

Entrée

- Baked Fish (sustainable) with rice pilaf and house slaw
 - Antipasto Della casa
- Mediterranean style chicken salad with olives and fresh greens
 - Roast vegetable tart with rocket and pesto
- Grilled calamari salad sitting on rocket & parmesan with aioli dressing
- Herb crusted grilled fish strips served on quinoa salad with yogurt dressing
 - Salad of char grilled vegetables with crispy pita and bocconcini cheese

Pasta

Lasagna Fettuccini Spaghetti Spiralle Tortellini Ravioli di Ricotta Penne Casarecia
Sauces available, Bolognese, Napoli, Panna, Carbonara, Casalingha

Main Course

- Parmigiana – Chicken/ Veal/ Eggplant
- Slow cooked Chicken Cacciatore with polenta
 - Roast Chicken with Rosemary and garlic
 - Chicken Involtni filled with spinach
 - Roast beef rib with mushrooms sauce gravy
- Slow cooked lamb shoulder with roasted vegetables
- Baked Fish served on greens with potato and lemon
- Slow cooked Roast Pork Selection – Pork Belly, leg and crackle

Main Course Classics (extra charges apply)

- Lamb cutlets served with slow braised eggplant
- Grilled veal served with tomato, olives and mushrooms
 - Fish of the day baked in butter puff pastry
- Char grilled eye fillet with tossed spinach and red wine sauce
 - Osso Bucco served with polenta
- Slow cooked lamb shanks served with mashed potatoes
- Grilled pork sausages with fennel, mustard & tomato served with polenta
 - Oven roasted Quails wrapped in pancetta served with polenta
- Whiting deep fried served with chips, tartar sauce, and lemon and greens
 - Grilled fish fillet served with caponata and olive paste
 - Crispy Skin Salmon served with garlic tossed greens with a Saffron & tomato sauce
- Grilled Scotch fillet served with eggplant parmigiana and Farm house potatoes

•

Dessert

Selection of Italian style Ice-Creams:

- Cassata
 - Chocolate Tartufo
 - White Chocolate & Coconut Tartufo
 - Mocha Slice
 - Gianduiotto
 - Bacio
 - Other varieties of Italian Style Ice-Creams on request.
 - House Made Chocolate mousse
 - House Made Traditional Tiramisu
 - House Made Mixed Berry Mousse
-

Dessert Classics (extra charges apply)

- Apple tart with caramel sauce and ice-cream
- Hand rolled dark & white chocolate ice cream with berry mousse
 - Pavlova with fresh berries & mango sorbet
- Pastry basket filled with ice cream served with berry sauce
 - Mixed Berry pancakes with ice cream
 - Sticky date pudding with ice cream
 - Fresh berry tart with ice creams (seasonal)
- Mini Cheese cake or Baked Cheese cake with ice cream

Platter of collection desserts – mini tiramisu – pavlova – ice cream cones – chocolate mousse
sticky date – assorted cannoli

Supper

- Fruit – seasonal sliced fruit **or**
 - Cheese and Greens Platter
- Assorted cheese platter served with water crackers
 - Mixed Grill – beef/pork/chicken
 - Italian Style Pork sausages
- Mini Continental Pasti – traditional Italian cakes \$2.50 per person

