



Café | Restaurant | Bar

SET MENUS





SET MENU 1 – \$60 PP*

GRAZING COCKTAIL

FIRST WAVE

Selection of Pastas

Casarecce Bolognese

Made with beef mince from our traditional recipe

Casarecce Siciliana

Casarecce tossed in Napoletana sauce with grilled eggplant (V)

Casarecce 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

*Minimum 100 adults required for set menu 1



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

Casarecce Bolognese

Made with beef mince from our traditional recipe

Casarecce Boscaiola

Sautéed mushroom and bacon cooked in a cream sauce

Casarecce Chicken

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

Casarecce 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 Shoulder

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)

Porchetta

Stuffed with herbs then rolled cooked in the pizza oven served with roasted potato & nduja butter (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

Casarecce Chicken

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

Casarecce Boscaiola

Sautéed mushroom and bacon cooked in a cream sauce

Gnocchetti Sausage

Campisi Italian pork sausage, garlic, baby spinach & white wine cooked in a pink sauce

Casarecce Bolognese

Made with beef mince from our traditional recipe

MAIN

Served individually - Alternate - Select two – (both salads are included)

Chicken Breast

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

Barramundi Fillet

Grilled and served with creamy mash potato (GF)

Lamb Shoulder

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)

Porchetta

Stuffed with herbs then rolled cooked in the pizza oven served with roasted potato & nduja butter (GF)

Greek Salad – Served To Share

With marinated feta cheese, tomatoes, Spanish onions, cucumber, basil & kalamata olives

Garden Salad – Served To Share

Mixed leaf salad with tomato, cucumber & red wine vinegar

**conditions apply*



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

With cherry tomatoes, green olives & balsamic reduction (GF)

Arancini

Homemade, filled with mozzarella cheese served with napoletana sauce

Gnocchetti Sausage

Campisi Italian pork sausage, garlic, baby spinach & white wine cooked in a pink sauce

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 Shoulder

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)

Porchetta

Stuffed with herbs then rolled cooked in the pizza oven served with roasted potato & nduja butter (GF)

DESSERT

Served individually - Alternate - Select two

Dark Chocolate Crème Brulee

Tiramisu

Nutella 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



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 Pizzetta - \$3.00pp

Garlic Pizzetta - \$2.50pp

Fruit Platter - \$7.50pp



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