



# Menu

*Italian Style shared Food and Wine Package - \$105 per person.*

*This includes a \$30 bar spend on all beverages from our Drinks menu. In the event that the bar spend is not met, the surplus can be redeemed in takeaway wine. If the bar spend is exceeded then you simply pay the additional amount.*

## **ENTRÉE – ANTIPASTO**

Chef Angelo's selection of Italian appetizers

## **SECOND COURSE – SECONDI**

Ravioli Zucca (ricotta ravioli with roasted pumpkin, spinach and creamy feta)

**AND**

Risotto Di Mare (light tomato-based risotto with mixed seafood)

**AND**

Involtini Di Manzo (Italian style veal rolled with prosciutto and provolone cheese, cooked in a rich tomato, olive and capers sauce)

**AND**

Mixed green leaf, pear, parmesan salad and Homestyle roasted potatoes

## **DESSERT – DOLCE**

Choice of Baileys, pistachio or classic vanilla panna cotta

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Dietary options available upon request

**Happy Father's Day – Buona Festa Del Papà**



	<b>Glass</b>	<b>Bottle</b>
Selmo's Prosecco DOC	\$12	\$32
Vermentino	\$11	\$29
Fiano	\$11	\$29
Rosato	\$11	\$29
Compare's Shiraz	\$11	\$29
Sangiovese	\$12	\$35
Shiraz <small>Riserva   Reserve</small>	\$15	\$45
Nero d'Avola	\$15	\$44
Barbera	\$15	\$44
Aperol Spritz	\$15	
Limoncello Spritz	\$15	
Non-Alcoholic Spritz	\$10	
Peroni Red		\$10
Goodieson mid-strength		\$13
Sparkling Water		\$8
Chinotto, Aranciata, Limonata		\$5
Mountain Fresh Apple or OJ		\$6

## **CHILDREN | BAMBINI (FATHER'S DAY SET MENU)**

For our guests under the age of 18 that will be eating as the adults will we offer a food and wine package of \$90 per person which includes a \$15 bar spend on all beverages from our Drinks menu. Non-alcoholic beverage options include apple juice, orange juice, a variety of Italian soft drinks, non-alcoholic Spritz and sparkling water.

For our guests that are between the ages of 3 and 12 we offer a food and wine package of \$45 per child which includes a \$10 bar spend on all beverages from our Drinks menu. This includes a choice of Penne Alla Panna or Penne Polpette (Nonna Teresa's secret meatball recipe) with garlic bread. Non-alcoholic beverage options include apple juice, orange juice, a variety of Italian soft drinks, non-alcoholic Spritz and sparkling water (Refer to sample Drink menu)

## Dietary Options

Gluten Free	<ul style="list-style-type: none"> <li>• GF mushroom arancini,</li> <li>• GF Eggplant Parmigiana,</li> <li>• From the Antipasto Romana shared with other guests:             <ul style="list-style-type: none"> <li>○ Crumbed artichokes,</li> <li>○ Caponata, and</li> <li>○ Selection of cheese, olives, salami and prosciutto.</li> </ul> </li> </ul> <p>For the second course:</p> <ul style="list-style-type: none"> <li>• Risotto Fungi AND Penne Rossa (penne with olives, capers, tomato sauce)</li> </ul>
Dairy Free	<ul style="list-style-type: none"> <li>• Dairy free Eggplant Parmigiana (prepared with vegan cheese)</li> <li>• From the Antipasto Romana shared with other guests:             <ul style="list-style-type: none"> <li>○ Crumbed artichokes,</li> <li>○ Caponata, and</li> <li>○ Selection olives, salami and prosciutto.</li> </ul> </li> </ul> <p>For the second course;</p> <ul style="list-style-type: none"> <li>• Risotto Fungi AND Penne Rossa (penne with olives, capers, tomato sauce)</li> </ul>
Dairy and Gluten Free	<ul style="list-style-type: none"> <li>• Gluten and Dairy free Eggplant Parmigiana (prepared with vegan cheese)</li> <li>• From the Antipasto Romana shared with other guests:             <ul style="list-style-type: none"> <li>○ Crumbed artichokes,</li> <li>○ Caponata, and</li> <li>○ Selection olives, salami and prosciutto.</li> </ul> </li> </ul> <p>For the second course;</p> <ul style="list-style-type: none"> <li>• Risotto Fungi AND Penne Rossa (penne with olives, capers, tomato sauce)</li> </ul>
Nut Free	Except our deserts, our set menu is a nut free.
Vegan	<ul style="list-style-type: none"> <li>• Eggplant Parmigiana (prepared with vegan cheese)</li> <li>• From the Antipasto Romana shared with other guests:             <ul style="list-style-type: none"> <li>○ Crumbed artichokes,</li> <li>○ Caponata, and</li> <li>○ Selection olives.</li> </ul> </li> </ul> <p>For the second course:</p> <ul style="list-style-type: none"> <li>• Risotto Fungi AND Penne Rossa (penne with olives, capers, tomato sauce).</li> </ul>
Vegetarian	<p>Our antipasto platters have plenty vegetarian items to be shared</p> <p>For the second course</p> <ul style="list-style-type: none"> <li>• Ravioli Italiani AND Risotto Fungi</li> </ul>