

A photograph of a bar or restaurant setting. In the foreground, a silver tray holds several glasses of champagne. To the right, there are two glass pitchers filled with a light-colored beverage, likely lemonade, garnished with green leaves. In the background, a pizza is served on a black metal stand. The scene is set in a well-lit, elegant dining area with blurred figures of people in the background.

SET MENUS

## LEGEND

V - Vegetarian  
VG - Vegan  
LF - Lactose Free  
GF - Gluten Free



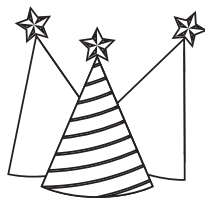
## WE DO NOT CHARGE

Room Hire Fees  
Cakeage Fees



## ROOM HIRE INCLUDES

Dance Floor (Carpeted Rooms only)  
Microphone  
Projector & Screen  
Tv (availability varies per room)  
AUX Audio Connection



## SET MENU 1

\$40 PER PERSON

MINIMUM 10 ADULTS  
MAXIMUM 40 ADULTS

Must have minimum 8 adults per table or shared meals will be served on a grazing table

### ENTRÉE

*Served on platters - Select Two*

SPAGHETTI BOLOGNESE - Made with beef mince from our traditional recipe

FETTUCCHINE BOSCAIOLA - Sautéed mushroom and bacon  
cooked in a cream sauce

PENNE NAPOLETANA - Penne tossed in napoletana sauce with fresh basil  
& parmesan (V)

### MAIN

*Served to Share - One of each per 10 guests*

HAM AND PINEAPPLE - With ham, pineapple, san marzano tomatoes &  
mozzarella

MARGHERITA - With san marzano tomatoes, mozzarella, basil & extra virgin  
olive oil (V)

MEAT LOVERS - With pepperoni, salami, cabanossi, ham, BBQ sauce &  
mozzarella



## SET MENU 2

\$42 PER PERSON

MINIMUM 10 ADULTS

### ENTRÉE

*Served Individually - Alternate*

PENNE NAPOLETANA - Served with basil and shaved parmesan (V)

CASARECCE BOSCAIOLA - Sautéed mushroom and bacon cooked  
in a cream sauce

### MAIN

*Served Individually - Alternate - Select Two*

CHICKEN BREAST - With a creamy mushroom sauce served on mash potato

BEEF CHEEK - Tender beef cheek slowly braised with aromatic herbs served with  
mash potato topped with red wine jus (GF)

BARRAMUNDI FILLET - Grilled and served with creamy mash potato topped with  
tomato jam (GF)

SALMON FILLET - Grilled served on a bed of sweet potato mash and spinach (GF)

\*Seasonal vegetables can be added to share for an additional \$2 per person

## SET MENU 3

\$45 PER PERSON

MINIMUM 10 ADULTS

Must have minimum 8 adults per table or shared meals will be served on a grazing table

### ENTRÉE

*Served on Platters*

ANTIPASTO - With assorted cured meats, cheese and marinated vegetables served with bread rolls

### MAIN

*Served to Share - Select Three*

SPAGHETTI BOLOGNESE - Made with beef mince from our traditional recipe

CASARECCE BOSCAIOLA - Sautéed mushroom and bacon cooked in a cream sauce

PENNE NAPOLETANA - Tossed in napoletana sauce with fresh basil and parmesan (V)

PENNE CHICKEN - Chicken, pine nuts, semi-dried tomato cooked in a creamy pesto sauce

GNOCCHI POMODORO - Gnocchi cooked in a tomato sauce with basil (V)

BEEF TORTELLINI - With a napoletana sauce topped with parmesan cheese

SPINACH & RICOTTA RAVIOLI - Cooked in a tomato and cream sauce with basil and parmesan cheese (V)

### DESSERT

*Served Individually - Alternate*

TIRAMISU - Layers of coffee dipped sponge fingers with mascarpone cream

BAKED CHEESECAKE - Served with fresh cream and strawberry

\*Seasonal vegetables can be added to share for an additional \$2 per person

## SET MENU 4

\$47 PER PERSON  
MINIMUM 10 ADULTS

### ENTRÉE

*Served Individually - Alternate*

CASARECCE BOSCAIOLA - Sautéed mushroom and bacon cooked in a cream sauce  
PENNE NAPOLETANA - Tossed in napoletana sauce with fresh basil and parmesan (V)

