



Set Function Menu - \$29 per head

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

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

Dessert

Brandy Snap Basket

Brandy snap basket filled with premium Gelatino vanilla bean ice cream, topped with berry coulis



Set Function Menu (#1)- \$39 per head

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)

Lamb Skewers

Chunky lamb skewers served on Greek salad with Tzatziki and a side of chips

Or

Local Grilled Snapper

Fresh from the West Australian coast, served with roasted potatoes and salad.

Supplied by Kailis Bros

Or

Penne Primavera

Penne tossed through EVOO, seasonal vegetables and fresh herbs.

Topped with a generous serve of shaved parmesan

DESSERT

Brandy Snap Basket

Brandy snap basket filled with premium Gelatino vanilla bean ice cream, topped with berry coulis



Set Function Menu (#2)- \$39 per head

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

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

Silvia's Saltimbocca

Finely sliced MSA beef fillets layered with prosciutto and sage leaves quickly cooked in a white wine sauce and served with broccoli, peas and mash

Or

Penne Primavera

Penne tossed through EVOO, seasonal vegetables and fresh herbs.
Topped with a generous serve of shaved parmesan

DESSERT

Pecan Butterscotch Pudding

Warm individual puddings served with cream hot crème anglaise



Set Function Menu - \$49 per head

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

Baked Salmon

Oven baked Salmon fillet dressed with a chilli lime oil, served on a bed of rocket, red onion, tomato and pumpkin and sprinkled with roasted cashews

DESSERT

Pecan Butterscotch Pudding

Warm individual puddings served with cream hot crème anglaise



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