



Café | Restaurant | Bar

SET MENUS



SET MENU 1 – \$60 PP*

GRAZING COCKTAIL

*Minimum 100 adults required

FIRST WAVE

Selection of Pastas

Spaghetti Bolognese

Made with beef mince from our traditional recipe

Casarecce Siciliana

Casarecce tossed in Napoletana sauce with grilled eggplant (V)

Linguine Boscaiola

Sautéed mushroom and bacon cooked in a cream sauce

SECOND WAVE

Selection of Pizza's

Supreme

With salami, mushrooms, ham, onions, capsicum, olives, san marzano tomatoes & Fior Di Latte mozzarella

Hawaii

With ham, pineapple, san marzano tomatoes & For Di Latte mozzarella

Queen Margherita

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

Garden Salad

Greek Salad

OPTIONAL EXTRAS

Antipasto - \$10.00 per person

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

Fruit Platter - \$7.50 per person

Selection of fresh seasonal fruit



SET MENU 2 – \$70 PP*

STARTER

Served on platters

Antipasto

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

ENTRÉE

Served on platters - Select Three

Casarecce Arrabiata

Bacon, garlic and chili cooked in a napoletana sauce

Spaghetti Bolognese

Made with beef mince from our traditional recipe

Linguine Boscaiola

Sautéed mushroom and bacon cooked in a cream sauce

Casarecce Chicken

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

Cassarecce Eggplant

Sautéed eggplant in a napoletana sauce and 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)

**conditions apply*



SET MENU 3 – \$ 75 PP*

STARTER

Served on platters

Antipasto

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

ENTRÉE

Served on Platters - Select Three

Casarecce Arrabiata

Bacon, garlic and chili cooked in a napoletana sauce

Linguine Boscaiola

Sautéed mushroom and bacon cooked in a cream sauce

Casarecce Chicken

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

Spaghetti Bolognese

Made with beef mince from our traditional recipe

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)

Greek Salad – Served To Share

With marinated feta cheese, toasted ciabatta, tomatoes, Spanish onions, cucumber, basil & black olives

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)

Garden Salad – Served To Share

Mixed leaf salad with tomato, cucumber & red wine vinegar



SET MENU 4 – \$ 85 PP*

STARTER

Served on platters

Antipasto

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

ENTRÉE

Served on Platters - Select Three

Calamari Fritti

Lightly floured and fried served with lemon

Garlic Prawns

Cooked in Garlic, oil and Napoletana sauce (GF)

Grilled Octopus

Marinated and grilled topped with a lemon and oregano dressing (GF)

Arancini

Homemade, filled with mozzarella cheese served with napoletana sauce

Gnocchi Pomodoro

Gnocchi cooked in a tomato sauce with basil

Beef Tortellini

With a napoletana sauce topped with parmesan cheese

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)

DESSERT

Served individually - Alternate - Select two

Dark Chocolate Crème Brulé

Tiramisu

Strawberry Cheesecake

Vanilla Panna cotta with a berry
Compote

**conditions apply*



CHILDREN'S MENU – \$30 P P

Available for children aged 12 years and under

ENTRÉE

Served individually - Select one

Spaghetti Bolognese
Made with beef mince from our traditional recipe

Penne Napoletana
Served with parmesan cheese

MAIN

Served individually - Select one

Calamari & Fries
With tartare sauce

Chicken Nuggets & Fries
With tomato sauce

DESSERT

Served individually

1 Scoop of Gelato



ADD ON / EXTRAS

ALL SERVED ON PLATTERS TO SHARE

Garlic Prawns - \$8.00pp

Fresh Cooked Prawns - \$8.00pp

Calamari Fritti - \$4.00pp

Antipasto - \$10.00pp

Oysters Natural - \$5.00pp 1 each

Oysters Kilpatrick - \$5.50pp 1 each

Grilled Octopus - \$8.00pp

Arancini - \$6.00pp

Greek Salad - \$3.00pp

Garden Salad - \$2.00pp

Bruschetta Pizza - \$3.00pp

Garlic Pizza - \$2.50pp

Fruit Platter - \$7.50pp