### MAIN

*Served Individually - Alternate - Select Two*

CHICKEN BREAST - With a creamy mushroom sauce served on mash potato  
BEEF CHEEK - Tender beef cheek slowly braised with aromatic herbs served with  
mash potato topped with red wine jus (GF)  
BARRAMUNDI FILLET - Grilled and served with creamy mash potato topped with  
tomato jam (GF)  
SALMON FILLET - Grilled served on a bed of sweet potato mash and  
Spinach (GF)

### DESSERT

*Served Individually - Alternate - Select Two*

TIRAMISU - Layers of coffee dipped sponge fingers with mascarpone cream  
BAKED CHEESECAKE - Served with fresh cream and strawberry  
PANNACOTTA - Served with berry compote  
PROFITEROLES - Filled with fresh cream and coated with chocolate

\*Seasonal vegetables can be added to share for an additional \$2 per person

## SET MENU 5

\$49 PER PERSON

MINIMUM 10 ADULTS

Must have minimum 8 adults per table or shared meals will be served on a grazing table

### STARTER

*Served On Platters*

ANTIPASTO - With assorted cured meats, cheese and marinated vegetables served with bread rolls

### ENTRÉE

*Served Individually - Alternate - Select Two*

CASARECCE ARRABIATA - Bacon, garlic and chili cooked in a napoletana sauce

CASARECCE BOSCAIOLA - Sautéed mushroom and bacon cooked in a cream sauce

PENNE NAPOLETANA - Tossed in napoletana sauce with fresh basil and parmesan (V)

PENNE CHICKEN - Chicken, pine nuts, semi-dried tomato cooked in a creamy pesto sauce

GNOCCHI POMODORO - Gnocchi cooked in a tomato sauce with basil (V)

### MAIN

*Served Individually - Alternate - Select Two*

CHICKEN BREAST - With a creamy mushroom sauce served on mash potato

LAMB SHANK - Served with potato mash and red wine jus (GF)

BEEF CHEEK - Tender beef cheek slowly braised with aromatic herbs served with mash potato topped with red wine jus (GF)

BARRAMUNDI FILLET - Grilled and served with creamy mash potato topped with tomato jam (GF)

SALMON FILLET - Grilled served on a bed of sweet potato mash and spinach (GF)

\*Seasonal vegetables can be added to share for an additional \$2 per person

## SET MENU 6

\$52 PER PERSON

MINIMUM 10 ADULTS

Must have minimum 8 adults per table or shared meals will be served on a grazing table

### STARTER

Served on platters

ANTIPASTO - With assorted cured meats, cheese and marinated vegetables served with bread rolls

### ENTRÉE

Served to Share - Select Three

SPAGHETTI BOLOGNESE - Made with beef mince from our traditional recipe

FETTUCCHINE BOSCAIOLA - Sautéed mushroom and bacon cooked in a cream sauce

CASARECCE ARRABIATA - Bacon, garlic and chilli cooked in a napoletana sauce

PENNE CHICKEN - Chicken, pine nuts, semi-dried tomato cooked in a creamy pesto sauce

GNOCCHI POMODORO - Gnocchi cooked in a tomato sauce with basil (V)

### MAIN

Served Individually - Alternate - Select Two

CHICKEN BREAST - With a creamy mushroom sauce served on mash potato

VEAL PARMIGIANA - Pan-fried veal topped with eggplant, mozzarella cheese and roasted potatoes

BARRAMUNDI FILLET - Grilled and served with creamy mash potato topped with tomato jam (GF)

BEEF CHEEK - Slowly braised with aromatic herbs served on mash potato topped with a red wine jus (GF)

SALMON FILLET - Grilled served on a bed of sweet potato mash and spinach (GF)

