

AGNELLO

Armidale (NSW) four hour slow roasted lamb shoulder, seasonal vegetables,

roasted grapes

FILETTO DI SNAPPER

grilled local snapper fillet, orange & pomegranate citrus salad

FILETTO DI HAPUKA ALL'AQUA PAZZA

local hapuka fillet, tomato, white wine, herbs

CONTORNI

COMPLIMENTARY ROCKET SALAD PLUS CHOICE OF ADDITIONAL SIDE:

PATATE ARROSTO

roasted chat potatoes, rosemary

SPINACI

spinach, olive oil, lemon

PURÈ DI PATATE

mashed potato, 36mth parmigiano reggiano

DOLCI

CHOICE OF TWO (2) DESSERT ITEMS SERVED ALTERNATE

TIRAMISU

Italian biscotti, espresso, marsala, mascarpone, chocolate

PANNA COTTA

vanilla panna cotta, raspberry coulis, honeycomb

CREPELLE

mascarpone filled crepes, white chocolate, strawberry

TORTINO AL CIOCCOLATO

soft centred warm Belgian chocolate pudding, vanilla bean gelato

CROSTATA DI GIANDUJA

chocolate hazelnut tart, banana cream

SEMIFREDDO AL PISTACCHIO

pistachio flavoured semifreddo

CRÈME BRULEE

white chocolate crème brulee, almond biscotti

KIDS MENU \$50pp (AGES 3-12)
ENTRÉE PENNE NAPOLETANA
MAIN COURSE CRUMBED CHICKEN & CHIPS
DESSERT GELATO

PLATINUM DRINKS PACKAGE (3.5 HOUR DURATION)

BIANCA VIGNA PROSECCO (VENETO, ITALIA)
CORTE GIARA PINOT GRIGIO (VENETO, ITALIA)
POLIZIANO CHIANTI (TOSCANA, ITALIA)
BEER ON TAP PLUS PERONI, CORONA, CORWN & STRONGBOW CIDER
SOFT DRINKS, SPARKLING MINERAL WATER, ORANGE JUICE, TEA, COFFEE
(ESPRESSO/MACCHIATO)



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