

# - BANQUET MENU -

**PLEASE NOTE: BOOKINGS OF MORE THAN 14 MUST CHOOSE FROM THE BANQUET MENU**

Please select two options from our first course, one option from our second course & two options from our third course

Tuesday to Thursday - \$40pp

Friday & Saturday - \$45pp

## FIRST COURSE

CHOICE OF TWO

antipasto platter (mixed cured meats & marinated vegetables)

tomato, basil & bocconcini bruschetta with a balsamic reduction

sauteed mushroom, garlic, chilli & balsamic bruschetta

arancini risotto balls filled with veal ragu, topped with napoletana sauce & parmesan cheese

zucchini fritters lightly fried & topped with a balsamic reduction

salt & pepper calamari served in a rocket, parmesan & spanish onion salad with a lemon & garlic aioli

(italian bread included with antipasto platter)

## SECOND COURSE

CHOICE OF ONE

spaghetti bolognese - served in a traditional veal ragu

fettucine carbonara - in a creamy white wine, garlic & bacon sauce

penne amatriciana - in a rich tomato sauce with bacon, onion & chilli

penne napoletana - traditional tomato based sauce with parmesan & mozzarella

linguine pesto con pollo - chicken, tomato, mushroom, prosciutto & spinach in a white wine pesto sauce

risotto di mare - fresh prawns, mussels, calamari & vongole in a spicy arrabiata sauce

risotto con pollo - creamy tomato risotto with chicken, mushrooms, sundried tomato & baby spinach

risotto vedura - roast vegetable risotto blend with a light napoletana sauce

## THIRD COURSE

CHOICE OF TWO

pollo al cognac - chicken breast in a creamy cognac, garlic & mushroom sauce

veal or pollo campagnola - in a spicy tomato & white wine sauce with baby spinach & melted bocconcini

veal or pollo marsala - pan fried & served in a sweet dessert wine reduction

veal or pollo saltimbocca - skewered with prosciutto & sauteed in a white wine & sage sauce

veal or pollo parmigiana - crumbed meat, fried & baked with arrabiatta sauce & melted mozzarella

PLEASE SEE STAFF FOR VEGETARIAN & GLUTEN FREE OPTIONS