



GROUP DINING FEAST

ALL SERVED ON PLATTERS AND SHARED FAMILY STYLE

TWO COURSE \$55 STARTERS / MAIN
THREE COURSE \$65 STARTERS / MAIN / DESSERT

STARTERS

Chargrilled 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

Mozzarella, basil and squacquerone cheese baked between two layers of thin pizza dough

MAINS

Choose TWO of the following:

GRILLED SNAPPER FILLET

White Zucchini scapece and pumpkin flowers

BAKED PAR-BONED SPATCHCOCK

Sicilian green olives, cherry tomatoes & kifler potatoes

ROAST "CAPE GRIM" PORTERHOUSE

Filled with spinach and pancetta served with rocket aged balsamic and parmesan shavings

HOMEMADE POTATO GNOCCHI

"Alla Sorrentina" Napoli sauce basil & mozzarella

OR

Flinders Island salt bush lamb, saffron lemon ragu and ricotta salata

SCIATATELLE ALL SCOGLIO

Prawns, mussels, vongole, fish, cherry tomatoes, white wine, garlic, chilli & parsley

RAVOLI ALLA NORMA

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

ROAST POTATOES WITH GARLIC AND GARLIC AND

MIXED LEAF GREEN SALAD WITH VINAIGRETTE

DESSERT

Choose TWO 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

Home made Chocolate & hazelnut ice cream cake vecchio amaro del capo