

Italian

\$89 PP

Salads

Caprese Salad (V, GF)

Vine ripened tomatoes, fresh mozzarella, basil, extra virgin olive oil and balsamic glaze

Insalata Verde (V, GF)

Mixed baby leaves, cucumber, cherry tomatoes, shaved parmesan and lemon vinaigrette

Italian pasta salad (V)

Fusilli pasta, roasted vegetables, olives, sun dried tomatoes, pesto dressing

Cold Selection

Antipasto Platter

Salami, mortadella, prosciutto, marinated olives and pickled vegetables

Marinated grilled vegetables (V, GF)

Zucchini, eggplant, capsicum and mushroom with garlic and herbs

Seafood Insalata

Calamari, prawns, mussels and herbs with lemon, olive oil and parsley

Garlic and herb Focaccia with Hunter Valley Rainbow Olives (V)

Olive oil and aged balsamic

Seafood

Tiger Prawns

Selection of condiments

Sydney Rock Oysters

Served with lemon and black pepper

Hot Dishes

Baked Barramundi Piccata (GF)

Lemon, capers, white wine and parsley butter

Beef Involtini

Slow cooked beef roulades, béchamel, tomato ragu, Hunter Valley herbs and pecorino cheese

Vegetarian Lasagne (V)

Roasted vegetables, ricotta, tomato sauce, béchamel

Creamy Truffle and Mushroom Penne (V)

Porcini mushrooms, confit garlic, vine tomatoes with parmesan and truffle oil

Italian Sausage and Peppers

Pork sausage with capsicum, onion and tomato

Italian Style Roast Chicken

Lemon, herbs, chilli marinade with pan jus, salsa verde, olive rolls

Desserts

Classic Tiramisu

Espresso soaked sponge, mascarpone cream and cocoa dust

Panna Cotta (GF)

Vanilla bean panna cotta with mixed berry coulis

Seasonal fruit plate (GF, V)

Chocolate Fountain (GF, V)

Dark chocolate, fresh fruit, marshmallows, sprinkles, chocolate shavings and crispy nuts

\$15 Per Person Addition

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

