



Café | Restaurant | Bar

SET MENUS



SET MENU 1 - \$48PP

Minimum 50 Adults

ENTRÉE

Served on platters

Spaghetti Bolognese

Made with beef mince from our traditional recipe

Casarecce Siciliana

Casarecce tossed in Neapolitan sauce with grilled eggplant (V)

Linguine Boscaiola

Sautéed mushroom and bacon cooked in a cream sauce

MAIN

Served to share

Meat Lovers

With pepperoni, salami, capicola, ham, BBQ sauce & mozzarella

Ham And Pineapple

With ham, pineapple, san marzano tomatoes & mozzarella

Margherita

With san marzano tomatoes, mozzarella, basil & extra virgin olive oil (V)

Garden Salad

Greek Salad



SET MENU 2 - \$58PP

Minimum 50 Adults

STARTER

Served on platters

Antipasto

With assorted cured meats, cheese and marinated vegetables served with bread rolls

ENTRÉE

Served individually - Alternate - Select two

Casarecce Arrabiata

Bacon, garlic and chili cooked in a napoletana sauce

Lingune Boscaiola

Sautéed mushroom and bacon cooked in a cream sauce

Casarecce Chicken

Chicken, pine nuts, semi-dried tomato cooked in a creamy pesto sauce

Gnocchi Pomodoro

Gnocchi cooked in a tomato sauce with basil

MAIN

Served individually - Alternate - Select two

Chicken Breast

With a creamy mushroom sauce served on mash potato (GF)

Lamb Shank

Served with potato mash and red wine jus (GF)

Beef Cheek

Tender beef cheek slowly braised with aromatic herbs served with mash potato topped with red wine jus (GF)

Barramundi Fillet

Grilled and served with creamy mash potato (GF)

Salmon Fillet

Grilled served on a bed of sweet potato mash and spinach (GF)

Pork Belly

Twice cooked Pork Belly served with mash potato, apple and port jus (GF)



SET MENU 3 - \$68PP

Minimum 50 Adults

STARTER

Served on platters

Antipasto

With assorted cured meats, cheese and marinated vegetables served with bread rolls

ENTRÉE

Served individually - Alternate - Select two

Casarecce Arrabiata

Bacon, garlic and chili cooked in a napoletana sauce

Casarecce Chicken

Chicken, pine nuts, semi-dried tomato cooked in a creamy pesto sauce

Linguine Boscaiola

Sautéed mushroom and bacon cooked in a cream sauce

Gnocchi Pomodoro

Gnocchi cooked in a tomato sauce with basil (V)

MAIN

Served individually - Alternate - Select two

Chicken Breast

With a creamy mushroom sauce served on mash potato (GF)

Barramundi Fillet

Grilled and served with creamy mash potato (GF)

Lamb Shank

Served with potato mash and red wine jus (GF)

Salmon Fillet

Grilled served on a bed of sweet potato mash and spinach (GF)

Beef Cheek

Tender beef cheek slowly braised with aromatic herbs served with mash potato topped with red wine jus (GF)

Pork Belly

Twice cooked Pork Belly served with mash potato, apple and port jus (GF)

DESSERT

Served individually - Alternate - Select two

Pear and Ricotta Cake

Tiramisu

Strawberry Cheesecake

Oreo Cheesecake



BEVERAGE MENU 1 - \$35PP FOR 3.5HRS

SPARKLING

NV Viticoltori Ponte Prosecco DOC

WHITE WINE

2020 Third Estate Sauvignon Blanc

ROSÉ

2019 Ruby's Rose

RED WINE

2019 Amadio Merlot

BEER

Pure Blonde

Peroni

Peroni Legera – Light Larger

NON ALCOHOLIC

Soft Drink and Tea / Coffee



BEVERAGE MENU 2 - \$45 PP FOR 3.5 HRS

SPARKLING

NV Viticoltori Ponte Prosecco DOC
Ruby's Pink Moscato

WHITE WINE

2020 Third Estate Sauvignon Blanc
2019 Viticoltori Ponte Pinot Grigio DOC
2020 Alexanders Batch Chardonnay

ROSÉ

2019 Ruby's Rose

RED WINE

2019 Amadio Merlot
2019 Cantine Lavorata Nero D'Avola IGP
2018 Vino di Famiglia Sangiovese

BEER

Pure Blonde
Peroni
Corona
Menabrea
Peroni Legera – Light Lager

NON ALCOHOLIC

Soft Drink and Tea / Coffee



BEVERAGE MENU 3 -

\$55PP FOR 4 HRS

SPARKLING

NV Viticoltori Ponte Prosecco DOC
Ruby's Pink Moscato

WHITE WINE

2020 Third Estate Sauvignon Blanc
2019 Viticoltori Ponte Pinot Grigio DOC
2020 Alexanders Batch Chardonnay

ROSÉ

2019 Ruby's Rose

RED WINE

2019 Amadio Merlot
2019 Cantine Lavorata Nero D'Avola IGP
2018 Vino di Famiglia Sangiovese

BEER

Pure Blonde
Peroni
Corona
Menabrea
Peroni Legera – Light Lager

SPIRITS

Johnny Walker Red
Jim Beam Bourbon
Jack Daniels
Vodka
Gin
Amaro



ADD ON / EXTRAS

All Served On Platters

Garlic Prawns - \$6pp

Calamari Fritti - \$4pp

Antipasto - \$7.5pp

Oysters Natural - \$3.5pp 1 each \$6pp 2 each

Oysters Kilpatrick - \$4.5pp 1 each \$7.5pp 2 each

Grilled Octopus - \$6pp

Greek Salad - \$3pp

Garden Salad - \$2pp



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