\*Seasonal vegetables can be added to share for an additional \$2 per person



## SET MENU 7

\$52 PER PERSON

MINIMUM 10 ADULTS

### ENTRÉE

*Served Individually - Alternate - Select Two*

CASARECCE ARRABIATA - Bacon, garlic and chili cooked in a napoletana sauce

CASARECCE BOSCAIOLA - Sautéed mushroom and bacon cooked in a cream sauce

PENNE NAPOLETANA - Tossed in napoletana sauce with fresh basil and parmesan (V)

PENNE CHICKEN - Chicken, pine nuts, semi-dried tomato cooked in a creamy pesto sauce

GNOCCHI POMODORO - Gnocchi cooked in a tomato sauce with basil (V)

BEEF TORTELLINI - With a napoletana sauce topped with parmesan cheese

### MAIN

*Served Individually - Alternate - Select Two*

CHICKEN BREAST - With a creamy mushroom sauce served on mash potato

VEAL PARMIGIANA - Pan-fried veal topped with eggplant, mozzarella cheese and roasted potatoes

LAMB SHANK - Served with potato mash and red wine jus (GF)

SALMON FILLET - Grilled served on a bed of sweet potato mash and spinach (GF)

BARRAMUNDI FILLET - Grilled and served with creamy mash potato topped with tomato jam (GF)

PORK BELLY - Twice cooked pork belly served with mash potato, apple and port jus (GF)

### DESSERT

*Served Individually - Alternate - Select Two*

BAKED CHEESECAKE - Served with fresh cream and strawberry

TIRAMISU - Layers of coffee dipped sponge fingers with mascarpone cream

PANNACOTTA - Served with berry compote

PROFITEROLES - Filled with fresh cream and coated with chocolate

\*Seasonal vegetables can be added to share for an additional \$2 per person

## SET MENU 8

\$55 PER PERSON

MINIMUM 10 ADULTS

Must have minimum 8 adults per table or shared meals will be served on a grazing table

### STARTER

Served on platters

ANTIPASTO - With assorted cured meats, cheese and marinated vegetables served with bread rolls

### ENTRÉE

Served Individually - Alternate - Select Two

CASARECCE ARRABIATA - Bacon, garlic and chili cooked in a napoletana sauce

CASARECCE BOSCAIOLA - Sautéed mushroom and bacon cooked in a cream sauce

PENNE NAPOLETANA - Tossed in napoletana sauce with fresh basil and parmesan (V)

PENNE CHICKEN - Chicken, pine nuts, semi-dried tomato cooked in a creamy pesto sauce

### MAIN

Served Individually - Alternate - Select Two

CHICKEN BREAST - With a creamy mushroom sauce served on mash potato

VEAL PARMIGIANA - Pan-fried veal topped with eggplant, mozzarella cheese and roasted potatoes

BARRAMUNDI FILLET - Grilled and served with creamy mash potato topped with tomato jam (GF)

BEEF CHEEK - Tender beef cheek slowly braised with aromatic herbs served with mash potato topped with red wine jus (GF)

SALMON FILLET - Grilled served on a bed of sweet potato mash and spinach (GF)

### DESSERT

Served Individually - Alternate - Select Two

BAKED CHEESECAKE - Served with fresh cream and strawberry

TIRAMISU - Layers of coffee dipped sponge fingers with mascarpone cream

PANNACOTTA - Served with berry compote

PROFITEROLES - Filled with fresh cream and coated with chocolate

\*Seasonal vegetables can be added to share for an additional \$2 per person

## SET MENU 9

\$57 PER PERSON

MINIMUM 10 ADULTS

Must have minimum 8 adults per table or shared meals will be served on a grazing table

### STARTER

Served on platters

ANTIPASTO - With assorted cured meats, cheese and marinated vegetables served with bread rolls

### ENTRÉE

Served to Share - Select Three

CALAMARI FRITTI - Lightly floured and fried served with lemon

GARLIC PRAWNS - Cooked in garlic, oil and napoletana sauce (GF)

GRILLED OCTOPUS - Marinated and grilled topped with a lemon and oregano dressing (GF)

ARANCINI - Home-made, filled with mozzarella cheese served with napoletana sauce (V)

GNOCCHI GORGONZOLA - Soft potato dumplings cooked in a creamy gorgonzola (V)

