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MENU 2024

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Sicily

PACKAGE

$35.00 PP

ENTREE: Garlic bread
Italian salad

MAINS: **Choose 2 Pastas and 2 Pizzas**

PASTA
Fettuccine boscaiola
Spaghetti napolitana
Penne vegetarian
Penne amatriciana
Fettuccine lamb ragu
Spaghetti meatballs

PIZZA
Cheese and basil
Ham and pineapple
Pepperoni and cheese
Sausage and mushroom
Chicken and garlic

ADD ONS:
Garlic pizza $4 per person | Bruschetta $4 per person | Greek salad $4 per person
Bread basket $2.50 per person | Canapés on arrival $12 per person 1 cold/ 1 hot
Lemon pepper prawns and calamari $25 per platter
Half meter Antipasto board $60 each
Half meter Mix Fruit board $50 each

Florence

PACKAGE

$42.00 PP

ENTREE: Bruschetta
Garlic pizza
Greek salad

MAINS: **Choose 3 pastas and 3 pizzas**

Lamb Ragu
Frutti Di Mare
Boscaiola
Amatriciana
Burnt Butter
Napoli
Spaghetti Gamberi
Spaghetti Meatballs

Cheese and Basil
Prawns and Capers
Ham and Pineapple
Pepperoni and Cheese
Bangers and Mush
Chicken and Garlic
Meat and Cheese
Olives and Capers
Lamb and Fetta
Eggplant and Fetta
Ham and Mushroom
Prosciutto and Rocket

Choice of coffee or scoop of ice cream

ADD ONS:
Garlic pizza $4 per person | Bruschetta $4 per person | Greek salad $4 per person
Bread basket $2.50 per person | Canapés on arrival $12 per person 1 cold/ 1 hot
Lemon pepper prawns and calamari $25 per platter
Half meter Antipasto board $60 each
Half meter Mix Fruit board $50 each

Naples

PACKAGE

$58.00 PP

ENTREE: **Choice of 2 served alternate**

Garlic prawns
Lemon and pepper calamari
Meatballs
Arancini porcini
Bruschetta

MAINS: **Choice of 2 served alternate**

Eye fillet served with mash and red wine jus
Chicken breast served with creamy chat potatoes
Fresh barramundi served with steamed vegetables and caper butter salsa
Lamb shanks potato mash
Gnocchi napolitana
Pumpkin ravioli in burnt butter and sage

DESSERT: **Choice of 2 served alternate**

Sticky date pudding
New York baked cheese
Tiramisu
Chocolate tart

ACQUALINA

ADD ONS:
Garlic pizza $4 per person | Bruschetta $4 per person | Greek salad $4 per person
Bread basket $2.50 per person | Canapés on arrival $12 per person 1 cold/ 1 hot
Lemon pepper prawns and calamari $25 per platter
Half meter Antipasto board $60 each
Half meter Mix Fruit board $50 each

Venice

PACKAGE

$55.00 PP

ENTREE: Lemon pepper prawns and calamari platter
Pasta platter (choice of 2)

