

**~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) (df)**

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~**

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

Fresh Catch of the Day

**-Or-**

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

Beef eye fillet with gratin and your choice of sauce

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

**-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

**Add Vegetables (\$3per person), salad (\$3per person), fries (\$3per person)**

**~DESSERT~**

**Tiramisu**

Espresso, mascarpone saviodori biscuits and marsala

**-Or-**

**Crumble of the Week**

Apple crumble with coconut, cinnamon & rolled oats  
served with Chantilly cream & vanilla bean ice cream

**-Or-**

**Gellicious Gelato Trio**

Speculoos Gelato, Rum & Raisin Gelato and Blackcurrant Sorbet  
With Chantilly cream, caramel sauce & broken meringue

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

**~FIRST COURSE~**

**Tomato, Bacon and Basil Pesto Soup**

Served toasted Ciabatta

**-Or-**

**Chicken liver Pate**

Served with Pickle and toasted focaccia bread (gfr)

**-Or-**

**Bruschetta (vgr)**

*With Smoked tomato, goats cheese, aged balsamic and micro basil & oregano*

**~MAIN COURSE~**

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

Beef eye fillet with Thick Cut fries and your choice of sauce

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

**-Or-**

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

Gurnard with a lentil croquette, on top of rocket lettuce, radish, fennel, and pickled red onion

**-Or-**

**Confit Duck Leg (gfr) (dfr)**

*Served on a spinach, pea, red pepper and Garage Project Aro Noir beer risotto finished with duck jus, edible flowers*

**Add Vegetables (\$3per person), salad (\$3per person), fries (\$3per person)**

**~DESSERT~**

**Tiramisu**

Espresso, mascarpone saviodori biscuits and marsala

**-Or-**

**Crumble**

Apple crumble with coconut, cinnamon & rolled oats served with Chantilly cream & vanilla bean ice cream

**-Or-**

**Gellicious Gelato Trio**

Speculoos, Rum & Raisin and Blackcurrant Sorbet  
With Chantilly cream, caramel sauce & broken meringue