BEEF TORTELLINI - With a napoletana sauce topped with parmesan cheese

SPINACH & RICOTTA RAVIOLI - Cooked in a tomato and cream sauce with basil and parmesan cheese (V)

### MAIN

Served Individually - Alternate - Select Two

CHICKEN BREAST - With a creamy mushroom sauce served on mash potato

VEAL PARMIGIANA - Pan-fried veal topped with eggplant, mozzarella cheese and roasted potatoes

BARRAMUNDI FILLET - Grilled and served with creamy mash potato topped with tomato jam (GF)

BEEF CHEEK - Slowly braised with aromatic herbs served on mash potato topped with a red wine jus (GF)

SALMON FILLET - Grilled served on a bed of sweet potato mash and spinach (GF)

\*Seasonal vegetables can be added to share for an additional \$2 per person

## SET MENU 10

\$59 PER PERSON

MINIMUM 10 ADULTS

Must have minimum 8 adults per table or shared meals will be served on a grazing table

### STARTER

Served on platters

ANTIPASTO - With assorted cured meats, cheese and marinated vegetables served with bread rolls

### ENTRÉE

Served Individually - alternate - select two

CASARECCE ARRABIATA - Bacon, garlic and chili cooked in a napoletana sauce

CASARECCE BOSCAIOLA - Sautéed mushroom and bacon cooked in a cream sauce

PENNE NAPOLETANA - Tossed in napoletana sauce with fresh basil and parmesan(V)

PENNE CHICKEN - Chicken, pine nuts, semi-dried tomato cooked in a creamy pesto sauce

GNOCCHI POMODORO - Cooked in a tomato sauce with basil (V)

BEEF TORTELLINI - With a napoletana sauce topped with parmesan cheese

### MAIN

Served Individually - Alternate - Select Two

CHICKEN BREAST - With a creamy mushroom sauce served on mash potato

VEAL PARMIGIANA - Pan-fried veal topped with eggplant, mozzarella cheese and roasted potatoes

LAMB SHANK - Served with potato mash and red wine jus (GF)

BARRAMUNDI FILLET - Grilled and served with creamy mash potato topped with tomato jam (GF)

BEEF CHEEK - Tender beef cheek slowly braised with aromatic herbs served with mash potato topped with red wine jus (GF)

PORK BELLY - Twice cooked pork belly served with mash potato, apple and port jus (GF)

SALMON FILLET - Grilled served on a bed of sweet potato mash and spinach (GF)

### DESSERT

Served Individually - Alternate - Select Two

TIRAMISU - Layers of coffee dipped sponge fingers with mascarpone cream

PANNACOTTA - Served with berry compote

MARS BAR CHEESECAKE - Served with fresh cream and strawberries

TOBLERONE CHOCOLATE CHEESECAKE - Served with fresh cream and strawberries

PASSIONFRUIT CURD TART - Served with fresh cream

SNICKERS ADDICTION - Layers of vanilla, caramel and chocolate mousse

\*Seasonal vegetables can be added to share for an additional \$2 per person



## SET MENU 11

\$62 PER PERSON

MINIMUM 10 ADULTS

Must have minimum 8 adults per table or shared meals will be served on a grazing table

### STARTER

Served on platters

ANTIPASTO - With assorted cured meats, cheese and marinated vegetables served with bread rolls

### ENTRÉE

Served to Share - Select Three

CALAMARI FRITTI - Lightly floured and fried served with lemon

GARLIC PRAWNS - Cooked in garlic, oil and napoletana sauce (GF)

GRILLED OCTOPUS - Marinated and grilled topped with a lemon and oregano dressing (GF)

ARANCINI - Homemade, filled with mozzarella cheese served with napoletana sauce (V)

GNOCCHI GORGONZOLA - Soft potato dumplings cooked in a creamy gorgonzola (V)

BEEF TORTELLINI - With a napoletana sauce topped with parmesan cheese

SPINACH & RICOTTA RAVIOLI - Cooked in a tomato and cream sauce with basil and parmesan cheese (V)

### MAIN

Served Individually - Alternate - Select Two

CHICKEN BREAST - With a creamy mushroom sauce served on mash potato

VEAL PARMIGIANA - Pan-fried veal topped with eggplant, mozzarella cheese and roasted potatoes

