

GROUP MENUS

We cater for birthdays, Christenings, work functions, etc...

\$39.90/ person (Not valid on Friday and Saturday)

Minimum 8 people

FRESH ITALIAN SALAD

Mixture of crisp lettuce tossed with ripe tomatoes, fresh cucumbers and kalamata olives, all drizzled with Italian dressing.

SUPREME PIZZA

Cabanossi, pepperoni, bacon, ham, mushrooms, capsicum, onions, pineapple and kalamata olives.

MARGHERITA PIZZA

Bocconcini cheese, tomato and a touch of fresh basil pesto.

PENNE NAPOLITANA

Traditional tomato based sauce with fresh basil.

FETTUCINE BOSCAIOLA

Bacon, mushrooms and a touch of garlic in a cream sauce.

\$47.90/ person (Not valid on Friday and Saturday)

Minimum 8 people

STARTERS

SALAD

Mixture of crisp lettuce tossed with ripe tomatoes, fresh cucumbers and kalamata olives, all drizzled with Italian dressing.

GARLIC FOCCACIA

Freshly baked pizza base, topped with roasted garlic and covered with mozzarella cheese.

MAINS

Choice of two

FRESH GRILLED BARRAMUNDI

Grilled fresh barramundi fillet, served with lemon.

CHICKEN ALLA PIMONTERE

Grilled chicken breast topped with sundried tomatoes, tomato salsa and mozzarella cheese.

DESSERTS

TIRAMISU

GELATO (ONE SCOOP)

GROUP MENUS

\$47.90/ person

Minimum 8 people

STARTERS

SALAD

Mixture of crisp lettuce tossed with ripe tomatoes, fresh cucumbers and kalamata olives, all drizzled with Italian dressing.

GARLIC FOCCACIA

Freshly baked pizza base, topped with roasted garlic and covered with mozzarella cheese.

OLIVES PALERMO

Stuffed green olives with fetta cheese, crumbed, snap fried served with garlic aioli.

FIELD MUSHROOMS TUSCANIA

Stuffed field mushrooms with bacon, onions, mozzarella cheese and baked in oven.

CALAMARI FRITTI

Fried crumbed calamari with light herbs, served with lemon and tartare sauce.

MAINS

Choice of two

FRESH GRILLED BARRAMUNDI

Grilled fresh barramundi fillet, served with lemon.

CHICKEN ROCKAFELLO

Grilled chicken breast in a napolitana sauce, topped with ham and mozzarella cheese.

\$53.90 / person

Minimum 8 people

Includes the above plus a choice of the following:

DESSERTS

TIRAMISU

PROFITEROLES

GELATO (ONE SCOOP)

GROUP MENUS

\$53.90 / person

Minimum 8 people

STARTERS

SALAD

Mixture of crisp lettuce tossed with ripe tomatoes, fresh cucumbers and kalamata olives, all drizzled with Italian dressing.

GARLIC FOCACCIA

Freshly baked pizza base, topped with roasted garlic and covered with mozzarella cheese.

ENTREES

Banquet of four:

ANTIPASTO MISTO

Enjoy the delights of 8-10 tiny portions of meat, fish and vegetable appetisers. Just sufficient to arouse your appetite.

CALAMARI FRITTI

Fried crumbed calamari with light herbs, served with lemon and tartare sauce.

BOSCAIOLA FETTUCCINE

Bacon, mushrooms, and a touch of garlic in a cream sauce.

ARRABIATA PENNE

Bacon, browned onions with touch of chilli and napolitana sauce.

MAIN

Choice of five

VEAL FUNGHETTI

Pan fried veal medallions with mushrooms, touch of garlic, white wine and cream sauce.

VEGETARIAN RISOTTO

Sundried tomatoes, Spanish onions, fire roasted capsicum, mushrooms, spinach, rice and fresh basil pesto with napolitana sauce.

PENNE PORT POURI

Bacon, chicken breast, seafood flakes, avocado, asparagus with cream sauce.

CHICKEN ALLA PIMONTERE

Grilled chicken breast topped with sundried tomatoes, tomato salsa and mozzarella cheese.

FRESHED GRILLED BARRAMUNDI

Grilled fresh barramundi fillet, served with lemon.

\$59.90 / person

Minimum 8 people

Includes the above plus a choice of the following:

DESSERTS

TIRAMISU

PROFITEROLES

GELATO (ONE SCOOP)

RESTAURANT ONLY

BOOKINGS ESSENTIAL

CORKAGE NOT INCLUDED

PRICES SUBJECT TO CHANGE WITHOUT NOTIC