



Café | Restaurant | Bar

SET MENUS





SET MENU 1 – \$68 PP*

STARTER

Served on platters

Woodfire Grissini & Warm Olives (V) (VG)

ENTREE

Served on platters - Select Two

Pasta Type: Casarecce Or Gnocchetti Sardi

Sauce Selection

Amatriciana

Napoletana sauce, bacon, garlic & Parmesan cheese

Bolognese

Made with beef mince from our traditional recipe

Siciliana

Eggplant sauté with Napoletana sauce & fresh basil (V)
(VG)

Boscaiola

Sauté mushroom and bacon cooked in a rich cream sauce, fresh parsley

Arrabbiata

Garlic, chili, Napoletana sauce & parsley (V) (VG)

Quattro Formaggi

Rich creamy sauce made of Gorgonzola, Parmesan, Pecorino & Taleggio

MAIN

Pizza Selection - Served on platters - Select Three

Margherita

San Marzano tomato, Fior Di Latte Mozzarella, fresh basil & extra virgin olive oil (V)

Quattro Formaggi

Fresh Fior Di Latte, Gorgonzola, Parmesan, Pecorino & black pepper (V)

Schiacciata

Focaccia base, cherry tomato, garlic & Italian herbs (VG)

Pepperoni

San Marzano tomato, Fior Di Latte Mozzarella & pepperoni

Ham & Mushroom

San Marzano tomato, Fior Di Latte Mozzarella, double smoked ham & mushrooms

Norma

San Marzano tomato, Fior Di Latte Mozzarella, grilled eggplants, parmesan & fresh basil (V)

Both Salads Included

Garden Salad

Mixed leaf salad with tomato, cucumber & red wine vinegar (V)(VG)

Pear & Rocket Salad

Fresh rocket, sliced pears, walnuts, shaved Parmesan with a red wine dressing (GF)(V)



SET MENU 2 – \$75 PP*

STARTER

Served on platters

Antipasto

With assorted cured meats, cheese & marinated vegetables served with woodfire grissini

ENTRÉE

Served on platters - Select Two

Pasta Type: Casarecce Or Gnochetti Sardi

Sauce Selection

Amatriciana

Napoletana sauce, bacon, garlic and parmesan cheese

Bolognese

Made with beef mince from our traditional recipe

Siciliana

Eggplant sauté with Napoletana sauce and fresh basil (V)
(VG)

Boscaiola

Sauté mushroom and bacon cooked in a rich cream sauce, fresh parsley

Arrabbiata

Garlic, chili, Napoletana sauce and parsley (V) (VG)

Quattro Formaggi

Rich creamy sauce made of Gorgonzola, Parmesan, Pecorino and Taleggio

OR

PIZZA

Served on platters - Select Three

Margherita

San Marzano tomato, Fior Di Latte Mozzarella, fresh basil & extra virgin olive oil (V)

Quattro Formaggi

Fresh Fior Di Latte, Gorgonzola, Parmesan, Pecorino & black pepper (V)

Schiacciata

Focaccia base, cherry tomato, garlic & Italian herbs (VG)

Pepperoni

San Marzano tomato, Fior Di Latte Mozzarella & pepperoni

Ham & Mushroom

San Marzano tomato, Fior Di Latte Mozzarella, double smoked ham & mushrooms

Norma

San Marzano tomato, Fior Di Latte Mozzarella, grilled eggplants, Parmesan & fresh basil (V)

MAIN

Served individually - Alternate - Select two

Chicken Supreme

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

Stinco d'agnello

Sous vide local lamb shank served with roasted baby potato & red wine demi glace (GF)

Beef Cheek

Tender beef cheek 24 hour slow cooked with aromatic herbs served with mash potato topped with red wine jus (GF)

Humpty doo Barramundi Fillet

Grilled and served with creamy mash potato & lemon thyme sauce (GF)

Tasmanian Salmon Fillet

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

**conditions apply*



SET MENU 3 – \$85 PP*

STARTER

Antipasto

With assorted cured meats, cheese & marinated vegetables served with woodfire grissini

