



**ULTIMO SET MENU \$58/-pp**

**ENTRÉE** (choice of one)

**Calamari Lemon Pepper**

Fried crispy served w salad leaves & lemon aioli

**Gnocchi Pollo Funghi**

Traditional potato gnocchi tossed w chicken, mushrooms, garlic cream sauce & parmesan

**Lasagna**

Traditional dish of pasta, beef and béchamel sauce topped w parmesan

**Bruschetta**

Small pizza style w tomato, onion, basil and parmesan

**MAIN COURSE** (Choice of One)

**Angus Porterhouse Steak (250g)**

Marinated grass fed prime beef, char-grilled served w Italian salad, mustards & chips

**Veal Scaloppini**

Tender Veal fillets pan-seared served w vegetables, creamy potato mash & mushroom sc

**Chicken King Prawns Dijon**

Grilled breast topped w king prawns, creamy Dijon mustard & herb sauce w rice & salad

**Chicken Parmigiana**

Breast fillet topped w tomato and cheese

**Barramundi Fillet**

Tuscan spiced grilled barramundi served on mash with wilted spinach and aioli

**Atlantic salmon**

Crispy skinned salmon on baby spinach, rocket, Kipfler potato w balsamic dressing

**Spaghetti Seafood Bianco**

Prawns, mussels, scallops, calamari, fish w white wine & extra virgin olive oil

**DESSERT** (Alternate)

**Chocolate Mousse**

A full-flavored mousse w biscotti & cream

**Warm Sticky Date Pudding**

Served w creamy caramel sauce & Ice cream

**\*\*CONDITIONS AND BOOKING REQUIREMENTS\*\***

- . All functions require a \$100/- deposit upon booking
- . Minimum 20 adults dining/ No B.Y.O
- . Function room is subject to guest numbers and /or availability
- . Menu to be confirmed 7 days prior to your function/