Set Menu Two<br>(For 10 or more Adults)<br>From \$55 pp<br>Children under $12 \$ 25 p p$<br>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` $+\$ 5 p p$ (GF)

## Shared pasta platters: <br> Tagliatelle Lamb Ragu` <br> Slow cooked lamb + onion, garlic + tomato <br> Fusilli Mushroom Maria <br> Cream, wine, mushrooms, garlic (Veg/CD) <br> Rigatoni Napoletana <br> Tomato, basil, onion, garlic, and olive oil. (Veg) <br> 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 (unoer 12 vears olo)

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.