Served on platters - Select One

Homemade Arancini

Panko crumbed, filled with fresh Fior Di Latte, served with Napoletana sauce & shaved Parmesan (V)

Calamari Fritti

Lightly floured & fried squid served with aioli & lemon wedge

Garlic Prawns

With napoletana sauce, extra virgin olive oil, garlic, parsley, chilli & toasted bread (GF)

PASTA

Served on platters - Select Two

Pasta Type: Casarecce Or Gnocchetti Sardi

Sauce Selection

Amatriciana

Napoletana sauce, bacon, garlic & parmesan cheese

Boscaiola

Sauté mushroom and bacon cooked in a rich cream sauce, fresh parsley

Bolognese

Made with beef mince from our traditional recipe

Arrabbiata

Garlic, chili, Napoletana sauce & parsley (V) (VG)

Siciliana

Eggplant sauté with Napoletana sauce & fresh basil (V) (VG)

Quattro Formaggi

Rich creamy sauce made of Gorgonzola, Parmesan, Pecorino & Taleggio

OR

PIZZA

Served on platters - Select Three

Margherita

San Marzano tomato, Fior Di Latte Mozzarella, fresh basil & extra virgin olive oil (V)

Pepperoni

San Marzano tomato, Fior Di Latte Mozzarella & pepperoni

Quattro Formaggi

Fresh Fior Di Latte, Gorgonzola, Parmesan, Pecorino & black pepper (V)

Ham & Mushroom

San Marzano tomato, Fior Di Latte Mozzarella, double smoked ham & mushrooms

Schiacciata

Focaccia base, cherry tomato, garlic & Italian herbs (VG)

Norma

San Marzano tomato, Fior Di Latte Mozzarella, grilled eggplants, Parmesan & fresh basil (V)

MAIN

Served individually - Alternate - Select two

Chicken Supreme

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

Stinco d'agnello

Sous vide local lamb shank served with roasted baby potato & red wine demi glace (GF)

Beef Cheek

Tender beef cheek 24 hour slow cooked with aromatic herbs served with mash potato topped with red wine jus (GF)

Humpty doo Barramundi Fillet

Grilled and served with creamy mash potato & lemon thyme sauce (GF)

Tasmanian Salmon Fillet

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

Both Salads Included

Garden Salad

Mixed leaf salad with tomato, cucumber & red wine vinegar (V)(VG)

Pear & Rocket Salad

Fresh rocket, sliced pears, walnuts, shaved parmesan with a red wine dressing (GF)(V)

DESSERT

Served Individually - Alternate

Vanilla Panna Cotta

Served with berry compote

Tiramisu

Coffee soaked Savoiardi biscuits, Mascarpone cream & fresh strawberry

*conditions apply



SET MENU 4 – \$95 PP*

STARTER

Antipasto

With assorted cured meats, cheese and marinated vegetables served with woodfire grissini

ENTRÉE

Served on platters - Select Three

Calamari Fritti

Lightly floured & fried squid served with aioli & lemon wedge

Garlic Prawns

With Napoletana sauce, extra virgin olive oil, garlic, parsley, chilli & toasted bread (GF)

Grilled WA Octopus

Served with cherry tomatoes, green olives & balsamic reduction (GF)

Homemade Arancini

Panko crumbed, filled with fresh Fior Di Latte, served with Napoletana sauce & shaved Parmesan (V)

Casarecce or Gnocchetti Sardi

Pasta of Your Choice

Sauce selection

Amatricana, Boscaiola, Siciliana, Bolognese, Aglio E Olio, Arrabbiata & Quattro Formaggi

MAIN

Served individually - Alternate - Select two

Chicken Supreme

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

Beef Cheek

Tender beef cheek 24 hour slow cooked with aromatic herbs served with mash potato topped with red wine jus (GF)

Ora King Atlantic Salmon Fillet NZ

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

Stinco d'agnello

Sous vide local lamb shank served with roasted baby potato & red wine demi glace (GF)

Humpty doo Barramundi Fillet

Grilled and served with creamy mash potato & lemon thyme sauce (GF)

Both Salads Included

Garden Salad

Mixed leaf salad with tomato, cucumber & red wine vinegar (V)(VG)

