

## *Pizza & Pasta Menu*

Set menu  
\$36.00 Per Person

### *Starters*

An assortment of pizzas to share

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### *Mains*

#### **Linguini Pollo Funghi**

Grilled chicken pieces, mushrooms and diced avocado in a cream based sauce

#### **Gnocchi Primavera (V)**

Homemade potato gnocchi in a creamy Napoli sauce with buffalo mozzarella, cherry tomatoes and basil

#### **Matriciana Rigatoni**

Pancetta, onion, chilli, garlic and basil.  
Tossed in a spicy Napoli sauce

#### **Salmon Rigatoni**

Smoked salmon, onion, capers, tomato and spinach in a white wine cream sauce

#### **Chicken Risotto**

Char-grilled chicken pieces, field mushrooms, sage and baby spinach

#### **Pumpkin and Asparagus Risotto (V, GF)**

Honey roasted pumpkin, asparagus, spinach, feta, saffron and pine nuts

## *Set Dinner Menu 1*

2 Course Dinner \$42 Per Person  
3 Course Dinner \$48 Per Person

### *Starters*

Assorted platters consisting of:  
Crumbed calamari, Bruschetta and Three Cheese Arancini

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### *Mains*

#### **Chicken Max**

Char grilled chicken breast filled with roast capsicum and macadamia nuts, served on a potato rosti and drizzled with a light Dijon cream sauce

#### **Veal Scallopini**

Pan cooked baby veal in a white wine and garlic sauce, served with garlic mash and seasonal vegetables

#### **Porterhouse Steak**

Cooked medium-rare, served with chips and red wine jus

#### **Fish of the Day**

Served with roasted sweet potato, green beans and avocado salsa

#### **Italian Style Lamb Shanks**

Oven roasted with red wine jus and served with garlic mash and seasonal vegetables

#### **Pumpkin & Asparagus Risotto (V, GF)**

Honey roasted pumpkin, asparagus, spinach, feta, saffron and pine nuts

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### *Desserts*

Sticky Date Pudding  
Tiramisu