

~The Communion \$35 per person~

~Please note~

**'The Communion' is a sharing menu,
we bring out big plates of food for the table and people help themselves~**

~FIRST COURSE~

Antipasto

A selection of Italian delicacies to share with bread

~MAIN COURSE~

Penne chicken (vr)

Chicken, red peppers, mushrooms, onions, garlic in a creamy
white wine sauce with Parmesan

-And-

Linguine Bolognese

Traditional Italian beef and pork mince ragu in a tomato sauce
with Parmesan and olive oil

-And-

Risotto Puttanesca (vr) (gf) (dfr)

Olives, garlic, onions, capers, chilli, anchovies, oregano and Napoli sauce

-And-

Salad (v) (df)

Mesclun, red peppers, red onion, and tomato with
Soprano balsamic vinaigrette

~Dessert menus available on request~

~The Colosseum \$45 Per Person~

~FIRST COURSE~

Antipasto

A selection of Italian delicacies to share with bread

~MAIN COURSE~

Angus Pure Eye Fillet (gf) (dfr) (add \$15)

Angus pure eye fillet with potato gratin and your choice of sauce

Sauces: mushroom sauce *or* pepper sauce *or* compound garlic butter

-Or-

Fish of the Day (gf) (dfr) (add \$10)

Fish of the Day served on crushed gourmet potatoes with olives, fennel, pea puree and a salsa rossa

-Or-

Chicken Penne (vr)

Penne pasta, chicken, red peppers, mushrooms, onions, garlic in a creamy white wine sauce with Parmesan

-Or-

Risotto Pescatore (vr) (gf) (dfr)

Seafood, olives, garlic, onions, capers, chilli, peppers, oregano and Napoli sauce

Add 1 side to the table to share for an additional \$3 per person.

Sides to choose from are (salad, fries, vegetables & roast Tuscan potatoes)

~DESSERT~

Tiramisu

Espresso, mascarpone saviodori biscuits and marsala

-Or-

Torta Al Cioccolato (gf)

Flourless chocolate cake with chocolate sauce, berry coulis, sorbet and cream

-Or-

Apple Crumble

with coconut, cinnamon and rolled oats served with Vanilla bean ice cream

~Xmas Set Menu \$65 per person~

INCOMINCIARE – TO START

Potato Gnocchi

Served with Pork and fennel sausages, mushrooms, Napoli sauce and parmesan

-Or-

Chicken liver Pate

Served with beetroot relish and handmade focaccia Bread (gfr)

-Or-

Grilled eggplant rolls

Served with rocket, Mediterranean mascarpone, red peppers and toasted pine nuts

I SECONDI – MAIN COURSE

Agnello Griglia (gf)

Grilled lamb rack, Jersey bennes with salsa verde carrot puree and grilled lime

-Or-

Pesce Del Giorno (gf) (dfr)

Fish of the Day served on crushed gourmet potatoes with olives, fennel, pea puree and a salsa rossa

-Or-

Pollo alla Natale (gf)

Chicken breast stuffed with cream cheese and cranberries served with grilled asparagus, potato bake and an orange, cranberry and port sauce

-Or-

Risotto Gamberi (gf) (vr) (dfr)

Pea, prawn and saffron risotto

Add 1 side to the table to share for an additional \$3 per person.

Sides to choose from are (salad, fries, vegetables & roast Tuscan potatoes)

I DOLCI - DESSERT

Tiramisu – “pick me up”

Classic Italian espresso and mascarpone cheesecake

-Or-

Panna cotta

Vanilla bean panna cotta, tuile basket filled with strawberries and a

Salted caramel sauce

-Or-

Chocolate Mousse

Chocolate mousse filled cannoli, cream anglaise, raspberries and a pistachio praline mascarpone