

# PIZZA & ANTIPASTO

\$39 PER PERSON

## CASUAL DINING MENU

### ANTIPASTO

Italian prosciutto, olives, truffle mushroom arancini, artichokes, polenta fingers, house dips, pita bread, vegetable sticks, grissini

### ASSORTED HOUSE PIZZAS

GLUTEN FREE BASE AVAILABLE ON REQUEST +\$5 PER GF PIZZA

**ITALIAN PROSCIUTTO** rocket, spanish onion, bocconcini, balsamic

**MARGHERITA** tomato, basil leaves, fresh buffalo mozzarella, basil oil v

**CHILLI PRAWN** capsicum, red chilli, tomato, fresh basil

**TRUFFLE MUSHROOM** foir de latte, mushrooms, truffle oil, mascapone, parmesan

**SALAMI** mild salami, bacon, olives, chilli flakes, artichoke, foir di latte

### SALADS

#### PROSCIUTTO CAPRESE SALAD

burrata, fresh basil, heirloom tomato, Italian prosciutto, balsamic

**HALOUMI BEETROOT & SPICED QUINOA SALAD** gf cve

roast capsicum, red onion, mixed leaves, raspberry vinaigrette

#### ROCKET PARMESAN SALAD

### DESSERT

**CHOCOLATE BROWNIE** vanilla bean ice-cream, dulce de leche, pashmak

12

**COCONUT-MILK PANNA COTTA** tropical fruits, passionfruit gf df ve v

12

**LARGE CHEESE BOARD** (serves 10)

130

french brie, manchego, gorgonzola dolce, grissini, dried fruit, lavosh v

Available for a minimum of 10 guests.

An Italian themed shared menu of antipasto, pizza and salads to share casually.

# FAMILY TABLE

\$39 PER PERSON

## CASUAL DINING MENU

### ANTIPASTO

Italian prosciutto, olives, truffle mushroom arancini, artichokes, polenta fingers, house dips, pita bread, vegetable sticks, grissini

### SHARED MAINS

#### FREE RANGE ROAST CHICKEN

roasted whole, infused with lemon, thyme, garlic, paprika

#### WAGYU BEEF SKEWERS

aji panca marinade gf df

#### HALOUMI BEETROOT & SPICED QUINOA SALAD <sup>gf v cve</sup>

roast capsicum, red onion, mixed leaves, raspberry vinaigrette

#### PROSCIUTTO CAPRESE SALAD

burrata, fresh basil, heirloom tomato, Italian prosciutto, balsamic

### SIDES

#### ROAST VEGETABLES <sup>ve</sup>

#### ROCKET PARMESAN SALAD <sup>v gf</sup>

#### SWEET POTATO WEDGES <sup>v</sup>

### DESSERT

**CHOCOLATE BROWNIE** vanilla bean ice-cream, dulce de leche, pashmak

12

**COCONUT-MILK PANNA COTTA** tropical fruits, passionfruit <sup>gf df ve v</sup>

12

**LARGE CHEESE BOARD** (serves 10)

130

french brie, manchego, gorgonzola dolce, grissini, dried fruit, lavosh <sup>v</sup>

Available for a minimum of 10 guests.

A casual menu designed to share as you would around a family table.



# CANAPES

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## \$59 PER PERSON THREE COURSE CANAPE MENU

### ENTREE

- NATURAL OYSTERS** lemon gf, df  
**PEKING DUCK PANCAKE** shallot, cucumber, hoisin df  
**CHILLI TIGER PRAWN** avocado mousse gf, df  
**ASSORTED ANTIPASTO SKEWERS**  
includes  
Mediterranean vegetable skewers gf df v ve  
Bocconcini, tomato, basil and olive oil gf v  
Charcuterie skewer, salami, prosciutto, artichoke, olives gf df

### MAIN

- WAGYU BEEF SKEWER** aji panca marinade gf df  
**SWEET POTATO & PUMPKIN CURRY** steamed rice gf ve  
**LAMB CUTLET** chimichurri gf df  
**CAJUN CHICKEN SKEWER** romesco gf  
**TRUFFLE MUSHROOM ARANCINI** panko crumb, aioli, parmesan v  
**MORTON BAY BUG ROLL** lettuce, marie rose  
**BEEF SLIDER BURGER** caramelized onion, american cheese

### DESSERT

- CHOCOLATE BROWNIE** chocolate fudge, pashmak v  
**COCONUT-MILK PANNA COTTA SHOOTER** tropical fruits v ve gf df

Available for a minimum of 30 guests.

A premium menu of individual finger portions,  
designed to be easy to share in a covid safe format.

# SET MENU

**\$69 PER PERSON 3 COURSE SET MENU**

**\$59 PER PERSON 2 COURSE SET MENU**

## ENTREE

**TIGER PRAWNS** avocado, chilli, lemon (gf)

**PROCIUTTO CAPRESE SALAD** burrata, fresh basil, heirloom tomatoes balsamic (gf)

**BEETROOT MOUSSE** goats cheese, honey toasted walnuts, micro greens (v cve)

## MAIN

**OVEN ROASTED CHICKEN BREAST**

twice cooked chats, greens, swiss brown mushrooms, dijon sauce (gf df)

**TASMANIAN SALMON**

fennel, raddish, persillade, micro herbs (gf)

**200G PASTURE FED PREMIUM EYE FILLET**

potato fondant, feta crumbs, truss tomatoes, red wine jus (gf served medium)

**ROAST VEGETABLE STACK**

romesco, kale (v ve gf df)

## DESSERT

**CHOCOLATE BROWNIE** vanilla bean ice-cream, dulce de leche, pashmak

**COCONUT-MILK PANNA COTTA** tropical fruits, passionfruit gf df ve v

## OPTIONAL SIDES

SUGGESTED AT A RATIO OF 1 BETWEEN 3 GUESTS.

**ROCKET PARMESAN SALAD 7**

**PARIS MASH 9**

**SWEET POTATO WEDGES 11**

Available for a minimum of 10 guests.

Please select 2 dishes for each chosen course to be served alternately.  
Dietary requirements can be catered for separately in advance.