Pear & Rocket Salad

Fresh rocket, sliced pears, walnuts, shaved Parmesan with a red wine dressing (GF)(V)

DESSERT

Served Individually - Alternate

Vanilla Panna Cotta

Served with berry compote

Tiramisu

Coffee soaked Savoiardi biscuits, Mascarpone cream & fresh strawberry

COFFEE

Espresso or Macchiato

*Please note: includes only full cream milk, other options are charged full price



SET MENU 5 – \$110 PP*

STARTER

Served on platters

Antipasto

With assorted cured meats, cheese and marinated vegetables served with woodfire grissini

ENTRÉE

Served on platters - Select Three

Calamari Fritti

Lightly floured & fried squid served with aioli & lemon wedge

Garlic Prawns

With napoletana sauce, extra virgin olive oil, garlic, parsley, chilli & toasted bread (GF)

Fritto Misto

Lighty floured calamari, baby octopus & prawn cutlets served with aioli

Homemade Arancini

Panko crumbed, filled with fresh for di latte, served with napoletana sauce & shaved parmesan (V)

Grilled WA Octopus

Served with cherry tomatoes, green olives & balsamic reduction (GF)

PASTA & RISOTTO

Served on platters - Select Two

Zucchini & Prawn Risotto

Carnaroli rice cooked in prawn bisque served with zucchini & prawn cutlets in a creamy pink sauce

Gnocchi Ragu & Bone Marrow

24h Slow cooked veal ossobuco meat

Gnocchi Quattro Formaggi

Cheese fondue from Parmesan, Pecorino, Taleggio & Gorgonzola (V)

Risotto Ai Porcini

Carnaroli rice cooked in mushroom stock, Italian porcini mushroom, Parmesan & parsley (V)

Casarecce Norcina

Porcini, Italian pork sausage & truffle

Linguine Gamberetti

Cooked in prawns bisque & cherry tomato

MAIN

Served individually - Alternate - Select two

Veal Ossobuco

Slow cooked veal ossobuco served with seasonal vegetables & polenta

Stinco D'agnello

Sous vide local lamb shank served with roasted baby potatoes & red wine demi glace (GF)

Beef Cheek

Tender beef cheek, 24h slow cooked with aromatic herbs served with mash potato, topped with red wine jus (GF)

Humpty Doo Barramundi Fillet

Grilled & served with creamy mash potato & lemon thyme sauce (GF)

Ora King Atlantic Salmon Fillet NZ

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

Butterflied Snapper Fillet

Grilled & served with braised fennel, pickled red cabbage & orange butter sauce

Both Salads Included

Garden Salad

Mixed leaf salad with tomato, cucumber & red wine vinegar (V)(VG)

Pear & Rocket Salad

Fresh rocket, sliced pears, walnuts, shaved Parmesan with a red wine dressing (GF)(V)

DESSERT

Served Individually - Alternate - Select Two

Crème Caramel

Chefs secret recipe

Italian Meringue Nest

filled with custard & mixed berries

COFFEE

Espresso or Macchiato

*Please note: includes only full cream milk, other options are charged full price

Tiramisu

Coffee soaked Savoirdi biscuits, Mascarpone cream & fresh strawberry

Vanilla Pannacotta

Served with berry compote

**conditions apply*



DELUXE SET MENU 6 – \$139 P P *

CANAPE DI BENVENUTO | *Served on platters*

Wagyu Bresaola Focaccia
Bite & Porcini Mousse (V)

STARTER | *Served on platters*

Antipasto

With assorted cured meats, cheese and marinated vegetables served with woodfire grissini

ENTRÉE | *Served on platters - Select Three*

Calamari Fritti

Lightly floured & fried squid served with aioli & lemon wedge

Fritto Misto

Lightly floured calamari, baby octopus & prawn cutlets served with aioli

Grilled WA Octopus

Served with cherry tomatoes, green olives & balsamic reduction (GF)

Garlic Prawns

With napoletana sauce, extra virgin olive oil, garlic, parsley, chilli & toasted bread (GF)

Homemade Arancini

Panko crumbed, filled with fresh ricotta di latte, served with napoletana sauce & shaved parmesan (V)

