# 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

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\text { (GF }+\$ 4 \text { per serve) }
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Nonna's chips and Sweet potato chips + basil and lime aioli (GF /Veg) Add

Polenta fingers + capsicum mayo. $+\$ 5 \mathrm{pp}$ (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 $\$ 2.50 \mathrm{pp}$ to cut and serve.
GF -Gluten Free, Veg vegetarian, Vgn Vegan, CD contains dairy. Dietary requirements can be catered for upon request prior to function.

