

# *Set Dinner Menu One*

*\$38.00 Per Person*

## *First Course*

*Choice of Two*

*To be served banquet style, and accompanied with Fresh Bread Rolls.*

**Tortellini Bolognese:** Meat filled pasta parcels with a traditional Napolitana and minced beef sauce.

**Farfalle Como:** Bowties of pasta with Spinach, Sun Dried Tomatoes, Chicken Breast fillet pieces finished in a creamy white wine sauce.

**Fettucine Arrabbiata:** Ribbons of pasta tossed with Bacon, Olives and a touch of chilli finished in a traditional Napolitana sauce.

**Spaghetti Marinara:** a selection of seafood in a traditional Napolitana sauce, finished with a dash of cream.

## *Second Course*

*To be served banquet style, and accompanied with Italian style Roast Vegetables.*

**Pollo Parmigiana:** Crumbed chicken, roasted eggplant, swiss cheese napped with Napolitana sauce and parmesan.

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**Roasted Milk Fed Veal** with a mushroom, saute onion and cream sauce.

## *Third Course*

*Alternating*

**Tira Mi Su,** Marscapone cream cheese layered between italian sponge soaked in coffee and marsala liqueur.

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**Death by Chocolate,** chocolate ice cream topped chocolate infused cream, chocolate sauce and finished with chocolate topping.

*Coffee, Tea and Mints*

# *Set Dinner Menu Two*

*\$42.00 Per Person*

## *First Course*

*Ceasar Salads*

*To be accompanied with Mixed breads and Bruschettas.*

## *Second Course*

*Choice of Two*

*To be served banquet style.*

**Spiralli Triestina:** Spirals of pasta with bacon and brocoli, finished in a creamy white wine sauce.

**Fettucine Marinara:** Ribbons of pasta tossed with a selection of mixed seafood in a garlic and Napolitana sauce.

**Ravioli Bolognese:** Parcels of pasta pocketed with beef, in a Napolitana sauce with minced beef and garlic.

**Penne Capri:** Tubes of pasta with chicken breast fillet pieces, Spanish onion, and olives finished in Napolitana and olive oil.

## *Third Course*

*Choice of Two*

*To be served banquet style, and accompanied with Italian style Roast Vegetables.*

**Pollo Bocconcini:** Chicken breast fillet pocketed with sun dried tomatoes and bocconcini cheese, finished with a creamy seeded mustard sauce.

**Bisteccha Parmigiana:** Crumbed veal, roasted eggplant, swiss cheese napped with Napolitana sauce and parmesan.

**Pesce del Giorno:** Filleted local fish, grilled and served with either a lemon and butter sauce *or* a Champagne cream sauce.

## *Fourth Course*

*Choice of Two*

*To be served alternately*

**Christmas Pudding** served with brandy custard sauce, ice cream and cream, **Creme Brulee**, *or* **Belgium Chocolate Mousse**

*Coffee, Tea and Mints*

# *Set Dinner Menu Three*

*\$42.00 Per Person*

## *First Course*

*Choice of Two*

*To be served banquet style and accompanied with Garlic and Herb Bread.*

**Gnocchi Calabrese:** Potato dumplings with sun dried tomatoes, bacon and olives finished in a Napolitana and chili sauce.

**Penne Christina:** Chicken breast pieces, sun dried tomatoes, seeded mustard and finished in a pesto cream sauce.

**Tortellini Quatro Fromaggi:** Veal filled circles of pasta with four cheeses in a white wine and cream sauce.

**Fettucine Marinara:** Ribbons of pasta tossed with a selection of mixed seafood in a garlic and Napolitana sauce.

## *Second Course*

*Mixed Seafood Platter*

*To be served banquet style accompanied with Italian salads.*

Fresh King Prawns, BBQ Baby Octopus, Crumbed and Deep Fried Fish Fillets, Prawn Cutlets in a Coopers beet batter, New Zealand Mussels and Calamari in a chilli Napolitana sauce. Served with sauce Cocktail, Tartare and French Fries.

