

Table De Hote

(2 course \$34, 3 course \$42)

Entrée

Choice of...

Bruschetta topped with roasted capsicum & crumbled fetta
Salt and pepper calamari with rocket salad & lemon aioli
Arincini rice balls, dipping aioli, crispy bacon & avocado salad
Caprese salad, topped 'w' freshly sliced prosciutto, drizzled 'w' basil oil
(G)

Mains

Choice of...

Chicken Bon Aroma- topped with a creamy garlic & mushroom sauce served with fresh steamed greens

Barramundi Fillet pesto crusted 'w' peperonata, Tuscan potatoes & lemon aioli (G)

Crumbed Veal Cutlet-topped with eggplant, glazed 'w' Napolitana sauce & fetta, 'w' Mediterranean roasted vegetables tossed 'w' baby rocket leaves

Fettuccini Marinara-fresh pasta tossed in a tomato & seafood, topped with king prawn.

Vegetarian Risotto (G) asparagus, peas, spinach, brocolini, fresh herbs, crumbled fetta & semi dried tomatoes

Desserts

Choice of...

Raspberry sorbet, lime sorbet & vanilla bean gelato trio (G)
Tiramisu Cheese Cake served 'w' mocha ganache & tiramisu cream
Chocolate & Macadamia Brownie with fudge sauce & gelato

(G) Gluten Free – BYO \$2.00 per person -

Alternate Drop Banquet Menu A \$29.00 p/p

Starters

Platters of mixed Italian bread with assorted homemade dips & warm marinated olives

Meals

A choice of 2 of the following salads

- Pear and Rocket Salad (G)
- Tomato, Bocconcini and Spinach Salad (G)
- Chicken & Bacon Salad (G)
- Greek Salad (G)
- Italian Mixed Leaf Salad (G)

A choice of 3 of the following pizzas

- Margherita** – Tomato base, fresh basil, & mozzarella
- Vegetarian** – black olives, mushroom, roasted capsicum, fresh tomato, caramelised onions, baby spinach & mozzarella
- Hawaiian** – Ham, pineapple, & mozzarella
- Supreme** – Cabanossi, ham, pepperoni, onion, capsicum, pineapple, mushroom and sliced black olives
- BBQ Chicken** – BBQ base, Chicken, caramelised onion, bacon rashers, & mozzarella
- Meat Lovers** – BBQ base, pepperoni, ham, cabanossi, bacon rashers, & mozzarella
- Cajun Chicken** – Marinated Chicken, roasted capsicums, baby spinach, red onions, & mozzarella, served with a homemade roast capsicum aioli
- Capricciosa** – Ham, mushroom, kalamata olives, artichokes & mozzarella

Banquet Menu B (\$37ph)*

The items in Banquet menu A, PLUS a selection of 3 of the following pastas or risottos

- Spaghetti Bolognese – Slow cooked meat in a rich tomato sauce
- Penne Di Capri – Chicken, mushroom, avocado & bacon, tossed in a creamy sauce
- Fettuccini Di Pesto – Tossed in a creamy basil pesto sauce with pine nuts
- Penne Arrabbiata – Special Italian tomato sauce with marinated hot chilli
- Vegetarian Risotto – asparagus, spinach, brocolini, herbs, semi dried tomatoes & fetta(G)
- Pollo Risotto – Chicken & sundried tomatoes, with a creamy basil pesto sauce(G)
- Ocean Risotto – Tiger prawns & roast capsicum, with a creamy tomato sauce(G)
- Mushroom risotto – Mushroom & parmesan, drizzled with truffle oil(G)

*Banquet B also includes tea and coffee

*B.Y.O Wine ONLY \$2.00 per person

*Gluten Free (G)