

Set Menu Two

(For 10 or more Adults)
From \$55 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) Add

Fried calamari + lemon aioli+\$5pp (GF)
Arancini and mushroom pate +\$5pp (GF)

Shared pasta platters:

Tagliatelle Lamb Ragu`

Slow cooked lamb + onion, garlic + tomato

Fusilli Mushroom Maria

Cream, wine, mushrooms, garlic (Veg/CD)

Rigatoni Napoletana

Tomato, basil, onion, garlic, and olive oil. (Veg)

GF or Vegan Individual Pasta Option with choice of above sauce Fettuccine, Casarecce or Gnocchi. (+ \$5 per serve)

Winter salad to share (Vgn /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.

GF-Gluten Free, Veg vegetarian, Vgn Vegan, CD contains dairy.

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

