



Shared Table

Our shared table menus are designed for larger groups
(12 persons or more) to graze around the table.

Shared Table Menu \$78pp

TASTING BOARD

A selection of cheese, olives & cured meats

ARANCINI (GF)

POLPETINNE (GF)

Pork & veal, tomato sugo with parmesan

GAMBERI AL PEPERONCINO (GF)

Pan seared prawns in chilli, garlic, lemon & olive oil

GNOCCHI SORRENTINA (V)

Baked house made gnocchi in tomato sugo, fior di latte, fresh herbs

YOUR CHOICE OF ROAST (GF)

Accompanied with...

POTATOES (V, GF)

SALAD (V, GF)

CANNOLI SICILIANI

Choose your roast, sit back, relax and enjoy all the inclusions above

ROAST CHOICES

PORCHETTA ROAST PORK

Rolled & stuffed with fresh aromatics

BEEF TENDERLOIN

Served medium rare with mustard & shiraz jus

SLOW ROASTED LAMB SHOULDER

With lemon, oregano & garlic

SALMON

Lemon & herb crusted

ADDITIONAL ROAST CHOICE \$12pp

Deposit of 10% of menu is required upon booking.

Cancellation of booking will incur cost of deposit unless cancelled 1 weeks prior.

Confirmation of numbers are required 72 hours prior to booking.

Any changes to numbers will incur full cost per person to be charged on the night.

Please advise of any dietaries prior to 72 hours



Christmas Table

Our shared table menus are designed for larger groups (12 persons or more) to graze around the table.

Christmas Table Menu \$88pp

CHRISTMAS BON BONS & A GLASS OF BUBBLES INCLUDED

CHRISTMAS LEG HAM (GF)
Freshly sliced leg ham with trimmings

COOKED WHOLE PRAWNS (GF)
With cocktail sauce & lemon

ARANCINI (GF)

POLPETINNE (GF)
Pork & veal, tomato sugo with parmesan

GNOCCHI SORRENTINA (V)
Baked house made gnocchi in tomato sugo, fior di latte, fresh herbs

YOUR CHOICE OF ROAST (GF)
Accompanied with...
POTATOES (V, GF)
SALAD (V, GF)

CANNOLI SICILIANI
CHRISTMAS PUDDING TRUFFLES
Choose your roast, sit back, be festive and enjoy all the inclusions above

ROAST CHOICES

PORCHETTA ROAST PORK

Rolled & stuffed with fresh aromatics

BEEF TENDERLOIN

Served medium rare with mustard & shiraz jus

SLOW ROASTED LAMB SHOULDER

With lemon, oregano & garlic

SALMON

Lemon & herb crusted

ADDITIONAL ROAST CHOICE \$12pp

Deposit of 10% of menu is required upon booking.

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