

**~The Communion \$35 per person~**

**~Please note~**

**'The Communion' is a sharing menu,  
we bring out big plates of food for the table and people help themselves~**

**~FIRST COURSE~**

**Antipasto**

A selection of Italian delicacies to share with bread

**~MAIN COURSE~**

**Chicken Penne (vr)**

Chicken, red peppers, mushrooms, onions, garlic in a creamy  
white wine sauce

-And-

**Linguine Amatriciana (gfr) (dfr) (vr)**

Bacon, onion, chilli, Napoli sauce

-And-

**Risotto Puttanesca (vr) (gf) (dfr)**

Olives, garlic, onions, capers, chilli, anchovies, oregano and Napoli sauce

-And-

**Salad (v) (df)**

Mesclun, red peppers, red onion, and tomato with  
Soprano balsamic vinaigrette

**~Dessert menus available on request~**

**~The Colosseum \$45 Per Person~**

**~FIRST COURSE~**

**Antipasto**

A selection of Italian delicacies to share with bread

**~MAIN COURSE~**

**Eye Fillet (gf) (dfr) (add \$15)**

Beef eye fillet with potato gratin and your choice of sauce

**Sauces:** mushroom sauce *or* pepper sauce *or* compound garlic butter

**-Or-**

**Fish of the Day (gf) (dfr) (add \$10)**

Fish of the Day

**-Or-**

**Chicken Penne (vr)**

Penne pasta, chicken, red peppers, mushrooms, onions, garlic in a creamy white wine sauce with Parmesan

**-Or-**

**Risotto Pescatore (vr) (gf) (dfr)**

Seafood, olives, garlic, onions, capers, chilli, peppers, oregano and Napoli sauce

**Add a side to the table for \$3 per person.**

**Sides to choose from are (salad, fries or vegetables)**

**~DESSERT~**

**Tiramisu**

Espresso, mascarpone saviodori biscuits and marsala

**-Or-**

**Flourless Chocolate Cake**

With chocolate mousse and crumble finished with caramelised apples, dulce de leche and a chocolate, almond & salted caramel ice cream

**-Or-**

**Gelato Trio**

Vanilla bean, raspberry sorbet and chamomile & salted Kamahi Honey  
With Chantilly cream, meringue and toasted coconut

**~The Roman \$65 Per Person~**

**~FIRST COURSE~**

**Potato Gnocchi**

Bacon, mustard, onions, peas & spinach in a creamy white wine sauce  
-Or-

**Chicken liver Pate**

Served with beetroot relish and handmade focaccia bread (gfr)  
-Or-

**Grilled eggplant rolls**

Served with rocket, Mediterranean mascarpone, red peppers and hazelnuts

**~MAIN COURSE~**

**Beef Eye Fillet (gf) (dfr)**

Beef eye fillet with potato gratin and your choice of sauce  
**Sauces:** mushroom sauce **or** pepper sauce **or** compound garlic butter  
-Or-

**Fish of the Day (gf) (dfr)**

Fish of the day

**Duck Confit**

Duck Confit served on a pickled orange, honey and cinnamon risotto  
Finished with jus and pickled red onions

**Add a side to the table for \$3 per person.**

**Sides to choose from are (salad, fries or vegetables)**

**~DESSERT~**

**Tiramisu**

Classic Italian espresso and mascarpone cheesecake  
-Or-

**Flourless Chocolate Cake**

With chocolate mousse and crumble finished with caramelised apples,  
dulce du leche and a cinnamon & caramel ice cream  
-Or-

**Gelato**

A Scoop each of sorbet, vanilla bean gelato & our flavour of the day  
With Chantilly cream, meringue and chocolate honeycomb

**-Xmas Set Menu-\$60 per person**

**-Xmas Set Menu-\$80 per person, with wine matches (see below)**

**INCOMINCIARE – TO START**

**Antipasto**

*A selection of Italian delicacies to share with bread*

(Wine match – Lambrusco di Sorbara DOC Radice, Italy \*Organic)

## **I SECONDI – MAIN COURSE**

### **Agnello Griglia**

*Grilled lamb rack, sorrel pesto, pickled beetroot and cucumber yoghurt*

-Or-

### **Pesce Del Giorno**

*Fish of the day*

-Or-

### **Porchetta**

*Pork belly rolled with herbs and lemon, slow cooked and served with a red wine jus, kumara puree, green apple sauce, kumara crisps, and micro greens*

-Or-

### **Risotto**

*Asparagus and mint finished with parmesan and butter*

**-For the table to share-**

### **Insalata Verde**

*Mesclun, red peppers, red onion, and tomato with Soprano balsamic vinaigrette*

(White wine match – Filippi Verona IGT Garganega, Italy \*organic & natural)

(Red wine match – Primitivo , Italy)

## **I DOLCI - DESSERT**

### **Tiramisu**

Classic Italian espresso and mascarpone cheesecake

-Or-

### **Flourless Chocolate Cake**

With chocolate mousse and crumble finished with caramelised apples, dulce de leche and triple chocolate ice cream

-Or-

### **Three Milk Cake**

Vanilla sponge cake soaked in three milk mixture with fresh berries, Italian meringue & coulis

(Dessert wine match – Corrado Tonelli Vino e Viscole Visner, Italy)

