

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 - \$43PP

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

Penne Napoletana

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

Fettuccine Boscaiola

Sautéed mushroom and bacon cooked in a cream sauce

MAIN

Served to share - One of each per 10 guests

Ham And Pineapple

With ham, pineapple, san marzano tomatoes & mozzarella

Meat Lovers

With pepperoni, salami, cabanossi, ham, BBQ sauce & mozzarella

Margherita

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



SET MENU 2 - \$45PP

Minimum 10 Adults

ENTRÉE

Served individually - Alternate

Penne Napoletana

Tossed in napoletana sauce with fresh basil and 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 (GF)

Barramundi Fillet

Grilled and served with creamy mash potato (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)

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



SET MENU 3 - \$48PP

Minimum 10 Adults

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

Gnocchi Pomodoro

Gnocchi cooked in a tomato sauce with basil (V)

Casarecce Boscaiola

Sautéed mushroom and bacon cooked in a cream sauce

Beef Tortellini

With a napoletana sauce topped with parmesan cheese

Penne Napoletana

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

Spinach & Ricotta Ravioli

Cooked in a tomato and cream sauce with basil and parmesan cheese (V)

Penne Chicken

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

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 - \$50 PP

Minimum 10 Adults

ENTRÉE

Served individually - Alternate

Penne Napoletana

Tossed in napoletana sauce with fresh basil and 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 (GF)

Barramundi Fillet

Grilled and served with creamy mash potato (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

Tiramisu

Layers of coffee dipped sponge fingers with mascarpone cream

Pannacotta

Served with berry compote (GF)

Baked Cheesecake

Served with fresh cream and strawberry

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 - \$52PP

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 (GF)

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 (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 - \$55PP

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

Fettuccine Boscaiola

Sautéed mushroom and bacon cooked in a cream sauce

Casarecce Arrabiata

Bacon, garlic and chili 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 (GF)

Lamb Shank

Served with potato mash and red wine jus (GF)

Barramundi Fillet

Grilled and served with creamy mash potato (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)

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



SET MENU 7 - \$55PP

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 (GF)

Lamb Shank

Served with potato mash and red wine jus (GF)

Barramundi Fillet

Grilled and served with creamy mash potato (GF)

Salmon Fillet

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

Pork Belly

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

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 - \$58 PP

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

Penne Napoletana

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

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

MAIN

Served individually - Alternate - Select two

Chicken Breast

With a creamy mushroom sauce served on mash potato (GF)

Beef Cheek

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

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 (GF)

DESSERT

Served individually - Alternate - Select Two

Tiramisu

Layers of coffee dipped sponge fingers with mascarpone cream

Profiteroles

Filled with fresh cream and coated with chocolate

Baked Cheesecake

Served with fresh cream and strawberry

Pannacotta

Served with berry compote (GF)

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



SET MENU 9 - \$60PP

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 (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)

Barramundi Fillet

Grilled and served with creamy mash potato (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)

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



SET MENU 10 - \$62PP

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 (GF)

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 (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 (GF)

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 - \$65 PP

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 (GF)

Veal Parmigiana

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

Barramundi Fillet

Grilled and served with creamy mash potato (GF)

Beef Cheek

Tender beef cheek slowly braised with aromatic herbs served with mash potato topped with 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 - \$73 PP

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)

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 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

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 mushroom sauce served on mash potato (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)

Barramundi Fillet

Grilled and served with creamy mash potato (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 (GF)

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 PP

Available for children aged 12 years and under

ENTRÉE

Served individually - Select one

Spaghetti Bolognese

Made with beef mince from our traditional recipe

Penne Napoletana

Served with parmesan cheese

Homemade Gnocchi Al Pomodoro

With napoletana sauce

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

Served individually

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

Grilled Mushroom

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

Penne Napoletana

Tossed in napoletana sauce with fresh basil

MAIN

Served individually - Select one

Vegetable Stack

Layers of grilled vegetables served with wild rocket

Penne Eggplant

With eggplant, spanish onion and olive cooked in a tomato sauce

Mushroom Risotto

Sautéed mushroom, thyme & garlic cooked in a vegetable stock

DESSERT

Served individually - Select one

Gelato or Sorbet

Seasonal flavours

Fruit Plate

Seasonal Fruit

GRAZING COCKTAIL PACKAGES





GRAZING COCKTAIL PACKAGE 1 - \$35PP

Minimum 30 Adults

FINGER FOOD

Served on platters - Select 5 - Each additional choice is \$7 per person

- | | |
|--------------------------------|--------------------------|
| Party pies | Thai fish cakes |
| Party sausage rolls | Chicken skewers |
| Mini quiches | Devil chicken wings |
| Spring rolls (V) | Vegetable money bags (V) |
| Spinach and feta triangles (V) | Mini meatballs |
| Penne Napoletana (V) | |

