

Festa della Principessa

Designed to be served in the centre of the table in traditional Italian Festa style with Dolci being optional.

Recommended for a minimum of 14 guests.

Primi

Foccacia

homemade toasted olive and sundried tomato foccacia served with fresh dips prepared daily

Fritto Misto di Mare

selection of prawns, squid, fish dusted in a herbed flour, lightly fried served with fresh salad and aioli

Antipasto

selection of marinated vegetables, mixed olives, cured meats and cheese served with crispy house made bread

Secondi

Pollo

smoked chicken pieces garlic, semi sun dried tomatoes, rosemary and avocado in a rosa sauce with penne

Agnello Risotto

slow baked lamb with roasted capsicum, goat's cheese, garlic, white wine and herbs

Scaloppine al Funghi

escallops of veal, mushroom and flamed brandy cream served with rosemary potatoes and steamed beans

Insalata Verde

mixed leaves, cherry tomatoes, spanish onion and, olives laced with a red wine vinaigrette

Dolci

Panna Cotta

vanilla bean panna cotta served with chef's choice of accompaniments

Tiramisu

coffee and liquor soaked sponge torte layered with a zabaglione, mascarpone crème

Select from

Primi e Secondi

\$54 per person or

Primi, Secondi e Dolci

\$64 per person

