



PASTA BAR

## GROUP DINING AL A CARTE

**2 Courses - \$59 Per Head**

**3 Courses - \$69 Per Head**

### STARTERS

*ALL starters to be shared family style:*

#### **CHARGILLED BABY CALAMARI**

zucchini and lemon caper and anchovy dressing

#### **SALUMI PLATE**

A selection of house cured and imported meats with hand rolled grissini

#### **CAPRESE SALAD**

Buffalo mozzarella heirloom tomatoes, and basil

#### **FOCACCIA DI RECCO**

Taleggio and squacquerone cheese baked between two layers of pizza dough

### MAIN

*Choose ONE of the following:*

#### **GRILLED SNAPPER FILLET**

White wine Zucchini scapece and pumpkin flowers

#### **“CAPE GRIM” SCOTCH FILLET**

With wild mushrooms and semolina gnocchi

#### **RAVIOLI ALLA NORMA**

Ricotta and mozzarella filled ravioli with yellow tomato ricotta salata and basil

#### **BREADCRUMB MALTAGIALTI**

King prawns, fennel, saffron, tomato and white wine

#### **HANDMADE POTATO GNOCCHI**

Flinders Island “Salt Bush” Lamb, saffron, lemon and ricotta salata

**ROAST POTATOES WITH GARLIC AND ROSEMARY  
AND  
MIXED GREEN LEAF SALAD WITH VINAIGRETTE**

# **DESSERT**

*Choose ONE of the following:*

## **ITALIAN DOUGHNUTS**

Filled with homemade pistachio nut ice cream with baked orange

## **PEANUT SEMIFREDDO**

Cacao crumble and salted caramel

## **CHOCOLATE COATED PASSIONFRUIT BAKED ALASKA**

Tropical fruit salad

## **TARTUFO**

Homemade Chocolate & hazelnut ice cream cake vecchio amaro del capo

## **CANNOLI SICILIANI**

Filled with sweet ricotta canditi & pistachio