

ADULT MENU // \$100PP

served banquet-style

TO START //

SALUMI BOARD - A selection of cured meats and a few added extras.

ARANCINI BALLS - House made with quattro formaggi.
SALT + PEPPER SQUID

TO SHARE //

GNOCCHI FUNGHI - House made gnocchi with local Swiss brown, and porcini mushrooms, drizzled with truffle oil in a light cream sauce.

MARGHERITA - Wood oven pizza with a house made tomato base, fior di latte + basil.

ANTONIO - Wood oven pizza with a house made tomato base, salami, olives + provolone.

INVOLTINI - Rolled chicken thigh with bread herb filling, wrapped in prosciutto, served with chicken reduction sauce.

JACK'S CREEK TOMAHAWK - Slow-cooked beef tomahawk served with chimichurri sauce.

SALATE – With tomato, cucumber, olives, Spanish onion + Bulgarian feta.

TO FINISH //

VANILLA BEAN PANNA COTTA - Served with berry coulis and sweet polenta crumb.

TO DRINK //

INCLUDED - Soft Drink + Water

FOR DAD - Complimentary drink on arrival (excludes cocktails + high end spirits)



CHILDREN'S MENU // \$25PP

for children twelve years and under

TO START //

SALUMI BOARD - A selection of cured meats and a few added extras.

MAINS // CHOICE OF

SPAGHETTI BOLOGNESE
HAM + CHEESE PIZZA
SALAMI + CHEESE PIZZA
CHICKEN NUGGETS + CHIPS
CHICKEN SCHNITZEL + CHIPS
FISH + CHIPS

TO FINISH //

GELATO

TO DRINK //

INCLUDED - Soft Drink + Water



VEGETARIAN MENU // \$65PP

TO START //

ANTIPASTO - Individual plate of formaggi, fruit and a few extras.

ARANCINI BALLS - House made with quattro formaggi.

TO SHARE //

GNOCCHI FUNGHI - House made gnocchi with local Swiss brown, and porcini mushrooms, drizzled with truffle oil in a light cream sauce.

MARGHERITA - Wood oven pizza with a house made tomato base, fior di latte + basil.

SALATE – With tomato, cucumber, olives, Spanish onion + Bulgarian feta.

TO FINISH //

VANILLA BEAN PANNA COTTA - Served with berry coulis and sweet polenta crumb.

TO DRINK //

INCLUDED - Soft Drink + Water
FOR DAD - Complimentary drink on arrival (excludes cocktails + high end spirits)



VEGAN MENU // \$65PP

TO START //

ANTIPASTO - Individual plate of fresh and dried fruit, vegetables and a few added extras.

MAINS // CHOICE OF

VEGAN NAPOLETANA - Spaghetti in a San Marzano tomato sauce.

VEGAN FUNGHI PASTA - Penne with local Swiss brown and porcini mushrooms, truffle oil and chilli.

VEGAN PUTTANESCA - Spaghetti, San Marzano sauce, capers, olives and chilli.

VEGAN VEDURA PIZZA - Wood oven pizza, with a house made tomato base, artichoke hearts, roasted capsicum, olives and mushrooms.

VEGAN FUNGHI PIZZA - Wood oven pizza, with a house made tomato base and wild mushrooms.

TO FINISH //

POACHED PEAR - With shiraz and cinnamon.

TO DRINK //

INCLUDED - Soft Drink + Water

FOR DAD - Complimentary drink on arrival (excludes cocktails + high end spirits)