BARRAMUNDI FILLET - Grilled and served with creamy mash potato topped with tomato jam (GF)

BEEF CHEEK - Slowly braised with aromatic herbs served on mash potato topped with a red wine jus (GF)

LAMB SHANK - Served with potato mash and red wine jus (GF)

PORK BELLY - Twice cooked pork belly served with mash potato, apple and port jus (GF)

SALMON FILLET - Grilled served on a bed of sweet potato mash and spinach (GF)

\*Seasonal vegetables can be added to share for an additional \$2 per person

## SET MENU 12

\$70 PER PERSON

MINIMUM 10 ADULTS

Must have minimum 8 adults per table or shared meals will be served on a grazing table

### STARTER

Served on platters

ANTIPASTO - With assorted cured meats, cheese and marinated vegetables served with bread rolls

### ENTRÉE

Served to Share - Select Three

CALAMARI FRITTI - Lightly floured and fried served with lemon

GARLIC PRAWNS - Cooked in garlic, oil and napoletana sauce (GF)

GRILLED OCTOPUS - Marinated and grilled topped with lemon and oregano dressing (GF)

CHICKEN SKEWERS - Marinated chicken skewers coated with lemon pepper seasoning then grilled

ARANCINI - Homemade, filled with mozzarella cheese served with Napoletana sauce (V)

GNOCCHI GORGONZOLA - Soft potato dumplings cooked with a creamy gorgonzola (V)

BEEF TORTELINI - With a napoletana sauce topped with parmesan cheese

SPINACH & RICOTTA RAVIOLI - Cooked in a tomato and cream sauce with basil and parmesan cheese (V)

### MAIN

Served Individually - Alternate - Select Two

LAMB SHANK - Served with potato mash and red wine jus (GF)

SALMON FILLET - Grilled served on a bed of sweet potato mash and spinach (GF)

CHICKEN BREAST - With a creamy prawn and pesto sauce on mash potato

BEEF CHEEK - Tender beef cheek slowly braised with aromatic herbs served with mash potato topped with red wine jus (GF)

PORK BELLY - Twice cooked pork belly served with mash potato, apple and port jus (GF)

BARRAMUNDI FILLET - Grilled and served with creamy mash potato topped with tomato jam (GF)

VEAL PARMIGIANA - Pan-fried veal topped with eggplant, mozzarella cheese and roasted potatoes

### DESSERT

Served Individually - Alternate - Select Two

TIRAMISU - Layers of coffee dipped sponge fingers with mascarpone cream

PANNACOTTA - Served with berry compote

MARS BAR CHEESECAKE - Served with fresh cream and strawberries

TOBLERONE CHOCOLATE CHEESECAKE - Served with fresh cream and strawberries

PASSIONFRUIT CURD TART - Served with fresh cream

SNICKERS ADDICTION - Layers of vanilla, caramel and chocolate mousse

\*Seasonal vegetables can be added to share for an additional \$2 per person

## CHILDREN'S MENU

\$28 PER PERSON

AVAILABLE FOR CHILDREN AGED 12 YEARS AND UNDER

### ENTRÉE

*Served Individually - Select one*

SPAGHETTI BOLOGNESE - Made with beef mince from our traditional recipe

HOMEMADE GHOCCHI AL POMODORO - With napoletana sauce

PENNE NAPOLETANA - Served with parmesan cheese

### MAIN

*Served Individually - Select One*

CALAMARI & FRIES - With tartare sauce

CHICKEN NUGGETS & FRIES - With tomato sauce

### DESSERT

*Served Individually*

1 Scoop of Gelato

# VEGETARIAN, VEGAN, GLUTEN FREE & LACTOSE FREE OPTIONS

## STARTER

THE DIETARY PLATE - Marinated vegetables, dips and gluten free roll

## ENTRÉE

*Served Individually - Select One*

SUPERFOOD SALAD - Chickpea, kale, tomatoes, rocket served in a pappadum basket

PASTA NAPOLETANA - Gluten free pasta cooked in tomato sauce

GRILLED MUSHROOM - Marinated in garlic, oil and herbs served on a bed of rocket

## MAIN

*Served Individually - Select one*

VEGETABLE STACK - Layers of grilled vegetables served with wild rocket

MUSHROOM RISOTTO - Sautéed mushroom, thyme & garlic cooked in a vegetable stock

GLUTEN FREE PASTA - With eggplant, spanish onion and olive cooked in a tomato sauce

