

Set Menu Menu 1

Appetiser

for the table to share Flatbread & Two Dips

Entree

Zuppa Di Zucca

fresh bowl of roast pumpkin soup

OR

Penne Napolitana

penne pasta tossed with a tomato & herb sauce

Main Course

Scaloppine Romana

veal medallions with tomato, oregano, fresh parsley & splash of white wine

OR

Pollo Alla Toscana

grilled marinated chicken breast with Tuscan sauce

OR

Pesce Fantasia

boneless fillet of Fish served with a champagne cream sauce

Desserts

Dolce Romana

Italian gelato and a custard filled profiterole drizzled in chocolate sauce

For groups of 8 or more persons only

Advance booking is required to go of this menu

Not valid with any other discount offers

Set Menu Menu 2

Appetiser

for the table to share Flatbread & Two Dips

Entree

Calamari Fritti

tender calamari rings with a tartare

OR

Penne Alfredo

penne pasta with bacon, mushroom & a creamy red sauce

Main Course

Zampi Di Agnello

roasted lamb shanks with a port & Shiraz sauce

OR

Pollo Alla Toscana

grilled marinated chicken breast with Tuscan sauce

OR

Pesce Fantasia

boneless fillet of Fish served with a champagne cream sauce

Desserts

Peach Fantasia

a peach shaped & flavored gelato with a chocolate centre

For groups of 8 or more persons only

Advance booking is required to go of this menu

Not valid with any other discount offers

DRINKS OPTIONS

Package A - Unlimited beer, wine and softdrinks for 4.5 hrs

BEER: Hahn Premium Light, Carlton Mid and VB.

WINE: Stanley Dry White (NSW)

Stanley Shiraz Cabernet (NSW)

Drinks will be charged on a consumption

Basis once the 4.5hrs has elapsed...Alternatively

A 5hr or 5.5hr package could be pre arranged

Package B - Unlimited wine and softdrinks for 4.5 hrs

Package C - Unlimited softdrinks for 4.5 hrs

Wine on consumption \$10.50 per bottle (house wine)

Beer on consumption \$5.00 per stubby (HPL, C/Mid, VB)

On Consumption

You pay for what is consumed....a tally is kept
at the bar and totaled at the end of the evening