

Menu

Pricing Scale



Low



Low-Medium



Medium



Medium-High



High

Starters



Antipasto Casalingo – A Traditional European dish comprising Continental Gourmet Meats, Roasted Capsicum, Roasted Eggplants, Savoury Crepes, Bocconcini, Salads and Frittata



Prosciutto & Melon – Cured Raw Ham with slices of delicious Rock Melon



Chicken Parcels – Crepes filled with shredded Chicken, Avocado, Shallots, Mozzarella, a touch of Seeded Mustard, topped with an Italian Pink Sauce



The Primavera – Roulade of fresh Bocconcini filled with Prosciutto, Smoked Ham, Roasted Eggplant, Sun Dried Tomato, Roasted Capsicum, Tomato and Basil Pesto served on crisp Greens and garnished with Bruschetta



Antipasto Emiliano – Field Mushroom baked in Thyme, Garlic and Shiraz Wine served with Grilled Polenta, Grissini (bread sticks) wrapped in Prosciutto




Insalata di Mare – Mixed Seasonal Seafood, marinated with Garlic, Oil, Lemon Juice and Parsley


 **Eggplant Involtini** – Spaghetti with fresh Tomato Sauce and Parmesan Cheese enveloped in slices of Grilled Eggplant

 **The Premier** – Stuffed Mushroom, Caprese and Seafood Salad

 **Polipetti Affogati** – Fresh local Octopus marinated and braised in a touch of Garlic, Wine, Chillies, Parsley and Olive Oil served with Rice

 **Franco's Favourite** – Large Grilled Mushroom infused with Balsamic Vinegar and Garlic, Frittata and White Bait Fritter served on a bed of Rocket Lettuce with Lemon wedges.

 **Mare & Monti** – A Traditional Mediterranean favourite which includes cured Meats, Cheeses, Marinated grilled Vegetables, 1 Oyster and 2 Prawns

 **Carpaccio of Atlantic Salmon** – Honey cured Atlantic Salmon (thin) served on Masculine with a Green Lime Dressing, Green Pepper Corns and a touch of Soya Sauce

 **Rolle' of Chicken** – Sliced de boned free-range Chicken filled with Prosciutto in a Chardonnay Demi served with Scampi Bruschetta


 **Seafood Special** – 1 White Bait Fritter, Calamari rings fried, 1/2 Avocado topped with fresh Prawns in Vinaigrette

 **The Elite** – 2 Oysters, 2 King Prawns, Smoked Salmon & Seafood Salad

 **The New Yorker** – 3 slices of Smoked Salmon topped with Caviar and served with sour cream, dill and lemon wedges

 **Seafood Classic** – 1 Oyster, 3 Prawns, 1 White Bait Fritter, Calamari Rings fried with Lemon Wedges

 **Seafood Extravagance** – 2 Oysters natural, 2 King Prawns, 1 marinated Grill Scampi, 1/2 Balmain Bug, fresh Seafood Salad, Smoked Salmon with baby leaves of fresh Lettuce and Lemon Wedges

 **Seafood Dream** – 1 Oyster, 1 King Prawn, 1 marinated Grilled Scampi, 1/2 Balmain Bug, Blue Swimmer Crab, White Bait Fritter, Seafood Salad, with baby leaves of fresh Lettuce and Lemon Wedges

Meza



Homous



Tabouli



Babaganush



Taziki – With Celery and Carrot Sticks



Mixed Nuts

Soups



Stracciatella in Brodo – Egg drop Stracciatella in a Chicken Consomme



Tortellini in Brodo – Beef filled pillows cooked in Chicken broth



Zuppa di Vegetali – Potage of mixed winter Vegetables served with a Cream Fraiche



Juha – Croatia favourite



Supa – Serbian favourite



Minestrone – Italian favourite

Pasta



Pasta al Forno – Short Pasta layered with roasted Eggplant, Mozzarella in a Tomato Sauce



Spirali alla Siciliana – Fried Eggplant, Olives, Capers in a fresh Tomato, Garlic and Basil Sauce



Farfalle Deliziosa – Peas, Mushroom, Bacon, Tomato and a touch of Cream



Pene Matriciana – Fresh Tomato, Ham and Onions



Penne Alla Arrabbiata – With your choice of mild or hot!



