

# CHRISTMAS 2021

please find below our christmas function menu's.

we are fully licensed with a selection of beers both bottle and tap, house wines and specialty wines, cocktails, mocktails and soft drinks

we can tailor a drinks package to go with your set menu if required

if you are in need of a tailored set menu please contact us on 0893837877 to organise an in house appointment to discuss menu options

## **BOOKING IS ESSENTIAL**

**you must advise us that you want the christmas set and exactly which menu is required**

**please book in advance as we do fill up quickly**

## **BAR AREA MENU**

our bar area is a relaxed casual area, with a mix of occasional chairs and high tables we have seating room for up to 30 people

# CHRISTMAS TAPAS MENU

**\$25** per person

## BAR AREA

from november 3rd 2021  
minimum 10 people - maximum 30 people

### AVAILABILITY

**tuesday to friday**

only on bookings made **between 4pm - 5.30pm** or **after 8pm**

**saturday**

only on bookings made **after 8pm**

menu :

arancini bolognese  
arancini funghi (v)  
vegan meatballs (v) (gf)  
polenta chips (gf)  
bruschetta (v)  
fried cauliflower (v)  
grilled italian sausage (gf)  
grilled haloumi (v) (gf)  
dirty martini olives (v) (gf)  
garlic & plain bread

# CHRISTMAS MENU \$35PP

available from november 3rd 2021  
minimum 10 people - booking essential  
**tuesday to friday**

## antipasto platters

cured meats  
dirty martini olives  
marinated olives  
sundried tomatoes  
artichokes  
feta cheese  
garlic & plain bread

## main course platters

*salad, vegetables, roast potatoes on table  
penne napolitana*

pork roast with christmas stuffing,  
served with a cranberry balsamic gravy

pollo fiorentina filled with spinach & cheese,  
served with a pink peppercorn sauce

## dessert platter

*served with icecream & cream*

tiramisu  
sticky date & pecan pudding  
cassata

*+ \$4 for coffee & chocolates after meal*

# Christmas Menu - 4 course - \$60pp

available from november 3rd 2021  
tuesday to saturday - booking essential  
minimum 10 people

## appetiser choices

melanzani

*grilled eggplant, fresh tomato, mozzarella, in a pesto dressing*

prosciutto e meloni

*prosciutto with rockmelon, with a apple balsamic dressing*

## entree choices

cannelloni spinach & ricotta

*tubes of pasta filled with spinach & ricotta, in a rich tomato and béchamel cheese sauce*

lasagna

*oven baked, homemade, meat lasagna*

## main course choices

bistecca di cavolfiore

*cauliflower steak, with a lemon pesto dressing, polenta chips, grilled mushrooms and roasted tomatoes*

pollo fiorentina

*chicken breast filled with spinach & cheese, crumbed, served with a pink peppercorn sauce  
with roast potatoes, broccoli & carrots*

saltimbocca

*pork filled, filled with coppa and cheese in a tomato, wine & fresh herb sauce  
with roast potatoes, broccoli & carrots*

scaloppini gianni

*thin slices of veal, in a mushroom, pesto, white wine sauce  
with roast potatoes, broccoli & carrots*

## dessert choices

cassata

*glazed cherries, cream, chocolate mud cake, chocolate and vanilla ice cream*

zuppa inglese

*panettone trifle with custard, lemoncello cream and lemon jelly*

+ \$4 for coffee & chocolates after meal

# FEAST OF THE 7 FISHES

\$75 per person - minimum 8 people

available december 21st to 24th  
**BOOKING ESSENTIAL**

## entree plates

oysters kilpatrick

calamari

whitebait

bruschetta

ricotta & fresh herb stuffed mushrooms

garlic & plain bread

## main course plates

fish of the day

garlic & fried prawns

chilli mussels

crayfish mornay

chips

vegetables & salad

## dessert choices

cassata

zuppa inglese