

CATERING *Menu* MENU





BREADS & ENTREES

Breads suitable to feed 6-8 people
All entree dishes feed up to 10 people

GARLIC BREAD ROLLS (V)	\$15
TOMATO BRUSCHETTA (V) 10 PCS	\$25
GARLIC AND CHEESE PIZZA (V)	\$18
MIXED ANTIPASTO BOARD	\$150

Selection of marinated house made grilled vegetables accompanied by a selection of small goods.

CROQUETTES 25 PCS	\$78
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Rice, mozzarella, aioli

PORK BELLY (GF) 20 PCS	\$88
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Home-made sweet chilli sauce

MEATBALLS 28 PCS	\$110
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Sauce, beef

ARANCINI BOMBA 28PCS	\$110
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Potato, beef ragu, capsicum, sauce

SICILIAN STYLE ARANCINI	\$10 each
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Choice of:

- Bolognese & pea
- Boscaiola
- Eggplant



PASTA

All pasta dishes feed between 6-8 people.

Pastas can be made as a gluten free option for an additional \$5.

Choose your pasta (doesn't include lasagna)

Penne, Spaghetti, Linguine, Fusilli, Rigatoni, Tortellini (\$10 Extra)

MARINARA \$120

Assorted seafood, sauce, basil

AGLIO OLIO \$120

Prawns, cherry tomatoes, garlic, parsley, parmesan, olive oil

GAMBERETTI \$120

Prawns, bacon, chilli, garlic, parsley, olive oil

AGNELLO \$110

Lamb ragu, shallots, red wine jus

LASAGNA \$110

Home-made calabrese beef lasagna

BOSCAIOLA \$88

Bacon, mushrooms, shallots, white wine, cream

CARBONARA \$88

Bacon, shallots, egg, parmesan, cream

PAESANO \$88

Chicken, avocado, sundried tomatoes, pesto cream sauce

CALABRESE \$88

Meatballs, sauce, parmesan

ABRUZZI \$88

Prawns, bacon, garlic, oregano, brandy rose sauce

MELANZANE (V) \$88

Eggplant, basil, sauce



PIZZA

All pizzas are 13 inch

Can be made as a gluten free option for an additional \$5.

GARLIC PRAWN

\$23

Sauce, prawns, garlic, cherry tomatoes, bocconcini, basil

ITALIAN MEATLOVER

\$23

Sauce, ham, pepperoni, Italian sausage, chicken, bacon, broccolini

BBQ CHICKEN

\$22

BBQ Sauce, chicken, onion, mozzarella

CHICKEN SUPREME

\$22

Sauce, chicken, mushrooms, onions, pineapple, capsicum, olives, mozzarella

SUPREME

\$22

Sauce, ham, pepperoni, onion, mushrooms, pineapple, olives, capsicum & mozzarella

SICILIANA

\$22

Sauce, pepperoni, feta, chilli, olives, mushrooms, mozzarella

THE MEATBALL

\$21

Sauce, meatballs, cherry tomatoes, parmesan, mozzarella

CALABRESE

\$21

Sauce, Italian sausage, olives, capsicum, chilli, mozzarella

PEPPERONI

\$21

Sauce, pepperoni, mozzarella

MEATLOVER

\$21

Bbq sauce, bacon, ham, pepperoni, beef and mozzarella

NAPOLITANA

\$21

Sauce, olives, anchovies, basil, mozzarella

HAWAIIAN

\$20

Sauce, ham, pineapple, mozzarella

MARGHERITA (V)

\$19

Sauce, mozzarella, basil



MAINS

All main dishes are made to feed 10 people
Please ask for gluten free options.

SLOW COOKED LAMB SHOULDER **\$160**

Sliced slow roasted lamb shoulder
with rosemary garlic jus

ROASTED BEEF (GF) **\$160**

Slow roasted beef sliced and served with
red wine jus

ORGANIC ROAST CHICKEN (4 WHOLE) (GF) **\$140**

Chicken roasted, cut into pieces and
served with a parsley garlic jus

CHICKEN SCHNITZEL (15) **\$150**

Crumbed chicken breast served with
lemon wedges

CHICKEN BOSCAIOLA (15) **\$150**

Bacon, mushrooms, white wine,
shallots, cream

CHICKEN LIMONE (15) **\$150**

Lemon, cherry tomatoes, parsley,
garlic, butter sauce

CHICKEN SKEWERS 15PC LARGE OR 30 PC SMALL (GF) **\$160**

Marinated with olive oil, oregano, garlic
and parsley served with lemon wedges

BEEF CHEEKS 8PCS WHOLE OR 16PCS HALF (GF) **\$160**

Slow cooked beef served with red wine
jus

PORK BELLY 250G PORTION 8PCS WHOLE OR 16 PCS HALF **\$160**

Crispy pork belly with red wine jus
and pickled cabbage



SALADS AND SIDES

All salads and sides are made to feed 10 people.

GREEK SALAD (V, GF) \$50

Mixed leaf, feta, tomatoes, onion, olives, capsicum, cucumber & vinaigrette

INSALATA MISTA (V, GF) \$50

Mixed leaf, tomatoes, onion, olives, capsicum, cucumber & balsamic dressing

CAESAR SALAD \$50

Cos lettuce, bacon, croutons, shaved parmesan & caesar dressing

TOMATO SALAD (V, GF) \$50

Tomato, olive oil, garlic and basil

ROSEMARY ROAST POTATOES \$50

POTATO MASH (V, GF) \$50

GREEN BEANS (V, GF) \$50

STEAMED MIXED VEGETABLES (V, GF) \$50

DESSERTS

All desserts can feed between 10-15 people

TIRAMISU TRAY \$80

Savoiardi biscuits, coffee, mascarpone cream, chocolate

SICILIAN CHEESE CAKE \$80

Pistachio mascarpone cheesecake, meringue, vanilla strawberry

STICKY DATE PUDDING \$80

Sticky date pudding, butterscotch sauce

CHOCOLATE BROWNIE TRAY \$80

Nutella brownies, salted caramel, popcorn brittle

FRUIT PLATTER \$130

Seasonal fruit

