

**~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