## DESSERT

*Served Individually - Select One*

GELATO or SORBET - seasonal flavours

FRUIT PLATE - seasonal fruit







## GRAZING COCKTAIL PACKAGE 1

\$32 PER PERSON

MINIMUM 30 ADULTS

FINGER FOOD

Served on platters

(Select 5 items)

Each additional choice is \$6 extra per person

Party pies

Party sausage rolls

Mini quiches

Spring rolls (V)

Spinach and feta triangles (V)

Penne Napoletana (V)

Thai fish cakes

Chicken skewers

Devil chicken wings

Vegetable money bags (V)

Mini meatballs

### OPTIONAL EXTRAS

Served on platters

\$5.00 per person

Fruit platter

or

Slab cake

## GRAZING COCKTAIL PACKAGE 2

\$37 PER PERSON

MINIMUM 30 ADULTS

### FIRST WAVE

Served on platters

(Select 4 items)

Each additional choice is \$6 extra per person

Party pies

Party sausage rolls

Mini quiches

Spring rolls (V)

Spinach and feta triangles (V)

Penne Napoletana (V)

Thai fish cakes

Chicken skewers

Devil chicken wings

Vegetable money bags (V)

Mini meatballs

### SECOND WAVE

Selection of Pizza's

HAM & PINEAPPLE - With ham, pineapple, san marzano tomatoes & mozzarella

MARGHERITA -With san marzano tomatoes, mozzarella, basil & extra virgin olive oil (V)

MEAT LOVERS - With pepperoni, salami, cabanossi, ham, BBQ sauce & mozzarella

### OPTIONAL EXTRAS

Served on platters

\$5.00 per person

Fruit platter

or

Slab cake



## GRAZING COCKTAIL PACKAGE 3

\$42 PER PERSON

MINIMUM 30 ADULTS

### MENU

*Served on platters*

ROASTED CHICKEN DRUMETTES - Marinated with honey & soy (GF)

MARINATED BEEF SKEWERS - Marinated with garlic, rosemary, herbs & spices  
then char grilled (GF)

CHICKEN SKEWERS - Marinated chicken skewers coated with lemon pepper  
seasoning then grilled

FRIED RICE - Diced vegetables tossed through rice (V, GF)

GARDEN SALAD - Mixed lettuce, tomato, cucumber, onion, olives

CAESAR SALAD - Cos lettuce, bacon, croutons, parmesan, egg & caesar dressing

### OPTIONAL EXTRAS

*Served on platters*

*\$ 5.00 per person*

Fruit platter

or

Slab cake

## GRAZING COCKTAIL PACKAGE 4

\$47 PER PERSON

MINIMUM 30 ADULTS

### FIRST WAVE

ANTIPASTO - Selection of assorted cured meats, cheese and marinated vegetables served with bread rolls

### SECOND WAVE

#### A Selection of Pasta's

SPAGHETTI BOLOGNESE - Made with beef mince from our traditional recipe

CASARECCE BOSCAIOLA - Sautéed mushroom and bacon cooked in a cream sauce

PENNE CHICKEN - Chicken, pine nuts, semi-dried tomato cooked in a creamy pesto sauce

PENNE ARRABIATA - Sauteed bacon, chilli and garlic in a tomato sauce

### THIRD WAVE

#### A Selection of Pizzas

MARGHERITA - With san marzano tomatoes, mozzarella, basil & extra virgin olive oil (V)

HAM & PINEAPPLE - With ham, pineapple, san marzano tomatoes & mozzarella

MEAT LOVERS - With pepperoni, salami, cabanossi, ham, BBQ sauce & mozzarella

BBQ CHICKEN - BBQ sauce, onion, pineapple, mozzarella & chicken

### OPTIONAL EXTRAS

For an extra \$10 per person

### DESSERT

Platters of Fruit

Tiramisu

Cheese Cake

## GRAZING COCKTAIL PACKAGE 5

\$57 PER PERSON

MINIMUM 30 ADULTS

### FIRST WAVE

ANTIPASTO - Selection of assorted cured meats, cheese and marinated vegetables served with bread rolls

