

\$100 Gourmet Menu

This menu consists of a selection of 7 courses.

A customised menu can be tailored by Chef, Giuseppe Pagliaricci to ensure we create a menu that is suitable for your particular event. please see a sample of this Gourmet Menu below

Asparagi Con Gorgonzola

Steamed Asparagus served with Parmesan and Gorgonzola Cheese

Caramelle Di Mozzarella E Tartufo Nero

Puff pastry filled with mozzarella cheese and black truffle

Gamberetti Ubriachi

West Australian Tiger Prawns tossed with Chardonnay, herbs and butter

Raviolini Ripieni Con Vitello E Pollo

Pillows of fresh pasta filled with veal and chicken and served in a green pea, zucchini and fresh tomato sauce

Dentice Rosso In Crosta Con Salsa Di Bergamotti

Red Emperor filets lightly crumbed baked and served with a lime sauce

Served with a mixed green salad

Sella Di Vitello Con Funghi Di Bosco

Rack of veal baked in the oven and served with a wild mushroom sauce

Served with hot seasonal vegetables

Strudel Con Zabaglione

Apple strudel served on a bed of eggnog

To make an enquiry please call us on 9321 5420 to discuss your next function