

# 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 - \$55PP

---

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 to share - 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 on platters 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 - \$ 60 P P

---

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 \$ 3.50 per person*



# SET MENU 3 - \$65PP

---

Minimum 10 Adults

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

## ENTRÉE

*Served on platters to share*

### Antipasto

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

## MAIN

*Served on platters 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 \$3.50 per person*



# SET MENU 4 - \$ 70 P P

---

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 \$3.50 per person*



# SET MENU 5 - \$75 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 to share*

### 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 \$3.50 per person*



# SET MENU 6 - \$ 80 P P

---

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 \$3.50 per person*





# SET MENU 7 - \$ 85 P P

---

Minimum 10 Adults

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

## STARTER

*Served on platters to share*

### Antipasto

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

## ENTRÉE

*Served on platters 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 \$3.50 per person*



# SET MENU 8 - \$88 P P

---

Minimum 10 Adults

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

## STARTER

*Served on platters to share*

### 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 \$3.50 per person*



# SET MENU 9 - \$90 P P

Minimum 10 Adults

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

## STARTER

*Served on platters to share*

### 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)

### 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)

### 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 \$3.50 per person*



# SET MENU 10 - \$95 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 to share*

### Antipasto

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

## ENTRÉE

*Served on platters 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)

### 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)

## DESSERT

*Served individually - Alternate - Select Two*

### Tiramisu

Layers of coffee dipped sponge fingers with mascarpone cream

### Pannacotta

Served with berry compote (GF)

### 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 \$3.50 per person*



# CHILDREN'S MENU - \$30 P P

---

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

Chic pea, 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 - \$50PP

---

Minimum 30 Adults

## FINGER FOOD

*Served on platters to share - 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 to share - \$10 per person*

Fruit platter  
or  
Slab cake





# GRAZING COCKTAIL PACKAGE 2 - \$55 PP

---

Minimum 30 Adults

## FIRST WAVE

*Served on platters to share - 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 - one of each per 10 guests*

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

## OPTIONAL EXTRAS

*Served on platters to share - \$10 per person*

- Fruit platter  
or  
Slab cake



# GRAZING COCKTAIL PACKAGE 3 - \$60PP

---

Minimum 30 Adults

## MENU

*Served on platters to share*

### 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

### Cesar Salad

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

## OPTIONAL EXTRAS

*Served on platters to share - \$10 per person*

Fruit platter

or

Slab cake



# GRAZING COCKTAIL PACKAGE 4 - \$65PP

---

Minimum 30 Adults

## FIRST WAVE

*Served on platters to share*

### 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 - One of each per 10 guests*

### 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 to share - \$10 per person*

Fruit platter

or

Slab cake



# GRAZING COCKTAIL PACKAGE 5 - \$75 PP

---

Minimum 30 Adults

## FIRST WAVE

*Served on platters to share*

### Antipasto

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

## SECOND WAVE

*Served on platters to share*

### 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 - One of each per 10 guests*

### 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 to share - \$10 per person*

Fruit platters

or

Slab cake



# OPTIONAL EXTRAS

---

BREAD ROLLS \$2.50 EACH

ANTIPASTO - \$10.00PP

GARLIC & CHEESE PIZZA \$3.50PP

MARGHERITA PIZZA \$3.50PP

GARLIC PIZZETTA \$3.50PP

BRUSCHETTA PIZZA \$4.00PP

GARDEN SALAD \$2.00PP

GREEK SALAD \$3.00PP

CAESAR SALAD \$3.00PP

SEASONAL VEGETABLES \$3.50PP

CALAMARI FRITTI \$4.00PP

GARLIC PRAWNS \$7.00PP

GRILLED OCTOPUS \$8.00PP

PEELED PRAWNS \$8.00PP

NATURAL OYSTERS \$3.50PP

KILPATRICK OYSTERS \$4.50PP

ARANCINI BALLS \$7.00PP

CHICKEN DRUMSTICKS \$7.00PP

CHICKEN SKEWERS \$7.00PP

BEEF SKEWERS \$7.00PP

BEER BATTERED CHIPS - \$12 PER BOWL

FRUIT PLATTERS & PLATES - \$10.00PP

# BEVERAGE MENUS





# BEVERAGE MENU 1 - \$40 P P 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 - \$45 P P FOR 3.5 HRS

---

Minimum 10 Adults

## SPARKLING

Dee Vine Estate Sparkling

## WHITE WINE

*Choose one*

Third Estate Sauvignon Blanc  
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 - \$50 P P FOR 4 HRS

---

Minimum 10 Adults

## SPARKLING

*Choose one*

Dee Vine Estate Sparkling  
Amado Pink Moscato

## WHITE WINE

*Choose one*

Wayville Estate Chardonnay  
Third Estate Sauvignon Blanc  
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 - \$65 PP 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  
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



# ADDITIONAL BEVERAGE OPTIONS

---

Bar Tab (to any dollar limit of your choosing)

Open Bar (no dollar limit)

Cash Bar (this means guests purchase their own beverages)

Unlimited soft drinks & juice for \$12.50 per person

Unlimited Tea and brewed coffee Station for \$3.50 per person

