

~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

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

-And-

Linguine Amatriciana

Bacon, onion, chilli, Napoli sauce

-And-

Risotto Puttanesca(v) (gf) (dfr)

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

-And-

Salad

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~

Lamb Shank (gf) (dfr) (add \$5)

Braised lamb shank slow cooked in a vegetable Ragout served with garlic-mashed potatoes, olives and gremolata

-Or-

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

Fish of the day on purple potatoes with a prawn and clam chowder

-Or-

Chicken Penne (vr)

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

-Or-

Risotto Puttanesca (v) (gf) (dfr)(vgr*)

Napoli sauce, white wine, garlic, onions, chilli, capers, red peppers and olives

~DESSERT~

Tiramisu

Espresso, mascarpone saviodori biscuits and marsala

-Or-

Crumble of the Week

Stewed fruit of the week crumble with coconut, cinnamon & rolled oats served with Chantilly cream & vanilla bean ice cream

-Or-

Gelato Trio

Vanilla bean, Sea salt caramel and Raspberry Sorbetto With Chantilly cream
Salted caramel & meringue

~The Roman \$65 Per Person~

~FIRST COURSE~

Soup Of the Day

Served with fresh or toasted focaccia bread

-Or-

Chicken liver Pate

Served with beetroot relish and handmade focaccia bread (gfr)

-Or-

Bruschetta (vr*)

With Sicilian caponata, goats' cheese, aged balsamic and micro basil & oregano

~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-

Crumble of the Week

Stewed fruit of the week crumble with coconut, cinnamon & rolled oats
served with Chantilly cream & vanilla bean ice cream

-Or-

Gelato

A Scoop each of sorbet, vanilla bean gelato & our flavour of the day

With Chantilly cream, meringue and chocolate honeycomb