Penne al Sugo – With chunky meat



Lasagna Casalinga – An old favourite with your choice of Beef, Chicken, Marinara or Vegetarian



Cannelloni – An old favourite with your choice of filling, Spinach and Ricotta or Beef



Penne alla Romana – Traditional Ribs and Pork Sausages in a Tomato and Onion sauce



Risotto ai Funghi – Fresh field Mushrooms, White Wine and little Shallots



Ravioli – With your choice of Napolitana sauce or Bolognese sauce or Boscaiola sauce



Tortellini alla Papalina – Bacon, Mushrooms, Nutmeg and fresh Cream



Penne Rigate with two Salmons – Smoke Salmon, Atlantic Salmon, Tomato and a touch of Cream



Farfalle Smoked Chicken – With a touch of Cream, Leeks and pinch of Peppercorn



Farfalle All'Anatra – Butterfly Pasta with Duck Sauce



Risotto Marinara – Wonderful fresh Seafood mixed with Tomato Sauce

Main Courses – Chicken

(All Served with Vegetables or Salad)



Petto di Pollo alla Milanese – Shallow fried Breast Fillet lightly crumbed with fresh Herbs, Parmesan Cheese and a hint of Garlic



Petto di Pollo alla Valdostana – Breast of Chicken filled with Prosciutto and Fontina served on roasted Peppers and Tomato Sauce



Petto di Pollo al Limone – Pan-fried Breast Fillet with a sauce of reduced Wines, Stock, lemon juice and finished with a touch of Cream



Petto di Pollo alla Cacciatora – Butterfly Chicken Breast pan-fried in Wine, Capsicum, Bacon, Olive and Tomato



Petto di Pollo all' Avacado – Chicken Breast flamed in Brandy with Herbs, Avocado and finished in a Cream Sauce



Pollo Kiev alla Romana – Chicken Breast topped and rolled with Prosciutto, Sage and cooked in White Wine



Pollo alla Parmiggiana – Pan-fried Chicken Breast topped with Eggplant and melted Mozzarella Cheese



Rolle di Pollo con Prosciutto – Sliced de-boned free range Chicken filled with Prosciutto in a Wolf Blass Wine Demi



Pollo Ripieno alla Noci Spinaci – Pockets of Chicken Breast filled with Nuts with a Cream Sauce



Galletto Amburghese all Diavola – Grilled Spachkoc

Main Courses – Veal

(All Served with Vegetables or Salad)



Scaloppine al Limone – Tender Veal slices with a Lemon Sauce



Scaloppine al Vino Bianco – With White Wine and Garlic



Roast Veal – Veal Breast, filled, rolled and baked with Herbs, Red Wine and winter Vegetables



Roasted Veal Nut – Oven baked with fresh Rosemary and Garlic



Scaloppine Ai Funghi – With sliced field Mushrooms and fresh Herbs



Scaloppine alla Pizzaiola – With Olive, Capers, Oregano and Tomato



Scaloppine alla Boscaiola – Bacon and Mushroom



Saltimbocca alla Romana – Tender Veal Backstrap topped with Prosciutto Soresina Cheese and a Sage leaf



Veal Parmiggiana – Pan fried Scaloppine topped with Eggplant and melted Mozzarella cheese



Veal Mexicana – Green, Red and Yellow Capsicum in a Tomato Sauce



Marinated Steaks – Your choice of Rare, Medium or Well Done



Filet Mignon – Wonderful old favourite

Desserts



Wedding Cake – We can also slice and serve your Wedding Cake with Ice Cream



Creme Caramel – With Strawberries



Meringa con Frutta – Meringue Basket filled with Cream Custard, topped with Seasonal Fruit



Panna Cotta with Strawberries and Kiwi Fruit – Classic baked Cream cooked with Lemon and Vanilla Pods



Semifreddo – Homemade Gelato with roasted Almonds



Torta di Ricotta – Sicilian Cheese Cake topped with Almond flakes



Crostata di Frutta – Fresh Fruit Tart served with whipped Cream



Macquarie Trio – 3 desserts of your choice per person!



Strawberries Liqueur - With your choice of Liqueur and Ice Cream



Poached Pears – With Port



Poached Apples – With "Strega" Liqueur



Tiramisu – Rich Coffee soaked Sponge Fingers with Mascarpone and fresh Cream

Platters

-  **Antipasto Casalingo** – A traditional European Platter comprising continental Meats, various prepared Vegetables, Savoury Crepes, Bocconcini Salads and Frittata
-  **Bruschetta** – With Tomato or mixed
-  **Olives** – (Green and Black) Anchovies and fresh Chillies
-  **Pasta** – Your Choice
-  **Fruit** – Fresh Seasonal Fruit
-  **Vegetarian** – Button Mushrooms pan fried and marinated in White Wine, with Caprese (at least 1 per person) garnishing the dish
-  **Blue Mountains** – Large Grilled Mushrooms marinated in Extra Virgin Olive Oil, Garlic and Balsamic Vinegar
-  **Oyster Mushrooms Trifolati** – Cooked in Extra Virgin Olive Oil, White Wine, Garlic and Parsley
-  **Oysters** – Freshly shackled Pacific or Sydney Rock, your choice of 12, 18 or 24
-  **Calamari Rings** – Fried or BBQ
-  **Cozze Napolitana**
-  **Fresh King Prawns** – 1 Kg per table with Lemon Wedges
-  **The Seafood Choice** – Calamari, White Bait Fritters and Prawns
-  **The Colossal** – 55 cm Platter with Grilled King Prawns, Calamari, White Bait Fritters, Seafood Salad, Garfish, Crabs and Grilled Fish of the day