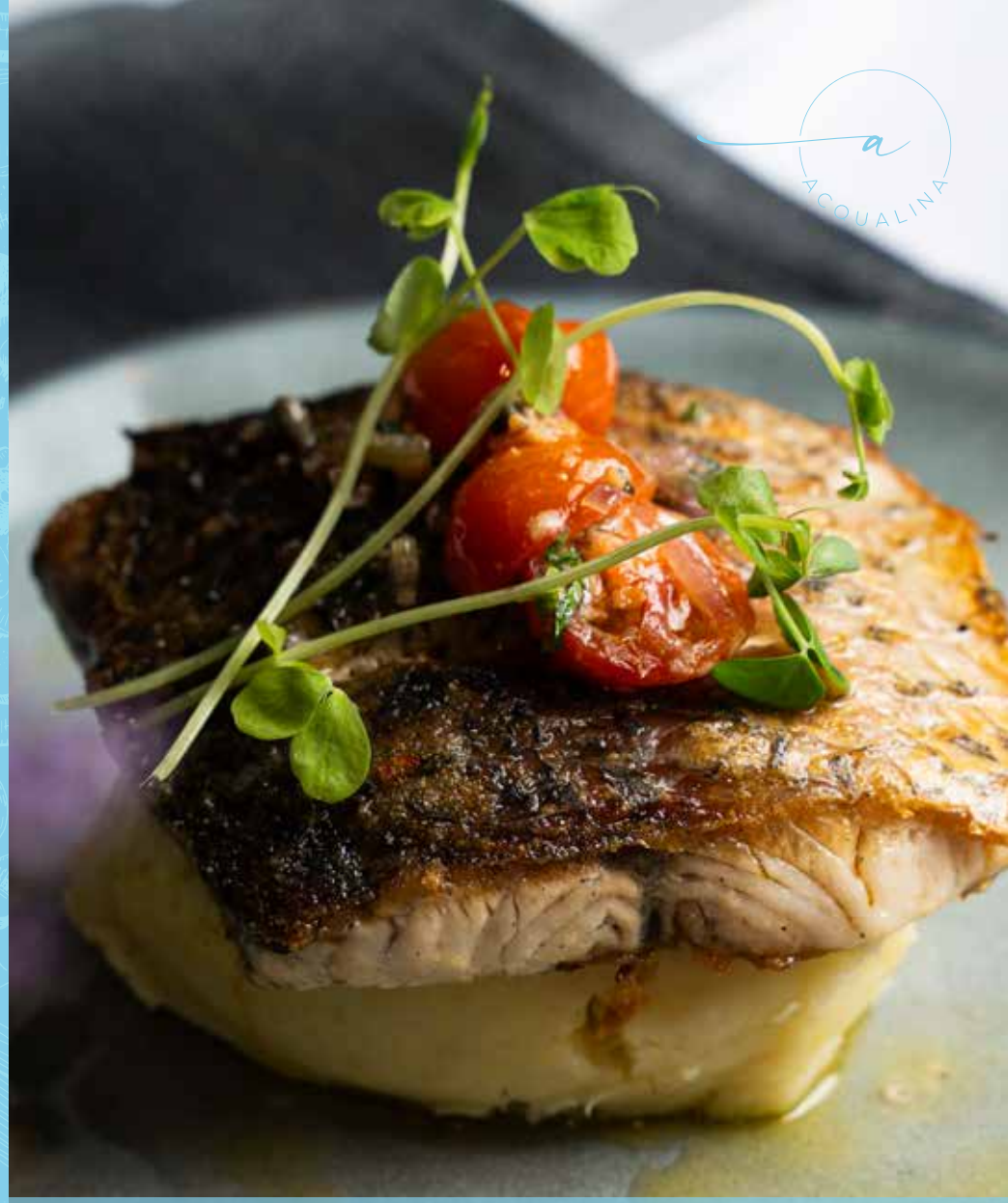
Lamb Ragu
Frutti Di Mare
Boscaiola
Amatriciana
Burnt Butter
Napoli
Spaghetti Gamberi
Spaghetti Meatballs

MAINS: **Choice of 2 served alternate**

Eye fillet served with mash and red wine jus
Chicken breast served with creamy chat potatoes
Fresh barramundi served with steamed vegetables and caper butter salsa
Lamb shanks potato mash
Gnocchi napolitana
Pumpkin ravioli in burnt butter and sage

ADD DESSERT FOR $14 PER PERSON: **Choice of 2 served alternate**

Sticky date pudding
New York baked cheese
Tiramisu
Chocolate tart



ADD ONS:
Garlic pizza $4 per person | Bruschetta $4 per person | Greek salad $4 per person
Bread basket $2.50 per person | Canapés on arrival $12 per person 1 cold/ 1 hot
Lemon pepper prawns and calamari $25 per platter
Half meter Antipasto board $60 each
Half meter Mix Fruit board $50 each

Genoa

PACKAGE

$80.00 PP

ENTREE: Pasta platter (choice of 2)

- Lamb Ragu
- Frutti Di Mare
- Boscaiola
- Amatriciana
- Burnt Butter
- Napoli
- Spaghetti Gamberi
- Spaghetti Meatballs

MAINS: **SEAFOOD PLATTER TO SHARE**

Two layers of hot and cold seafood, served with battered chips and crispy fresh garden salad, condiments and seasonal fruits.

COLD PLATTER | Blue Swimmer Crab, prawns, oysters, smoked salmon.

HOT PLATTER | octopus, calamari, lemon pepper prawns, grilled fish, whole grilled prawns and live mussels.

ADD ONS:

Garlic pizza $4 per person | Bruschetta $4 per person | Greek salad $4 per person
Bread basket $2.50 per person | Canapés on arrival $12 per person 1 cold/ 1 hot
Lemon pepper prawns and calamari $25 per platter
Half meter Antipasto board $60 each
Half meter Mix Fruit board $50 each