

Function Menu's available year round.

2 & 3 Course menu's include :
Garlic & Plain Bread to start and Coffee/Tea to finish.

2 Course Menu price is for Main Course & Dessert only.
Please add an additional \$4 per person for Entree & Main Course.

Additional :
Cheese Platter - \$5 per person
Share Platters - \$5 per person

NO BYO

Cakes can be supplied in place of Dessert for \$5 per person.
Cakeage Charge - \$3.50 per person
includes cake service and plating with ice cream & cream

Please confirm numbers no later than 24 hours prior to booking.
No shows will be charged at full price.

NO FURTHER DISCOUNTS ON FUNCTION MENU'S
NO TRADE CARDS

Bookings of 20+ require a 20% deposit at time of booking.
Call 08 9383 7877 to organise deposit.

FUNCTION MENU ONE
SHARE MENU
\$29.50 per person

AVAILABLE FOR 8 OR MORE PEOPLE ONLY

MAIN COURSE

Garlic & Plain Bread

Seafood Share Platter

Garlic Prawns, Whitebait, Oysters, Calamari, Fish, Chips

Antipasto Platter

Prosciutto, Salami, Mortadella, Grilled Italian Sausage, Arancini Bolognese, Arancini Funghi, Polpette, Napolitana Dipping Sauce, Black Olives, Sundried Tomato, Artichokes, Fetta

Vegetarian Platter

Cauliflower Chips, Grilled Haloumi, Polenta Chips, Formaggio Fritto, Poached Pear, Marinated Olives, Bruschetta, Fetta, Napolitana Dipping Sauce, Balsamic Sweet Chilli Sauce & Sour Cream

Dirty Martini Fried Olives

DESSERT

Share Platter

Death by Chocolate, Sticky Date, Creme Caramel, Tiramisu, Cassata, Vanilla Icecream, Fresh Whipped Cream

Coffee or Tea

FUNCTION MENU TWO
PASTA NIGHT - Tuesday to Thursday Dinner - Friday Lunch - Only
\$25.00 per person

AVAILABLE FOR 6 OR MORE PEOPLE ONLY

**Garlic Bread & Plain Bread
Marinated Black Olives**

MAIN COURSE

choices:

Spaghetti Carbonara

Bacon, Egg, Cream, Parmesan

Lasagna

Homemade, Oven Baked, Béchamel, Bolognese Sauce, Cheese, Sheets of Pasta

Fettuccini Funghi

Mushroom, Chilli, Fresh Herbs, Tomato Base

Penne con Tonno

Garlic, Butter, Fresh Herbs, Tuna

Coffee or Tea

Add \$4.50 per person

DESSERT

choices:

Chocolate Cherry Cassata

*vanilla & chocolate ice cream, mud cake, fresh cream,
glazed cherries, fresh whipped cream*

Crème Caramela

egg custard with a caramel sauce, whipped cream, in season berries

FUNCTION MENU THREE

Tuesday to Thursday Dinner & Friday Lunch - \$52 per person - 3 Course

Tuesday to Thursday Dinner & Friday Lunch - \$44 per person - 2 Course

Friday & Saturday - \$6 Surcharge per person

ENTREE

Garlic & Plain Bread

Antipasto Platter

prosciutto, salami, mortadella, grilled italian sausage, arancini bolognese, arancini funghi, polpette, napolitana dipping sauce, black olives, sundried tomato, artichokes, fetta

Vegetarian Platter

cauliflower chips, grilled haloumi, polenta chips, formaggio fritto, poached pear, marinated olives, bruschetta, fetta, napolitana dipping sauce, balsamic sweet chilli sauce & sour cream

MAIN COURSE

choices:

Scaloppini White Wine

tender veal, in a white wine sauce, roast potatoes, decoration vegetables

Chicken Parmigiana

chicken breast, crumbed, fried, topped with napolitana sauce, cheese, grilled, roast potatoes, decoration vegetables

Spaghetti Marinara

fish, prawns, mussels, fresh herbs, garlic, napolitana sauce, cream, parmesan

Gnocchi

potato dumplings, spring onion, mushrooms, fresh herbs, napolitana sauce, parmesan

DESSERT

Chocolate Cherry Cassata

vanilla & chocolate ice cream, mud cake, fresh cream, glazed cherries, fresh whipped cream

Crème Caramela

egg custard with a caramel sauce, whipped cream, in season berries

Cheesecake

chilled lemon, homemade, lemoncello, fresh whipped cream

Coffee or Tea

FUNCTION MENU FOUR

Tuesday to Thursday Dinner & Friday Lunch - \$64 per person - 3 Course

Tuesday to Thursday Dinner & Friday Lunch - \$58 per person - 2 Course

Friday & Saturday - \$6 Surcharge per person

ENTREE

Garlic & Plain Bread

Calamari

squid rings, lightly battered, deep fried, homemade tartare

Formaggio Fritto

camembert cheese, almond crumbed, fried, red wine poached pear, toast

Grilled Italian Sausage & Grilled Haloumi

italian sausage, grilled. haloumi, fresh herbs, garlic, grilled

MAIN COURSE

choices:

