



SIT DOWN

2 COURSE \$69 PP - 3 COURSE \$79 PP (INCLUDES BREAD ROLLS AND BUTTER)
HIRING FEE \$490 (INCLUDES CHEF ON SITE, TRAVEL TIME, SET-UP AND PACK-UP)
SERVICE STAFF, CROCKERY AND SERVICEWARE ARE NOT INCLUDED

MINIMUM ORDER APPLY



SELECT TWO DISHES FROM EACH CATEGORY FOR ALTERNATE SERVE

ENTREES:

CAPRESE SALAD OF TOMATOES, BUFFALO MOZZARELLA, CROUTONS, BASIL, BALSAMIC DRESSING (V)
MUSHROOM ARANCINI, TRUFFLE MAYO, ROCKET AND ORANGE SALAD (V,GF)
RICOTTA RAVIOLI, CAULIFLOWER PUREE, BUTTER AND SAGE SAUCE, PARMESAN, HAZELNUTS (V)
BAKED BRAISED BEEF LASAGNA, CHEESE BECHAMEL, TOMATO SUGO
BRAISED PORK AND VEAL MEATBALLS IN TOMATO SUGO, PARMESAN, GRILLED SOURDOUGH
PORK AND PISTACHIO TERRINE, ROCKET AND APPLE SALAD, VINCOTTO (GF)



MAINS:

ROASTED CAULIFLOWER STEAK, BURNT BUTTER, WHIPPED FETA, TOASTED PEPITAS, SALSA VERDE (V, GF)
PAN FRIED SALMON FILLET, PEA PURÉE, HERB GRAIN SALAD, CITRUS DRESSING (GF)
250G GRILLED PORTERHOUSE, POTATO GRATIN, ASPARAGUS, RED WINE JUS (GF, DF)
PROSCIUTTO WRAPPED CHICKEN BREAST, TOPPED WITH MOZZARELLA & SUGO, SERVED WITH
POTATOES, BROCCOLINI & MUSHROOM SAUCE (GF)
BRAISED BEEF CHEEK, PARIS MASH, GLAZED BABY CARROTS & GREMOLATA (GF)
HONEY GLAZED SOFT PORK BELLY, APPLE & HERBS SLAW, GREEN BEANS, CIDER JUS (GF)



DESSERTS:

CRISPY SICILIAN CANNOLI, CITRUS RICOTTA, CHOCOLATE & PISTACHIO (GF AVAILABLE)
TRADITIONAL TIRAMISÙ
LIMONCELLO CURD TART, POACHED BERRIES, MERINGUE
BAKED LEMON & RICOTTA CHEESECAKE, BURNT HONEY CARAMEL
CHOCOLATE MOUSSE, TOASTED HAZELNUTS, BERRIES (GF)



ADD - ONS:

GRAZING TABLE \$15 PP
(INCLUDES A VARIETY OF CHARCUTERIE, CHEESES, VEGETABLES, DIPS, CRACKERS, BREADSTICKS,
BREAD, FRUIT...)

WELCOME CANAPES 3 PIECES OF YOUR CHOICE \$16 PP

DESSERT PLATTER (WITH 3 VARIETIES, TOTAL 21 PIECES) \$99

CANNOLI TOWER CAKE \$6 PP

