

Italian

\$89 PP

Salads

Caprese salad, vine ripened tomatoes, fresh mozzarella, basil, extra virgin olive oil, balsamic glaze
Insalata verde, mixed baby leaves, cucumber, cherry tomatoes, shaved parmesan, lemon vinaigrette
Italian pasta salad, fusilli, roasted vegetables, olives, sun dried tomatoes, pesto dressing

Cold Selection

Antipasto platter, salami, mortadella, prosciutto, marinated olives, pickled vegetables
Marinated grilled vegetables, zucchini, eggplant, capsicum, mushrooms, garlic, herbs
Seafood insalata, calamari, prawns, mussels, herbs, lemon, olive oil, parsley
Garlic and herb focaccia, Hunter Valley rainbow olives, olive oil, aged balsamic

Seafood

Tiger prawns, selection of condiments
Sydney rock oysters, lemon, black pepper

Hot Dishes

Baked barramundi piccata, lemon, capers, white wine, parsley butter
Beef involtini, slow cooked beef roulades, béchamel, tomato ragu, Hunter Valley herbs, pecorino
Vegetarian lasagne, roasted vegetables, ricotta, tomato sauce, béchamel (V)
Creamy truffle and mushroom penne, porcini mushrooms, confit garlic, vine tomatoes, butter, parmesan, truffle oil
Italian sausage and peppers, pork sausage, capsicum, onion, tomato
Italian style roast chicken, lemon, herbs, chilli marinade, pan jus, salsa verde, olive rolls

Desserts

Classic tiramisu, espresso soaked sponge, mascarpone cream, cocoa
Panna cotta, vanilla bean, mixed berry coulis
Seasonal fruit plate (GF, V)
Chocolate fountain, dark chocolate, fresh fruit, marshmallows, sprinkles, chocolate shavings, crispy nuts (GF, V)

\$15 Per Person Addition

Chilli and garlic Australian prawns, Hunter Valley olive oil, parsley, oregano, grilled lemon, sourdough

