

FUNCTION OPTIONS - SUMMER 2011 / 2012

TO START

Hot bread plate, chilli, olives, salted butter & olive oil [v]

Antipasto selection of Italian small goods, cheeses, vegetables & seafood

Prosciutto, aged 24mth, from Parma, Italy, served with grilled foccaccia

ENTREE

Carpaccio of **beef** fillet with aged asiago & roast garlic aioli

Salmon carpaccio with capers, shallots & finished with a blood orange e.v.o.

Chicken salad with witlof, beetroot & caponata [gf]

SA **calamari** lightly floured served with roquette, shaved fennel & aioli

Cavatelle **pasta** with a slow braised veal, pork & tomato ragu

Orecchiette **pasta** with broccoli, chilli, garlic, ricotta cheese [v]

Risotto of field & porcini mushrooms finished with Grana Padano [v][gf]

MAIN COURSE

Fish of the day

Pork belly with cauliflower puree, beetroot & balsamic vinegar [gf]

Duck breast with portobello mushroom risotto, black truffle & leek [gf]

Pan-fried **veal** with tomato ragu, prosciutto & buffalo mozzarella

Beef fillet [250gm, *served medium*], char-grilled, with potato & chèvre puree, asparagus & jus [gf]

Cavatelle **pasta** with a slow braised veal, pork & tomato ragu

Orecchiette **pasta** with broccoli, chilli, garlic, ricotta cheese [v]

Risotto of field & porcini mushrooms finished with Grana Padano [v][gf]

DESSERT

Traditional tiramisu with almond & fig bread

Poached pear with crostoli & toffee shards

Selection of imported & local cheeses

Affogato: vanilla bean ice-cream with espresso coffee & frangelico

ON THE SIDE – per plate charge (1 serves 4-5 guests)

Fried potatoes with rosemary & garlic	9
Steamed broccoli, green beans, toasted almonds & mild chilli	10
Roquette, Spanish onion, shaved parmesan & truffle vinaigrette	10