## *Third Course*

*Optional*

*To be served alternately.*

*\$8.50 Extra Per Person*

**Creme Brulee**, a baked vanilla custard with crisp toffee crust and chantilly cream.

**Christmas Pudding**, served with a home made brandy custard sauce, served with ice cream and cream.

**Belgium Chocolate Mousse**

*Coffee, Tea and Mints*

# *Set Dinner Menu Four*

*\$45.00 Per Person*

## *First Course*

*Choice of Two*

*To be served alternately.*

**Spinach and Ricotta Cannelloni**, layers of pasta rolled with spinach and ricotta cheese.

**Beef Lasagne**, sheets of pasta layered between ground beef, bechemel and fresh bolognese sauce.

**Antipasto**, Proscuitto, Salami, Leg Ham, Gherkins, Pickles, Onions, Olives, Artichoke Hearts, Sun Dried Tomatoes, Capsicum, Eggplant, Cheeses and Garnishes.

**Sydney Rock Oysters**, half a dozen freshly shucked oysters served with lemon and sauce cocktail.

## *Second Course*

*Choice of Two*

*To be served alternately.*

**Pollo Bocconcini**, Chicken breast fillet pocketed with sun dried tomatoes and bocconcini cheese, finished with a creamy seeded mustard sauce.

**Veal Marsala**, escallops of veal napped with a creamy mushroom sauce flavoured with Marsala liqueur.

**Pesce del Giorno**, Filleted local fish, grilled and served with either a lemon and butter sauce *or* a Champagne cream sauce.

**Grain fed eye fillet of Beef**, cooked to medium, and served with a mushroom cream sauce.

## *Third Course*

*Choice of Two*

*To be served alternately.*

**Creme Brulee**, a baked vanilla custard with crisp toffee crust and chantilly cream.

**Christmas Pudding**, served with a home made brandy custard sauce, served with ice cream and cream.

**Belgium Chocolate Mousse**

*Coffee, Tea and Mints*

# *Set Dinner Menu Five*

*\$50.00 Per Person*

## *First Course*

*Appetiser*

**Smoked Salmon**, with Capers, Crustini, Sour Cream and Chives

**Rock Melon** wrapped in **Proscuitto**

## *Second Course*

*Antipasto & Seafood*

*To be served banquet style, and accompanied with Fresh Bread rolls.*

Proscuitto, Salami, Leg Ham, Gherkins, Pickles, Onions, Olives, Artichoke Hearts, Sun Dried Tomatoes, Capsicum, Eggplant, Cheeses and Garnishes.

Cold King Prawns, Sydney Rock Oysters and a Smoked Salmon & Calamari Salad.

## *Third Course*

*To be served banquet style, and accompanied with Italian style Roast Vegetables.*

**Veal Saltimbocca**, Escallops of veal topped with sage, leg ham, tomato and finished with a cream sauce.

**Pollo Antonio**, chicken breast fillet pocketed with prawns, avocado and mushrooms, finished with a champagne cream sauce.

**King Prawns**, Served in the shell with a white wine and mild chilli sauce.

**Calamari Fritti**, Flour dusted rings of calamari deep fried and served with Tartare sauce.

## *Fourth Course*

*Choice of Two*

*To be served alternately.*

**Christmas Pudding**, served with a home made brandy custard sauce, served with ice cream and cream.

**Creme Brulee**, a baked vanilla custard with crisp toffee crust and chantilly cream.

**Fresh Fruit Plates** (Seasonal)

*Coffee, Tea and Mints*

# *Set Dinner Menu Six*

*\$62.00 Per Person*

## *First Course*

*Starters*

**Korean style Vegetable Samosas, BBQ Filipino Sausages, Chill Beef Wontons, Vegetarian Risotto Cakes, Thai Style Fish Cakes, and Spring Rolls.**

## *Second Course*

*To be served banquet style.*

**Mixed B.b.q'd Seafood**, Baby Octopus, New Zealand Mussels, Calamari Rings and King Prawns drizzled with a chilli pesto vinaigrette.

## *Third Course*

**Grain fed eye fillet of Beef**, cooked to medium, and served with a mushroom cream sauce.

**Pollo Salmone**, Chicken breast fillet pocketed Smoked Salmon and finished with a creamy champagne sauce.

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*Choice of Two*

Ceasar Salad, Italian Salad, Greek Salad, Garden Salad, Radichhio Salad *or* Italian Style Roast Vegetables.

## *Fourth Course*

*Choice of Two*

*To be served alternately.*

**Christmas Pudding**, served with a home made brandy custard sauce, served with ice cream and cream.

**Fresh Fruit Plates** (Seasonal)

**Creme Brulee**, a baked vanilla custard with crisp toffee crust and chantilly cream.

*Coffee, Tea and Mints*