Grilled Tiger Prawn (1 each)

With lemon butter sauce (GF)

PASTA & RISOTTO | *Served on platters - Select Two*

Zucchini & Prawn Risotto

Carnaroli rice cooked in prawn bisque served with zucchini & prawn cutlets in a creamy pink sauce

Gnocchi Ragù & Bone Marrow

24h Slow cooked veal ossobuco meat

Gnocchi Quattro Formaggi

Cheese fondue from Parmesan, Pecorino, Taleggio & Gorgonzola (V)

Risotto Ai Porcini

Carnaroli rice cooked in mushroom stock, Italian porcini mushroom, Parmesan & parsley (V)

Casarecce Norcina

Porcini, Italian pork sausage & truffle

Linguine Gamberetti

Cooked in prawns bisque & cherry tomato

LEMON SORBET | *To cleanse the palate - Served individually*

MAIN | *Served individually - Alternate - Select two*

Veal Ossobuco

Slow cooked veal ossobuco served with seasonal vegetables & polenta

Stinco D'agnello

Sous vide local lamb shank served with roasted baby potatoes & red wine demi glace (GF)

Beef Cheek

Tender beef cheek, 24h slow cooked with aromatic herbs served with mash potato, topped with red wine jus (GF)

Humpty Doo Barramundi Fillet

Grilled & served with creamy mash potato & lemon thyme sauce (GF)

Ora King Atlantic Salmon Fillet NZ

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

Butterflied Snapper Fillet

Grilled & served with braised fennel, pickled red cabbage & orange butter sauce

Both Salads Included

Garden Salad

Mixed leaf salad with tomato, cucumber & red wine vinegar (V)(VG)

Pear & Rocket Salad

Fresh rocket, sliced pears, walnuts, shaved Parmesan with a red wine dressing (GF)(V)

DESSERT | *Served Individually - Alternate - Select Two*

Crème Caramel
Chefs secret recipe

Italian Meringue Nest
filled with custard & mixed berries
Tiramisu

Vanilla Pannacotta
Served with berry compote

Coffee soaked Savoiardi biscuits,
Mascarpone cream & fresh strawberry

COFFEE

Espresso or Macchiato

*Please note: includes only full cream milk, other options are charged full price

OR

Fruit platters – To share



CHILDRENS MENU – \$35 PP*

*For Children aged 12 Years and younger

ENTRÉE

Choose One - served Individually

Garlic & Cheese Pizza

With garlic, mozzarella, sea salt & extra virgin
olive oil (V)

Margherita Pizza

With San Marzano tomatoes, mozzarella (V)

MAIN

Choose One - served Individually

Spaghetti Bolognese

Made with our traditional recipe

Casarecce Napoletana

Casarecce cooked in napoletana sauce

Chicken Schnitzel & Chips

Crumbed chicken breast served with chips

Nuggets & Chips

Chicken breast tempura nuggets served with chips

Calamari & Chips

Lightly floured & fried squid served with chips

DESSERT

1 Scoop of Gelato



EXTRAS

ALL SERVED ON PLATTERS TO SHARE

Rocket & Pear Salad - \$3.00pp

Homemade Gnocchi - \$4.00pp

Garden Salad - \$3.00pp

Zucchini & Prawn/Porcini Risotto - \$5.00pp

Bruschetta Pizzetta - \$4.00pp

Hokkaido Japanese Scallops - \$5.00pp 1 each

Garlic Pizzetta - \$4.00pp

Sydney Rock Oysters Natural Premium Grade - \$6.00pp 1 each

Calamari Fritti - \$6.00pp

Snapper Fillet- \$9.00pp Served Individually

Arancini - \$6.00pp

Veal Ossobuco - \$9.00pp Served Individually

Fruit Platter - \$7.50pp

Grilled WA Octopus - \$9.00pp

Garlic Prawns - \$8.00pp

King Prawns - \$10.00pp 1 each

Fritto Misto - \$9.00pp

XL Moreton Bay Bug - \$15.00pp 1 each

Antipasto - \$10.00pp

Live Lobster- MP

Wagyu Tomahawk – MP