



Set Function Menu 1

2 Courses \$29 per person

Entree

Garlic and Herb Bread

Made with fresh Calabrese loaf & herbs
(one between 4)

Main

(Choose ONE of the following)

Chicken Marsala Scaloppini

Chicken cooked in a marsala sauce, served with creamy potato mash and seasonal greens
Or

Fish and Chips

Grilled fish of the day served with beer battered chips with a side of salad and our own tartare sauce

Add dessert \$5 per person

Dessert

(Choose ONE for your function)

Tiramisu

Or

Pannacotta



Set Function Menu 2

2 Courses \$39 per person

ENTREE

(Choose ONE of the following)

Calamari Salad

Made with a light dusting of chef's selected spices served on a bed of garden salad

Or

South Street Bruschetta

Toasted Italian loaf, fresh sliced tomato, feta, garlic, basil & EVOO

MAIN

(Choose ONE of the following)

Porterhouse

Succulent steak served with our own mushroom sauce and hot chips

Or

Local Grilled Barramundi

Served with roasted potatoes and salad, dressed with Salsa Verde

Or

Penne Pesto

Penne tossed through classic Genovese style homemade pesto

Add dessert \$5 per person

Dessert

(Choose ONE for your function)

Tiramisu

Or

Pannacotta



Set Function Menu 3

2 Courses \$39 per person

ENTREE

(Choose ONE of the following)

South Street Bruschetta

Toasted Italian loaf, fresh sliced tomato, feta, garlic, basil & EVOO

Or

Arancini of the Day

(3 per serve) Served on a bed of rocket and drizzled with our own aioli

MAIN

(Choose ONE of the following)

Chicken Marsala Scaloppini

Chicken cooked in a marsala sauce, served with creamy potato mash and seasonal greens

Or

Fritto Misto

A plate of calamari , prawns and fish fillets served with garden salad

Or

Penne Pesto

Penne tossed through classic Genovese style homemade pesto

Add dessert \$5 per person

Dessert

(Choose ONE for your function)

Tiramisu

Or

Pannacotta



Set Function Menu 4

3 Courses \$49 per person

APPETISER

Trio of Dips

Three House made dips served with warm Turkish bread

ENTREE

(Choose ONE of the following)

Calamari Salad

Made with a light dusting of chef's selected spices served on a bed of garden salad

Or

Grilled Italian Sausage

Served with freshly baked garlic bread and marinated South Australian olives

MAIN

(Choose ONE of the following)

Porterhouse Steak

Succulent steak served on a bed of creamy garlic mash with seasonal vegetables and topped with our own mushroom sauce

Or

Local Grilled Barramundi

Served with roasted potatoes and salad, dressed with Salsa Verde

Add dessert \$5 per person

DESSERT

(Choose ONE for your function)

Tiramisu

Or

Pannacotta



Celebration Cakes

Please ask for details on having your Celebration cake house made by our Chef Silvia.

Prices start from \$2.50 per head

Varieties include;

Sacha Torta

Chocolate Mud Cake

White Chocolate Mud Cake

Traditional Chocolate Cake

Italian Torte with custard