



\$55 SET MENU

SHARING ENTREES

ARANCINI

porcini mushroom & gorgonzola, truffle aioli

GAMBERI

garlic & chilli seared king prawns, white wine & cream, bruschetta

BRUSCHETTA

mixed local tomatoes, basil, balsamic, garlic ciabatta

CHOOSE FROM

ANGUS EYE FILLET STEAK 225G

225g black Angus fillet, Cafe de Paris butter, brussels, roast pepper tapenade & potato

MARKET FISH

Jerusalem artichokes, white bean, watercress & salsa verde

RAVIOLI NERO (vegan)

ricotta & parmesan filled black ravioli, roast hazelnut & sage butter, kale chips

WOOD FIRED PIZZA

selection from menu

main course served with sides of tossed leaves, vierge dressing

EXTRAS

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ADD DESSERT \$14pp - select from Sicilian cannoli, chocolate fondant, tiramisu

PROSECCO ON ARRIVAL \$12pp

COCKTAIL RECEPTION \$15pp - select from house margaritas, mojito, aperol spritz