

Saturday and Sunday long lunch menus

Saturday and Sunday long lunches are a fantastic way to celebrate Christening and birthdays for groups from 20 to 100

For these functions cakes may be supplied or we are able to organise a cake to suit your occasion.

Long Lunch Menu 1

\$45.00 per person

Starter to share

(Platters for the table)

Bruschetta of vine ripened roma tomatoes, spanish onions & bocconcini cheese

Bruschetta of sautéed field mushrooms with shaved parmigiano reggiano

Antipasto of house roasted Mediterranean vegetables, buffalo mozzarella, chorizo, prosciutto & ciabatta

Pasta

Choose 2 from list below alternate drop

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

Home made pappardelle with smoked chicken, cherry tomatoes & fresh asparagus

Home made potato gnocchi in a guinea fowl & red wine ragu

Orecchiette with fresh artichokes, green peas, spanish onion & mint finished with meredith feta

Penne with pancetta, fresh tomatoes, basil, and spanish onions finished with pecorino cheese

Risotto of roasted duck, forest mushroom & caramelised pear

Risotto of truffles & fresh white asparagus finished with parmigiano reggiano

Squid ink risotto with sautéed fresh squid

Forest mushroom risotto with shaved parmigiano reggiano drizzled with truffle Oil

Sides

Italian mixed salad

Toasted ciabatta bread

Long Lunch Menu 2

\$55.00 per person

Starter to share

(Platters for the table)

Bruschetta of vine ripened roma tomatoes, spanish onions & bocconcini cheese

Bruschetta of sautéed field mushrooms with shaved parmigiano reggiano

Antipasto of house roasted Mediterranean vegetables, buffalo mozzarella, chorizo, prosciutto & ciabatta

Bruschetta of grilled zucchini with soft goat's cheese

Mains

Choose 2 from list below alternate drop

Eye fillet on lyonnaise potatoes, pancetta, and braised forest mushrooms finished with vincotto

Eye fillet on toasted crostini with braised shallots, topped with fontina & prosciutto finished with a truffle jus

Eye fillet on a roasted garlic mash potato with braised balsamic radicchio

Veal escallops on roasted rosemary potatoes with cherry tomato & caper salsa

Veal escallops with pancetta & sage served on a potato & zucchini gratin

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

Seared Flinders Island lamb loin on a Montasio cheese & potato gratin with minted eggplant

Lamb back strap served on crushed new potatoes finished with peperonata & tapanard Jus

Corn-fed chicken breast marinated in lemon & thyme on a bed of borlotti & cannellini beans with sautéed pancetta & saffron

Pan seared Ocean Trout resting on a saffron risotto finished with vincotto

Sides

Italian mixed salad

Toasted ciabatta bread

Dessert

Dessert to be designed specific for function

Tea and coffee

Long Lunch Menu 3

\$75.00 per person

Starter to share

(Platters for the table)

Bruschetta of vine ripened roma tomatoes, spanish onions & bocconcini cheese

Bruschetta of sautéed field mushrooms with shaved parmigiano reggiano

Antipasto of house roasted Mediterranean vegetables, buffalo mozzarella, chorizo, prosciutto & ciabatta

Entree

Choose 2 from list below alternate drop

Home made pappardelle with smoked chicken, cherry tomatoes & fresh asparagus

Orecchiette with fresh artichokes, green peas, spanish onion & mint finished with meredith feta

Penne with pancetta, fresh tomatoes, basil, and spanish onions finished with pecorino cheese

Risotto of roasted duck, forest mushroom & caramalised pear

Squid ink risotto with sautéed fresh squid

Forest mushroom risotto with shaved parmigiano reggiano drizzled with truffle Oil

Mains

Choose 2 from list below alternate drop

Eye fillet on lyonnaise potatoes, pancetta, and braised forest mushrooms finished with vincotto

Eye fillet on toasted crostini with braised shallots, topped with fontina & prosciutto finished with a truffle jus

Eye fillet on a roasted garlic mash potato with braised balsamic radicchio

Veal escallops on roasted rosemary potatoes with cherry tomato & caper salsa

Veal escallops with pancetta & sage served on a potato & zucchini gratin

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

Corn-fed chicken breast marinated in lemon & thyme on a bed of borlotti & cannellini beans with sautéed pancetta & saffron

Pan seared Ocean Trout resting on a saffron risotto finished with vincotto

Sides

Italian mixed salad

Toasted ciabatta bread

Dessert

Dessert to be designed specific for function

Tea and coffee with dessert