### SECOND WAVE

- ROASTED CHICKEN DRUMETTES - Marinated with honey & soy (GF)  
MARINATED BEEF SKEWERS - Marinated with garlic, rosemary, herbs & spices then char grilled (GF)  
CHICKEN SKEWERS - Marinated chicken skewers coated with lemon pepper seasoning then grilled  
FRIED RICE - Diced vegetables tossed through rice (V,GF)  
GARDEN SALAD - Mixed lettuce, tomato, cucumber, onion, olives  
CAESAR SALAD - Cos lettuce, bacon, croutons, parmesan, egg & Caesar dressing

### THIRD WAVE

#### A Selection of Pizzas

- MARGHERITA - With san marzano tomatoes, mozzarella, basil & extra virgin olive oil (V)  
HAM & PINEAPPLE - With ham, pineapple, san marzano tomatoes & mozzarella  
MEAT LOVERS - With pepperoni, salami, cabanossi, ham, BBQ sauce & mozzarella  
BBQ CHICKEN - BBQ sauce, onion, pineapple, mozzarella & chicken

### OPTIONAL EXTRAS

For an extra \$10 per person

#### DESSERT

- Platters of Fruit  
Tiramisu  
Cheese Cake

## BEVERAGE MENU I

\$28 PER PERSON - 3 HOURS

MINIMUM 10 ADULTS

### SPARKLING

Dee Vine Estate Sparkling

### WHITE WINE

Wayville Estate Chardonnay

### RED WINE

Wayville Estate Shiraz

### BEER

VB

Tooheys New

Hahn Premium Light

### NON ALCOHOLIC

Soft Drink

## BEVERAGE MENU 2

\$32 PER PERSON - 3.5 HOURS

MINIMUM 10 ADULTS

### SPARKLING

Dee Vine Estate Sparkling

### WHITE WINE

Choose One

Warburn Estate Chardonnay

Warburn Estate Sauvignon Blanc

### RED WINE

Choose One

Warburn Estate Shiraz

Warburn Estate Cabernet Sauvignon

### BEER

Pure Blonde

Tooheys New

Hahn Premium Light

### NON ALCOHOLIC

Soft Drink

Juice



## BEVERAGE MENU 3

\$38 PER PERSON - 4 HOURS

MINIMUM 10 ADULTS

### SPARKLING

Choose One

Dee Vine Estate Sparkling

Warburn Estate Pink Moscato

### WHITE WINE

Choose One

Warburn Estate Chardonnay

Warburn Estate Sauvignon Blanc

Warburn Estate Pinot Grigio

### RED WINE

Choose One

Warburn Estate Merlot

Warburn Estate Cabernet Sauvignon

Jimmy Pinot Noir

### BEER

Pure Blonde

Peroni Nastro Azzuro

Hahn Premium Light

### NON ALCOHOLIC

Soft Drink

Juice

## BEVERAGE MENU 4

\$60 PER PERSON - 4 HOURS

MINIMUM 10 ADULTS

### SPARKLING

Choose One

Cester Prosecco

Warburn Estate Pink Moscato

### WHITE WINE

Choose One

Rawson's Retreat Chardonnay

Warburn Estate Sauvignon Blanc

Warburn Estate Pinot Grigio

### RED WINE

Choose One

Warburn Estate Merlot

Rawson's Retreat Shiraz

Jimmy Pinot Noir

### BEER

Pure Blonde

Peroni Nastro Azzuro

Hahn Premium Light

### SPIRITS

Johnny Walker Red

Jim Beam Bourbon

Southern Comfort

Jack Daniels

Vodka

### NON ALCOHOLIC

Soft Drink

Juice



lilys

restaurant bar function centre

Lilys Restaurant Bar and Function  
Centre

02 8818 5555

5 Quinn Avenue, Seven Hills NSW

[www.lilys.net.au](http://www.lilys.net.au)

