

MAMMA FEAST MENU

For groups of 8 or more, menu's are customisable to suit dietary requirements, menus may also vary according to seasonal availability. Beverage and dessert not included.

\$69 per person

ON ARRIVAL

FRESHLY BAKED IN HOUSE FOCACCIA

HOUSE MARINATED OLIVES

MIXED PIZZA (1 PIZZA EVERY 4 PERSON)

ANTIPASTI/STARTER SELECT 3

INSALATA DI BUFALA CAPRESE (V)(GF)

Vine-ripened medley tomato with local fresh buffalo mozzarella, basil, EVO and balsamic

CALAMARI FRITTI

Tender calamari lightly floured, flash fried, served with salt, pepper and lemon

BRUSCHETTA (V)

Grilled crusty bread slice, sun-ripened tomato, garlic and basil

ARANCINI DI RISO (V)

Crumbed porcini risotto balls filled with melting asiago cheese and served with roasted red capsicum aioli

SALUMI BOARD

Selection of cured & smoked meats

SECONDI/MAINS SELECT 2 BUT JUST 1 PROTEIN (FISH OR STEAK)

PAPPARDELLE AL RAGÙ

Fresh hand-cut ribbon shaped pasta with wagyu beef, slow-braised in tomato sauce and herbs

SPAGHETTI CARBONARA

Classic spaghetti carbonara with guanciale, eggs, cream, parmigiano & pecorino cheese

RIGATONI AI FUNGHI (V)

Tube shaped pasta with mixed mushroom, truffle paste and truffle pecorino cheese

GNOCCHI DI PATATE AI FORMAGGI (V)

Salt-baked potato gnocchi with taleggio, gorgonzola, radicchio & hazelnuts

RISOTTO GAMBERI E ZAFFERANO

King prawns, saffron risotto with prosecco and zucchini

BISTECCA DI MANZO

Black Angus grain fed scotch fillet with a zesty herb, truffle and roasted garlic butter

PESCE CON SALSA SALMORIGLIO

Barramundi fillet with Sicilian capers, olives, oregano, garlic and cherry tomato

CONTORNI/SIDE (SELECT 2)

MIXED SALAD / CABBAGE SALAD / ROSTED POTATO / FRIES

DESSERT

TIRAMISU 'FATTO IN CASA' OR NUTELLA PIZZA

\$8 EXTRA PP

Please inform us about any food allergies or intolerances, 1.5% will be added to all credit card transactions. 10% surcharge will be applied on Sundays and 15% on Public holidays. 10% gratuity will be applied to groups of 6 or more.