

Vine Restaurant

Four course function Menu

15 - 100 people

\$72.50 per person

Starter

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

Entrees

Choose 2 alternate drop

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 ragu`

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

Home-made potato gnocchi with gorgonzola mascarpone & baby spinach

Orrecchiette with broccolini, white anchovies, chilli, white wine, garlic & virgin olive oil

Home-made papardelle with a duck ragu, green pea & field mushrooms

Risotto with fresh asparagus, peas, pancetta, cherry tomatoes & taleggio

Mains

Choose 2 alternate drop

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

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

Slow roasted leg and seared breast of duck, soft polenta, grilled asparagus and turnips

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

Venison with crushed kiffler potatoes, semi dried tomatoes and olives, caramelised witlof and marsala jus

Veal escallops with capers, lemon, green olives and sautéed potatoes & broccolini

Sides

Italian Mixed salad or Roast potatoes with rosemary & sea salt

Desserts

Choose 2

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

Crème Catalana with cinnamon & pistachio biscotti

Lemon curd tart with Italian meringue

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

Callebaut chocolate soufflé with vanilla bean ice cream