



# Banquet menu

## **TWO COURSE MENU**

Includes choice of 2 entrees & 2 mains.

All menus include garden salad, vegetables, chips, bread roll & your choice of coffee.

Adults: \$45.00

Children (5-12): \$25.00

Children under 5: \$18.00

Unlimited soft drink: \$5.00 per person

Seasonal meal options are available upon request

*NOTE: all prices are GST inclusive. There will be a public holiday surcharge of 10%. Prices subject to change due to seasonal items.*

## **ENTREE OPTIONS**

Penne Napolitanna

Penne Parmigiana

Penne Bolognese

Penne Salsice

Ravioli Boscaiola

Ravioli Bolognese

Risotto 4 mushrooms

Risotto Marinara

Risotto Gambero

Risotto Crab Meat & Prawns

Risotto Pumpkin Bacon Mushroom Rocket

Lasagne

Conchiglie filled with Spinach and Ricotta

Eggplant Rolls

Stuffed Mushrooms

Garlic Prawns

Antipasto

Crumbed Calamari

Salt & Pepper Calamari

Mussels Provenciale

Bruschetta & Garlic Bread

Bruschetta & Prosciutto

## **MAIN COURSE OPTIONS**

Roast Pork Loin

Pork Schnitzel

Pork Scaloppine Mushroom

Pork Scaloppine Dianne

Pork Sausages

Smokey BBQ Pork Belly Ribs

Pork Schnitzel topped with Baby Spinach, Cheese & Tomato

Pork Cacciatore plate - Pork Belly, Sausage Meatballs, Cacciatore, Salami

Grilled Marinated Chicken Thigh served on Vegetable Risotto

Chicken Scaloppine Mushroom

Chicken Pizzaiola

Chicken Forestiera

Chicken Parmigiana

Chicken Schnitzel Honey Mustard Chicken

Chicken Involtini

Steak Dianne

Steak Pepper Sauce

Steak Mushroom Sauce

Steak Red Wine Jus

Grilled Barramundi Fillet

Fisherman Plate

Crumbed Calamari

Salt & Pepper Calamari

BBQ Octopus, Prawns & Calamari

Mussels Provenciale

*Speak to our head chef for seasonal and customisable options.*

*Please call us on (02) 4283 3333 for all booking enquiries.*