



SET MENUS

SET MENU 1

**\$55
PER PERSON**

ENTREE

Garlic & Cheese Pizza Crust
Herb & Cheese Pizza Crust
Garden Salad

MAINS

PASTA TO SHARE

Your choice of up to 3 traditional pastas

PIZZA TO SHARE

Your choice of up to 3 traditional pizzas

SET MENU 2

**\$65
PER PERSON**

ENTREE

Garlic & Cheese Pizza Crust
Herb & Cheese Pizza Crust
Garden Salad

MAINS

PASTA TO SHARE

Your choice of up to 3 traditional or gourmet pastas*

PIZZA TO SHARE

Your choice of up to 3 traditional or gourmet pizzas*

*excludes Marinara & Ultimate Seafood

SET MENU 3

**\$75
PER PERSON**

APPETISER

Garlic & Cheese Pizza Crust
Herb & Cheese Pizza Crust
Garden Salad
Caprese Salad

ENTREE

PASTA TO SHARE
Your choice of up to 3 traditional pastas

MAIN

Chicken Boscaiola & Veal Parmigiana
(Served alternatively, with seasonal vegetables)

SET MENU 4

**\$85
PER PERSON**

APPETISER

Garlic Pizza Crust
Warm mixed olives
Prosciutto
Ricotta
Caprese Salad

ENTREE

Arancini
Meatballs
Salt & Pepper Squid
Roasted Garlic Potatoes
Garden Salad

MAIN

PASTA TO SHARE

Your choice of up to 3 traditional pastas

MENU

ADD ONS

APPETISER

Antipasto Platters \$40 each

with selected cured meats, cheeses, marinated vegetables & dips (serves 5)

Mezze Platter \$29 each

with sundried tomato, olive, and pesto dips, with marinated olives & fetta, and garlic crust (serves 5)

Potato Wedges \$16 each

Served with sweet chilli & sour cream

Potato Chips \$12 each

Served with your choice of sauce

ENTREE/MAIN

Mixed Seafood Platters \$95 each

With calamari, salt & pepper squid, BBQ prawns, BBQ octopus

Upgrade a Pasta to Gourmet Pasta (excluding Marinara) \$5 per person

Upgrade to Gourmet Pizzas (excluding Ultimate Seafood) \$5 per person

DESSERT

Coffee & Tea \$4 per person

Gelato \$5 per person

1 scoop of mixed gelato or sorbet

Limoncello \$8 per person

30mL served at the conclusion of meals

TERMS & CONDITIONS

- 1.** All Set Menus are charged per person dining, with children 12 and under charged at half price. Children 3 and under eat free.
- 2.** Please advise at the time of booking of any dietary requirements, such as allergies, vegetarians etc, to allow for any necessary preparations prior to the arrival of your guests.
- 3.** A \$200 deposit is required to secure the reservation. 100% refund is applicable for cancellations two weeks prior to the event. After this time, the deposit will be forfeited.
- 4.** Confirmation of the final number of guests is required 48 hours in advance, to avoid payment for non-arrivals. i.e. Booking for 30 people and only 25 arrive, all food, preparation and staffing levels have been planned for the original booking, and charges for 30 people would apply.
- 5.** We are fully licensed venue offering a variety of beer, wine and Spirits for purchase.
- 6.** Public holiday surcharge of 15% is applicable to the set menu, and will be charged on the entire bill.
- 7.** Lunch functions are required to vacate the premises by 4:30pm (unless notified otherwise) to avoid fees.
- 8.** Cakeage fee of \$2 per person applies
- 9.** Set Menus are required for all bookings of 16 or more.
- 10.** Friday/Saturday evening bookings of 16+, without a set menu are to begin after 8pm only (unless notified otherwise).
- 11.** White linen tablecloths are available on request at a cost of \$60.