

PACKAGES

FOUR COURSE:

- SPUNTINI, ENTRÉE, MAIN & DESSERT \$60

THREE COURSE:

- SPUNTINI, ENTRÉE & MAIN \$55

-ENTRÉE, MAIN & DESSERT \$55

-SPUNTINI, MAIN & DESSERT \$45

TWO COURSE:

-SPUNTINI & MAIN \$40

SPUNTINI

STARTERS, SERVED WITH CHAR GRILLED SOURDOUGH. ALL DISHES ARE SEASONAL AND CHEFS CHOICE, BUT CAN BE PREPARED TO CATER FOR YOUR GUESTS. YOU WILL BE PROVIDED WITH A LIST OF OPTIONS TO CHOOSE FROM, BUT ARE NOT LIMITED TO THESE OPTIONS AS WE CAN CATER FOR CUSTOM DISHES AT AN EXTRA FEE.

MEAT

ANTIPASTO

COLD CUTS

TRIO OF DIPS

MARINATED OLIVES

PADANO BALLS

VEGETARIAN

ANTIPASTO

CHEESE

TRIO OF DIPS

MARINATED OLIVES

PADANO BALLS

VEGAN

ANTIPASTO

QUARTET OF DIPS

MARINATED OLIVES

VEGAN FETA BALLS

*VEGAN CHEESE BOARD

ENTRÉE

YOUR CHOICE IN OUR RANGE OF HOUSE ROLLED PASTA SERVED WITH A SAUCE TO CATER SPECIFICALLY FOR YOUR GUESTS. WE WILL GIVE YOU A LIST OF OPTIONS TO CHOOSE FROM AND HAVE ALL DIETARY REQUIREMENTS AS OPTIONS

MAINS

THE MAIN COURSE IS SERVED BANQUET STYLE, SHARE PLATTERS OCCUPYING THE CENTRE OF YOUR TABLE FOR EASY ACCESS FOR ALL GUESTS, WITH THE SIDES ORBITING THE MAIN DISHES. A LIST OF OPTIONS WILL BE PROVIDED TO CHOOSE FROM TO FURTHER CATER FOR YOUR GROUPS REQUIREMENTS. IF BANQUET STYLE DINING IS NOT DESIRED, WE ALSO PROVIDE AN ALTERNATIVE DROP OPTION.

MEAT

PORK
CHORIZO
DUCK
CHICKEN
BRISKET

VEGETARIAN

STUFFED EGGPLANT/CAPSICUM
SPICED CHICKPEAS
MARINATED ARTICHOKE

VEGAN

STUFFED EGGPLANT/CAPSICUM
SPICED CHICKPEAS
MARINATED ARTICHOKE

- + GARDEN SALAD WITH LEMON/OIL
- + SWEET POTATO FRIES

DESSERT

FOR OUR FINAL COURSE, WE PROVIDE DESSERT BOARDS WITH A MIX OF CAKES, SLICES, PETIT FOURS AND EMBELLISHMENTS. WE CAN ALSO BAKE CUSTOM CAKES, FOR ALL DIETARY REQUIREMENTS ON REQUEST.