

## ANTIPASTI

MARINATED WILD OLIVES
SAFFRON, MINT MOZZARELLA SUPPLI
HAND CUT SALUMI \& MOZZARELLA BOARDS
LIGHTLY FRIED CALAMARI, AIOLI, LEMON ROCKET

CAPRESE SALAD

## THE MAIN

PICK 2 ITEMS FROM THIS SECTION

16HOUR GLAZED ROASTED LAMB SHOULDER WHOLE ROASTED BAY SNAPPER BONED AT THE TABLE

TRADITIONAL ROAST PORCHETTA W STUFFING \& CRACKLING

ROASTED ORGANIC CHICKEN WITH GREEN OLIVE, PRUNE, LEMON

ACCOMPANIMENTS
ORGANIC POTATO GNOCCHI A LA PROMODORO

ROASTED ROSEMARY FAT POTATOES

WOODFIRED CAULIFLOWER, PANCETTA, SAGE CURRANTS, PINE NUTS

ROCKET \& PARMESAN SALAD

## DOLCI ALTERNATING

NONNA'S TIRAMISU W TIA MARIA GELATO

CHEFS SEASONAL PANNA COTTA

## COMPLIMENTARY <br> CAKE CUT \& SERVE

> \$125PP 2 COURSES \$140PP 3 COURSES



## JUDGE'S TABLE,

FOR GROUPS IN OUR PRIVATE DINING ROOMS
ONLY 26 PAX MAXIMUM" THE JUDGES
CHAMBERS"

## ANTIPASTI

TO SHARE
FRESHLY SHUCKED OYSTERS MARINATED WILD OLIVES

CAPRESE SALAD
SAFFRON, MINT MOZZARELLA SUPPLI HAND CUT SALUMI \& MOZZARELLA BOARDS LIGHTLY FRIED CALAMARI, AIOLI, LEMON, ROCKET WOOD FIRED GARLICF CHEESE FOCCACIA

MAINCOURSE CHOICE

CHILI SPANNER CRAB, WHITE WINE SQUIK INK SPAGHETTI

TRADITIONALBEEF BOLOGNESE RAGU TAGLIATELLE

CRISPY SKIN WILD BARRAMUNDI FILLET CHEFS SEASONAL GARNISH

TRADITIONAL ROAST PORCHETTA TUSCAN WHITE BEANS, CAVOLO NERO, NEDJUA BUTTER

SICILIAN STYLE GOAT LEG, WILD OLIVES LEMON, MARJORAM, POLENTA,

## PANGRATTATO <br> SIDES

FRENCH-FRIES
ROCKET \& PARMESAN SAL

NONNA'S TIRAMISU W TIA MARIA" C家EATOO:

\& PARMESAN SALA
DOLCIALTERNATING

CHEFS SEASONAL PANNA COTTA
COMPLIMENTARY CAKE CUT \& SERVE \$90PP 2 COURSES \$105PP 3 COURSES

