



These menus are available for groups of 12 or more, they must be pre-ordered one week in advance and require a deposit of \$300 in order to secure the booking.

All dishes are served as sharing platters with one platter designed for 4 people.

Please advise of any dietary requirements upon booking so that these can be catered for.

**\$65 per person**

## Starters

**Pan fried olives**  
**Fresh bread**

## Entrees

**Seafood fritto misto** salt and pepper calamari and prawns, beer battered market fresh fish served on a bed of mixed leaf

**Antipasto platter** selection of cured meats, parmesan, mixed olives and grissini

**Penne a la Norma** short pasta, pan tossed with olives, eggplant, fresh basil, ricotta and a rich napolitana sauce

## Main

**Pork loin with mango chutney** served with roasted pumpkin, beetroot and potato and topped with feta

**Steamed whole barramundi** finished with shallots, parsley, garlic, chilli & lemon butter

**Greek salads and garden salads**

## Desserts

**Mini dessert tasting platter**

**Fruit platter**

## Coffee

Short black or macchiato only

## Additional platters

(Each platter serves approximately 6 guests)

**Hot and cold seafood platter** tiger prawns, oysters, balmain bug, smoked salmon, mussels, calamari, king prawns, lobster tails market fresh fish and beer battered chips 200

**Antipasto boards** selection of cured, parmesan, mixed olives and wood-fired grissini 35

**Zucchini flowers** locally sourced zucchini flowers stuffed with ricotta and spinach served in a light batter 30

**Chicken wings** smothered in house-made BBQ glaze 25

**Oysters** 1 dozen natural Sydney rock oysters and 1 dozen Kilpatrick oysters 55

**Cheeseboard** selection of Australian cheeses served with quince, honey and house-made crackers 45

**Fruit platter** seasonal fruits 35