

# *Vine Restaurant*

## *Three Course Menu 1*

### *Alternate Drop*

*15 - 100 people*

*\$55.00*

### *Entrees*

Shared

Bruschetta of roma tomatoes, spanish onions and bocconcini cheese

Bruschetta of marinated roast capsicum

Antipasto of roasted mediterranean vegetables, buffalo mozzarella, chorizo, Jamon Serrano and fried calamari

### *Mains*

Choose 2

Home-made tagliatelle with scallops, prawns, mussels, fresh crab and cherry tomatoes in white wine & olive oil with a hint of chilli

Home-made potato gnocchi with sautéed mushrooms, garlic and parmesan

Orecchiette with pork sausage and white wine ragú

Home-made papardelle with slow cooked rabbit, pancetta, sage and tomato ragu`

Pan seared pork strip loin, potato and apple mash and roasted fennel

Seared eye fillet on Lyonnaise potatoes, porcini butter and shiraz jus

Seared Snapper with pumpkin and corn mash, scallops, prawns and mussels in a bouillabaisse

### *Sides*

Italian Mixed salad

or

Roast potatoes with rosemary & sea salt

### *Desserts*

Choose 2

Baked raspberry cheese cake with praline ice cream

Penettone bread and butter pudding with vanilla bean cream anglaise

Tiramisú with Italian coffee liqueur, savoiardi & mascarpone

Almond and pear galette with pear calvos ice cream

Tea and coffee

# *Vine Restaurant*

## *Alternate Drop Menu 2*

*15 - 100 people*

*\$62.50*

### *Entrees*

Choose 2

Sweet corn and basil soup served with toasted ciabatta

Seared scallops, chorizo and angel-hair pasta in a light garlic cream

Pan seared quail with fresh pears, crispy pancetta and salad greens

Home-made agnolotti filled with ricotta, chestnut and thyme in a brown butter and sage sauce

Roasted lamb loin wrapped in zucchini and eggplant atop a cannellini bean purée

Risotto with braised squid and leeks in tomato and white wine

### *Mains*

Choose 2

Home-made tagliatelle with scallops, prawns, mussels, fresh crab and cherry tomatoes in white wine & olive oil with a hint of chilli

Home-made potato gnocchi with sautéed mushrooms, garlic and parmesan

Orecchiette with pork sausage and white wine ragú

Home-made papardelle with slow cooked rabbit, pancetta, sage and tomato ragu`

Risotto of Moreton Bay bug and spanner crab with roasted celeriac and a hint of chilli

Pan seared pork strip loin, potato and apple mash and roasted fennel

Seared eye fillet on Lyonnaise potatoes, porcini butter and shiraz jus

Seared Snapper with pumpkin and corn mash, scallops, prawns and mussels in a bouillabaisse

### *Sides*

Italian Mixed salad or Roast potatoes with rosemary & sea salt

### *Desserts*

Choose 2

Baked raspberry cheese cake with praline ice cream

Penettone bread and butter pudding with vanilla bean cream anglaise

Tiramisú with Italian coffee liqueur, savoiardi & mascarpone

Almond and pear galette with pear calvos ice cream

Bitter chocolate hazelnut torte with espresso amaretto syrup & vanilla bean ice cream

Crème Catalana with cinnamon & pistachio biscotti

Lemon curd tart with Italian meringue

## Tea and coffee