

Set Menu Three

(For 10 or more Adults)
From \$60 pp
Children under 12 \$25pp
Drinks and desserts not included.

Shared entrees:

Salumi platter -Selection of cured meats and cheese with giardiniera and olives + artisan ciabatta

(GF +\$4 per serve)

Nonna's chips and Sweet potato chips + basil and lime aioli (GF /Veg) Add

Polenta fingers + capsicum mayo. +\$5pp (GF/Veg/CD) Arancini and mushroom pate` +\$5pp (GF/Veg/CD)

Mains: Individual choice of either

Tagliatelle Lamb Ragu`

Slow cooked lamb + onion, garlic + tomato or Fettuccine GF +\$5

Fusilli Mushroom Maria

Cream, wine, mushrooms, garlic (Veg/CD) or, Casarecce (Veg/ GF + \$5)

Rigatoni Napoletana (Veg)

Tomato, basil, onion, garlic, and olive oil, or, Gnocchi Napoletana (Vgn GF)

Winter salad to share (Vgn /GF)

Schnitzel with chips and salad, (GF) or Calamari with chips and salad. (GF).

Children's menu (UNDER 12 YEARS OLD)

Entrée: Bowl of chips

Mains:

Pasta - Fusilli Napoletana, or Fusilli Bolognese, or

Schnitzel Bites (GF)
Dessert: Vanilla Ice Cream.

ADDITIONAL INFORMAITON

Note if you are supplying your own cake there is a \$10 "cakage" fee

or a fee of \$2.50pp to cut and serve.

 $\operatorname{\mathsf{GF}}$ -Gluten Free, Veg vegetarian, Vgn Vegan, CD contains dairy.

Dietary requirements can be catered for upon request prior to function.

