



\$50 per person

ENTREE

(TO SHARE ON TABLE)

BRUSCHETTA (V)

Oven roasted garlic bread served with vine-ripened tomatoes, red onion, fresh sweet basil & EVO.

MAINS

(TO BE CHOSEN)

PESCE DEL GIORNO

Grilled Barramundi served with an orange, fennel, feta cheese, roast beetroot & rocket salad with toasted walnuts

SCALOPPINI

Melt in your mouth medallions of premium pork loin scaloppini_dusted in seasoned flour, pan-fried with creamy Gorgonzola sauce, served with a creamy mash potato & broccoli

RAVIOLI

Spinach & ricotta filled ravioli with cherry tomatoes, Napolitana sauce & parmesan cheese

All menus are subject to seasonal change
15% surcharge on Public Holidays



\$55 per person

ENTREE

(TO SHARE ON TABLE)

BATTILARDA DELLA CASA (C)

A traditional Italian treat – includes freshly sliced prosciutto, grilled cacciatore sausage, arancini risotto balls, smoked salmon, olives, provolone cheese, served with toasted bread

MAINS

(TO BE CHOSEN)

PESCE DEL GIORNO

Grilled Barramundi served with an orange, fennel, feta cheese, roast beetroot & rocket salad with toasted walnuts

SCALOPPINI

Melt in your mouth medallions of premium pork loin scaloppini, dusted in seasoned flour, pan-fried with creamy Gorgonzola sauce, served with a creamy mash potato & broccoli

RAVIOLI

Spinach & ricotta filled ravioli with cherry tomatoes, Napolitana sauce & parmesan cheese

All menus are subject to seasonal change
15% surcharge on Public Holidays



\$60 per person

ENTRÉE

(TO SHARE ON TABLE)

BATTILARDA DELLA CASA (C)

A traditional Italian treat – includes freshly sliced prosciutto, grilled cacciatore sausage, arancini risotto balls, smoked salmon, olives, provolone cheese, served with toasted bread

MAINS

(TO BE CHOSEN)

PESCE DEL GIORNO

Grilled Barramundi served with an orange, fennel, feta cheese, roast beetroot & rocket salad with toasted walnuts

SCALOPPINI

Melt in your mouth medallions of premium pork loin scaloppini, dusted in seasoned flour, pan-fried with creamy Gorgonzola sauce, served with a creamy mash potato & broccoli

BEEF CHEEKS

Slow cooked beef cheeks braised in a mushroom and red wine sauce served with rosemary roasted potatoes and broccolini

RAVIOLI

Spinach & ricotta filled ravioli with cherry tomatoes, Napolitana sauce & parmesan cheese

COFFEE & TEA

All menus are subject to seasonal change

15% surcharge on Public Holidays



\$65 per person

ENTRÉE

(TO SHARE ON TABLE)

BATTILARDA DELLA CASA (C)

A traditional Italian treat – includes freshly sliced prosciutto, grilled cacciatore sausage, arancini risotto balls, smoked salmon, olives, provolone cheese, served with toasted bread

MAINS

(TO BE CHOSEN)

PESCE DEL GIORNO

Grilled Barramundi served with an orange, fennel, feta cheese, roast beetroot & rocket salad with toasted walnuts

SCALOPPINI

Melt in your mouth medallions of premium pork loin scaloppini, dusted in seasoned flour, pan-fried with creamy Gorgonzola sauce, served with a creamy mash potato & broccoli

BEEF CHEEKS

Slow cooked beef cheeks braised in a mushroom and red wine sauce served with rosemary roasted potatoes and broccolini

RAVIOLI

Spinach & ricotta filled ravioli with cherry tomatoes, Napolitana sauce & parmesan cheese

DESSERT

PANNA COTTA (G)

Ask your friendly waitperson how our chef is preparing today's panna cotta

All menus are subject to seasonal change
15% surcharge on Public Holidays



\$70 per person

STARTER

(TO SHARE ON TABLE)

BATTILARDA DELLA CASA (C)

A traditional Italian treat – includes freshly sliced prosciutto, grilled cacciatore sausage, arancini risotto balls, smoked salmon, olives, provolone cheese, served with toasted bread

ENTREES

(TO SHARE ON TABLE)

CALAMARI SALE e PEPE (C)

Tender calamari lightly coated in seasoned flour with a touch of chilli then shallow fried & served with a crisp salad garnish and tartare dipping sauce.

BRUSCHETTA (V)

Oven roasted garlic bread served with vine-ripened tomatoes, red onion, fresh sweet basil & EVO.

MAINS

(TO BE CHOSEN)

PESCE DEL GIORNO

Grilled Barramundi served with an orange, fennel, feta cheese, roast beetroot & rocket salad with toasted walnuts

SCALOPPINI

Melt in your mouth medallions of premium pork loin scaloppini_dusted in seasoned flour, pan-fried with creamy Gorgonzola sauce, served with a creamy mash potato & broccoli

BEEF CHEEKS

Slow cooked beef cheeks braised in a mushroom and red wine sauce served with rosemary roasted potatoes and broccolini

RAVIOLI

Spinach & ricotta filled ravioli with cherry tomatoes, Napolitana sauce & parmesan cheese

TEA & COFFEE

(Cake – provided by customer, plated & served by Mia Cucina)

All menus are subject to seasonal change
15% surcharge on Public Holidays



\$80 per person

STARTER

(TO SHARE ON TABLE)

BATTILARDA DELLA CASA (C)

A traditional Italian treat – includes freshly sliced prosciutto, grilled cacciatore sausage, arancini risotto balls, smoked salmon, olives, provolone cheese, served with toasted bread

ENTREES

(TO SHARE ON TABLE)

CALAMARI SALE e PEPE (C)

Tender calamari lightly coated in seasoned flour with a touch of chilli then shallow fried & served with a crisp salad garnish and tartare dipping sauce.

BRUSCHETTA (V)

Oven roasted garlic bread served with vine-ripened tomatoes, red onion, fresh sweet basil & EVO.

MAINS

(TO BE CHOSEN)

PESCE DEL GIORNO

Grilled Barramundi served with an orange, fennel, feta's cheese, roast beetroot & rocket salad with toasted walnuts

SCALOPPINI

Melt in your mouth medallions of premium pork loin scaloppini_dusted in seasoned flour, pan-fried with creamy Gorgonzola sauce, served with a creamy mash potato & broccoli

BEEF CHEEKS

Slow cooked beef cheeks braised in a mushroom and red wine sauce served with rosemary roasted potatoes and broccolini

RAVIOLI

Spinach & ricotta filled ravioli with cherry tomatoes, Napolitana sauce & parmesan cheese

DESSERT

PANNA COTTA (G)

Ask your friendly waitperson how our chef is preparing today's panna cotta

TEA & COFFEE

All menus are subject to seasonal change
15% surcharge on Public Holidays