Saltimbocca

tender veal, white wine, napolitana sauce, fresh herbs, roast potatoes, decoration vegetables

Petto di Pollo al Gianni

chicken breast, mushrooms, pesto, white wine, cream, roast potatoes, decoration vegetables

Gamberi Picante

prawns, chilli, napolitana sauce, fresh herbs, caramelised onion risotto

Gnocchi

potato dumplings, spring onion, mushrooms, fresh herbs, napolitana sauce, parmesan

DESSERT

Sticky Date & Pecan Pudding

warm, sticky caramel sauce, ice cream, fresh whipped cream

Crème Caramela

egg custard with a caramel sauce, whipped cream, in season berries

Cheesecake

chilled lemon, homemade, lemoncello, fresh whipped cream

Coffee or Tea

FUNCTION MENU FIVE

Tuesday to Thursday Dinner & Friday Lunch - \$72 per person - 3 Course

Tuesday to Thursday Dinner & Friday Lunch - \$65 per person - 2 Course

Friday & Saturday - \$6 Surcharge per person

ENTREE

Garlic & Plain Bread

Calamari

squid rings, lightly battered, deep fried, homemade tartare

Formaggio Fritto

camembert cheese, almond crumbed, fried, red wine poached pear, toast

Gamberi al Aglio

garlic prawns, served sizzling

Oysters Natural or Kilpatrick or Fried

(4) Natural with Seafood Sauce, Fried with Tartare sauce

MAIN COURSE

choices:

Filletto

fillet steak, mushroom cream sauce, mash potatoes, decoration vegetables

Pollo Fiorentina

chicken breast, filled with cheese & spinach, peppercorn sauce, roast potatoes, decoration vegetables

Pesce del Giorno

fillet of fish, pan fried, lemon butter sauce, roast potatoes, decoration vegetables

Fettuccini alla Casetta

sundried tomato, mushroom, broccoli, eggplant, pesto, napolitana sauce, cream, parmesan

DESSERT

Sticky Date & Pecan Pudding

warm, sticky caramel sauce, ice cream, fresh whipped cream

Death by Chocolate

warm, chocolate mud cake, kahlua laced chocolate sauce, ice cream, fresh whipped cream

Cheesecake

chilled lemon, homemade, lemoncello, fresh whipped cream

Coffee or Tea

FUNCTION MENU FIVE

Tuesday to Thursday Dinner & Friday Lunch - \$72 per person - 3 Course

Tuesday to Thursday Dinner & Friday Lunch - \$65 per person - 2 Course

Friday & Saturday - \$6 Surcharge per person

ENTREE**Garlic & Plain Bread****Calamari***squid rings, lightly battered, deep fried, homemade tartare***Formaggio Fritto***camembert cheese, almond crumbed, fried, red wine poached pear, toast***Gamberi al Aglio***garlic prawns, served sizzling***Oysters Natural or Kilpatrick or Fried***(4) Natural with Seafood Sauce, Fried with Tartare sauce***MAIN COURSE**

choices:

Filletto*fillet steak, mushroom cream sauce, mash potatoes, decoration vegetables***Pollo Fiorentina***chicken breast, filled with cheese & spinach, peppercorn sauce, roast potatoes, decoration vegetables***Pesce del Giorno***fillet of fish, pan fried, lemon butter sauce, roast potatoes, decoration vegetables***Fettuccini alla Casetta***sundried tomato, mushroom, broccoli, eggplant, pesto, napolitana sauce, cream, parmesan***DESSERT****Sticky Date & Pecan Pudding***warm, sticky caramel sauce, ice cream, fresh whipped cream***Death by Chocolate***warm, chocolate mud cake, kahlua laced chocolate sauce, ice cream, fresh whipped cream***Cheesecake***chilled lemon, homemade, lemoncello, fresh whipped cream***Coffee or Tea**

FRIDAY LUNCH SPECIAL

\$28.50 per person

BOOKING ESSENTIAL

OPEN FRIDAY LUNCH BY APPOINTMENT ONLY

Plain Bread

MAIN COURSE

choices :

Beer Batter Fish

fillet, served with tartare sauce, chips and salad

Chicken Parmigiana

chicken breast, crumbed, topped with napolitana sauce, cheese, grilled, chips and salad

Spaghetti Bolognese con Polpette

meat sauce, with 4 meat balls

Penne Casetta

grilled haloumi, sundried tomato, mushroom, broccoli, eggplant, pesto, cream, parmesan

Coffee or Tea

DRINK PRICES

BEER ON TAP

MIDI - \$5

PINT - \$9

JUG - \$18

WINE BY THE GLASS

\$7 each

*prosecco, pink moscato, rose, pinot grigio, semillon sauvignon blanc,
cabernet sauvignon, shiraz*

HOUSE WINES - BY THE BOTTLE

FROM \$26

COCKTAILS

\$14 - \$18

MOCKTAILS

\$8 - \$10

HOUSE SPIRITS

\$8 (30ml)