OPTIONAL EXTRAS

Served on platters - \$5 per person

Fruit platter

or

Slab cake



GRAZING COCKTAIL PACKAGE 2 - \$43PP

Minimum 30 Adults

FIRST WAVE

Served on platters - Select 4 - Each additional choice is \$7 per person

- | | |
|--------------------------------|--------------------------|
| Party Pies | Thai Fish Cakes |
| Party Sausage Rolls | Chicken Skewers |
| Mini Quiches | Devil Chicken Wings |
| Spring Rolls (V) | Vegetable Money Bags (V) |
| Spinach and Feta Triangles (V) | Mini Meatballs |
| Penne Napoletana (V) | |

SECOND WAVE

Selection of pizza's

- | | |
|---|---|
| Ham & Pineapple
With ham, pineapple, san marzano tomatoes
& mozzarella | Meat Lovers
With pepperoni, salami, cabanossi, ham, BBQ sauce
& mozzarella |
| Margherita
With san marzano tomatoes, mozzarella, basil &
extra virgin olive oil (V) | |

OPTIONAL EXTRAS

Served on platters - \$5 per person

- Fruit platter
or
Slab cake



GRAZING COCKTAIL PACKAGE 3 - \$45PP

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

Ceasar Salad

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

OPTIONAL EXTRAS

Served on platters - \$5 per person

Fruit platter

or

Slab cake



GRAZING COCKTAIL PACKAGE 4 - \$50PP

Minimum 30 Adults

FIRST WAVE

Served on platters

Antipasto

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

SECOND WAVE

Selection of pasta's

Spaghetti Bolognese

Made with beef mince from our traditional recipe

Penne Chicken

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

Casarecce Boscaiola

Sautéed mushroom and bacon cooked in a cream sauce

Penne Arrabiata

Sautéed bacon, chilli and garlic in a tomato sauce

THIRD WAVE

Selection of pizza's

Margherita

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

Meat Lovers

With pepperoni, salami, cabanossi, ham, BBQ sauce & mozzarella

Ham & Pineapple

With ham, pineapple, san marzano tomatoes & mozzarella

BBQ Chicken

BBQ sauce, onion, pineapple, mozzarella & chicken

OPTIONAL EXTRAS

Served on platters - \$5 per person

Fruit platter

or

Slab cake



GRAZING COCKTAIL PACKAGE 5 - \$60PP

Minimum 30 Adults

FIRST WAVE

Served on platters

Antipasto

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

SECOND WAVE

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

THIRD WAVE

Selection of pizza's

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

Served on platters - \$5 per person

Fruit platters

or

Slab cake

BEVERAGE MENUS





BEVERAGE MENU 1 - \$28 PP FOR 3 HRS

Minimum 10 Adults

SPARKLING

Dee Vine Estate Sparkling

WHITE WINE

Wayville Estate Chardonnay

RED WINE

Wayville Estate Shiraz

BEER

Great Northern

Carlton Dry

Cascade Light

NON ALCOHOLIC

Soft Drink



BEVERAGE MENU 2 - \$32PP FOR 3.5HRS

Minimum 10 Adults

SPARKLING

Dee Vine Estate Sparkling

WHITE WINE

Choose one

Third Estate Sauvignon Blanc

Ponte Pinot Grigio

RED WINE

Choose one

Third Estate Shiraz

Amadio Cabernet Sauvignon

BEER

Pure Blonde

Carlton Dry

Cascade Light

NON ALCOHOLIC

Soft Drink

Juice



BEVERAGE MENU 3 - \$38PP FOR 4HRS

Minimum 10 Adults

SPARKLING

Choose one

Dee Vine Estate Sparkling
Amado Pink Moscato

WHITE WINE

Choose one

Wayville Estate Chardonnay
Third Estate Sauvignon Blanc
Ponte Pinot Grigio

RED WINE

Choose one

Third Estate Shiraz
Amadio Cabernet Sauvignon
Jimmy Pinot Noir

BEER

Pure Blonde
Peroni Red
Cascade Light

NON ALCOHOLIC

Soft Drink
Juice



BEVERAGE MENU 4 - \$60PP FOR 4 HRS

Minimum 10 Adults

SPARKLING

Choose one

Cipriani Prosecco
Amado Pink Moscato

WHITE WINE

Choose one

Wayville Estate Chardonnay
Third Estate Sauvignon Blanc
Ponte Pinot Grigio

RED WINE

Choose one

Third Estate Shiraz
Amadio Cabernet Sauvignon
Jimmy Pinot Noir

BEER

Pure Blonde
Peroni Red
Cascade Light

SPIRITS

Johnny Walker Red
Jim Beam Bourbon
Southern Comfort
Jack Daniels
Vodka

NON ALCOHOLIC

Soft Drink
Juice

