

Set menu 1

\$ 25.00

ENTRÉE

Garlic pizza
Margherita pizza
(In centre of table)

MAIN COURSE

(alternate serve)
Pollo Boscaiola
Vitello Valdostano

COFFEE

Set menu 2

\$35.00

ENTRÉE

(alternate serve)
Ravioli Napoletana
Linguine Bella

MAIN COURSE

Tuscan style Lamb Shanks
Orange roughy Fillets

COFFEE

Set menu 3

\$45.00

ENTRÉE

(alternate serve)
Salt & Peper calamari
Penne Al Pollo

MAIN COURSE

John Dory Fillets
250g white rock veal cutlet
(served with seasonal vegetables)

DESSERT

COFFEE

Set menu 4

\$ 60.00

STARTER

Garlic crust pizza
Platters of fresh crystal bay prawns and
Sydney rock oysters

ENTREE

(alternate serve)
Penne Bella
Ravioli alla Bartolo

MAIN COURSE

BBQ Chilli King Prawns
Tender lean Lamb Cutlets

DESSERT

COFFEE

PLEASE NOTE:

Minimum of 12 people. A deposit of \$10 p/p is payable at time of reservation. All reservations must be confirmed with final numbers at least 48hrs before reservation date otherwise the deposit for each person not in attendance will be forfeited. Children between the age of 5 and 12 can select from children's menu on the day.