

**Italian Feast Menu (menu 1)**

**\$50 per person**

**Focaccia Rossa**

Pizza bread with e.v. olive oil, tomato, garlic and herbs

**Ciabatta**

Fresh wood fired ciabatta bread with e.v. olive oil and aged balsamic vinegar

~~~~~

**1<sup>st</sup> Entrée (platters to share)**

**Calamari**

Lightly fried served Mediterranean style with dill aioli

**Arancini**

Porcini mushroom rice balls crumbed and filled with cherry bocconcini, served with a homemade olive Tapenade

**Croquettes**

Potato croquettes filled with salami, ham, mozzarella and parmesan cheese crumbed and served with a blue cheese sauce

(Vegetarian option available at extra cost)

~~~~~

**2<sup>nd</sup> Entrée (shared plates)**

**Penne Pollo Rosso**

Sautéed chicken, sun dried tomato, onions, vodka in a tomato cream sauce

**Risotto di Agnello**

Arborio rice served with tender de boned lamb shank, tomato, carrots, celery and onion

**Gnocchi gorgonzola**

Potato dumplings in a creamy sauce of dolce gorgonzola cheese and spinach

(Vegetarian alternative available)

~~~~~

**Main Course (individually served)**

**Chicken rollini**

Chicken breast medallions rolled with spinach, sun dried tomato and feta cheese wrapped in prosciutto, with a white wine cream parmesan sauce served on mashed potatoes and seasonal vegetables

~~~~~

**Desert (optional)**

*(Please choose desert from desert menu at additional price)*

**Additional extra if required**

*Canapés on arrival additional \$15/head*

*Coffee and crostoli additional \$5/head*

*Christmas pudding additional \$10/head*

***\*Variations to menus are available upon request\****

**Menu 2**

**\$75 per person**

**Focaccia Rossa**

Pizza bread with e.v. olive oil, tomato, garlic and herbs

**Ciabatta**

Fresh wood fired ciabatta bread with e.v. olive oil and aged balsamic vinegar

~~~~~

*An array of antipasto consisting of;*

**Calamari**

Lightly fried served Mediterranean style with dill aioli

**Arancini**

Porcini mushroom rice balls crumbed and filled with cherry bocconcini, served with a homemade olive Tapenade

**Croquettes**

Potato croquettes filled with salami, ham, mozzarella and parmesan cheese crumbed and served with a blue cheese sauce

**Salmon Affumicato**

Thin sliced smoked salmon served with red onion, baby capers and lemon

~~~~~

*Main course, please select from;*

**Crisp skinned Atlantic salmon**

Salmon fillet served with salad of Persian feta cheese, vine ripened tomato and fresh basil drizzled with extra virgin olive oil

*Or*

**Bistecca Rossini**

Fillet steak cooked mr/m served on mashed potato, wilted spinach, field mushroom and shallots with a red wine jus

*Or*

**Pollo Pepato**

Chicken breast topped with a rich sauce of mushrooms, green peppercorns, blue vein cheese and French mustard

(Vegetarian alternative available)

~~~~~

**Lime fromage mousse**

Zesty lime cheese mousse served with balsamic glazed strawberries

(Other desert options are available)

**Additional extra if required**

*Canapés on arrival additional \$15/head*

*Coffee and crostoli additional \$5/head*

*Christmas pudding additional \$10/head*

***\*Variations to menus are available upon request\****

**Menu 3**  
**\$95 per person**

**Focaccia Rossa**

Pizza bread with e.v. olive oil, tomato, garlic and herbs

**Ciabatta**

Fresh wood fired ciabatta bread with e.v. olive oil and aged balsamic vinegar

**Entrée**

*Please select a choice of;*

**Quail**

*Whole boned quail filled with ratatouille wrapped in pancetta, roasted and served atop garlic roasted potatoes*

*Or*

**Duck Ravioli**

*Handmade duck ravioli with a hint of orange served in a sauce of mushrooms, cream and soy*

*Or*

**Prawn terrine**

*King prawn terrine with avocado and tomato tartare finished with crustacean oil and vincotto*

**Main course**

*Please select a choice of;*

**Bistecca Rossini**

*Fillet steak cooked mr/m served on mashed potato, wilted spinach, field mushroom and shallots with a red wine*

*jus*

*Or*

**Duck a la orange**

*Half roasted crisp skin duck served with a grand marnier sauce on sweet potato mash*

*Or*

**Crisp skinned Atlantic salmon**

*Salmon fillet served with salad of Persian feta cheese, vine ripened tomato and fresh basil drizzled with extra virgin olive oil*

**Dessert**

**Café latte crème brulee**

*A rich creamy coffee flavoured cream with a thin toffee layer  
(Other desert options are available)*

**Additional extra if required**

*Canapés on arrival additional \$15/head*

*Coffee and crostoli additional \$5/head*

*Christmas pudding additional \$10/head*

***\*Variations to menus are available upon request\****

**Desert menu**

**Café latte crème brulee**

A rich creamy coffee flavoured cream with a thin toffee layer

\$12

**Lime fromage mousse**

Zesty lime cheese mousse served with balsamic glazed strawberries

\$10

**Apple and rhubarb crumble**

Apple and rhubarb crumble served with vanilla bean ice cream

\$16

**Panna cotta**

Vanilla panna cotta served simply with mixed berries

\$9

**Chocolate pudding**

Warm chocolate pudding smothered with a rich chocolate ganache served with vanilla ice cream

\$13

**Christmas pudding (available over the Christmas period only)**

A rich fruit pudding warmed and served with brandy anglaise and ice cream

\$10