



PLATTERS

ANTIPASTO PLATTER

\$120 per platter

Sopressa, prosciutto, mortadella, guindillas, charred peppers, marinated eggplant, woodfired baba ghanoush, roasted pumpkin hummus, served with selection of crackers

CHEESE PLATTER

\$120 per platter

Selection of 4 local cheeses (Brie, Blue Vein, Vintage Cheddar & Perconino) and served with a selection of dried and fresh fruit, quince paste and a selection of crackers

DIPS & PUFFED BREAD PLATTER

\$80 per platter

Three freshly made woodfire puffed breads with woodfired baba ghanoush and roasted pumpkin hummus

SLIDERS PLATTER

\$110 per platter (15pcs) - Choice of ONE variety

Chicken (chicken schnitzel, slaw & mayo)

Beef (Beef Pattie, American cheese, ketchup & pickles)

Halloumi (Grilled halloumi, lettuce & beetroot relish)

SKEWERS PLATTER

\$140 per platter (30pcs)

Satay Chicken Skewers (GF)

Black Forest Chorizo Skewers (GF)

Lamb Kofta Skewers Roasted Pumpkin Hummus

PIZZA PACK

\$140 per pack - Choice of 2 flavours per pack

Garlic & Cheese, Margherita, Italy, Ham & Pineapple, Pepperoni, Veggie, Piccante, Napoletana, Capricciosa, Calabrese, Rustica, San Daniele, BBQ Chicken, Bella Meat, Gamberi, Tartufata, Marinara

UPGRADE TO UNLIMITED 2-HOUR PIZZA GRAZING FOR \$35 PER PERSON

(margherita, ham & pineapple, bbq chicken & bella meat flavours only)

VEGETARIAN PLATTER

\$120 per platter (Vegan Friendly) (32 pcs)

Falafel, Dairy-Free Creamy Vegetarian Pie, Vegetable Empanada & Roasted Pumpkin, Spinach & Hummus Tart

SAVOURY PLATTER

\$100 per platter (32 pcs)

Olive & Herb Wrapped Halloumi Fingers (V), Cheese & Bacon Tart, Caramelised Onion Tart & Pumpkin Arancini

SEASONAL FRUIT PLATTER

\$90 per platter

DESSERT PLATTER

\$110 per platter (30 pcs)

Mini Pavlova with Passionfruit Shots, Nutella Filled Profiteroles, Mini Cupcakes & Fresh Berries



ITALIAN FEAST BANQUET

Served as a Buffet Station, Minimum 20 guests
\$70 per person Banquet

Italian Mixed Olives with pane di casa breads

BASIL PESTO PENNE PASTA V N

Pine nuts, semi dried tomato, cherry tomato, olives, cream & shaved parmesan

BEEF & PORK RAGU

Cassarecce pasta served with shaved pecorino

PIZZAS

MARGHERITA PIZZA V | San Marzano tomato, mozzarella, basil & EVO

HAM & PINEAPPLE PIZZA | San Marzano tomato, mozzarella, ham, pineapple

BBQ CHICKEN PIZZA | Smokey BBQ sauce, mozzarella, Cajun chicken breast, mushroom, capsicum, chilli

BELLA MEAT PIZZA | Smokey BBQ sauce, mozzarella, hot salami, ham, chorizo, bacon

CAPRESE SALAD V

Local heirloom tomatoes, buffalo mozzarella, olives and basil

GARDEN SALAD GF, V, VE

Lettuce, cherry tomato, onion, cucumber, lemon dressing

UPGRADE TO DESSERT - \$12PP

Ricotta Cheesecake



BELLA BANQUET

Served to share on table, Minimum 20 guests

\$65 per person Banquet

Guest numbers of over 40 will automatically convert to a Buffet Set for their event



ENTRÉE

Antipasto Platter

Sopressa, prosciutto, mortadella, guindillas, charred peppers, marinated eggplant, woodfired baba ghanoush, roasted pumpkin hummus, served with selection of crackers

MAINS

300g Crispy Skin Chicken Breast Supreme

Served with pumpkin purée and pancetta

Pan Fried Barramundi Fillet

Barramundi fillet served with a sauce vierge

Mama Rosa Risotto (N)

Mushroom, capsicum, semi dried tomato, buffalo mozzarella and pine nuts in a creamy rose sauce

SIDES

Steamed Greens

Mixed seasonal vegetables served in olive oil

Duck Fat Roasted Potatoes

Crispy potatoes seasoned with thyme and rosemary salt

Truffle Parmesan Fries

Seasoned fries seasoned with truffle & parmesan

UPGRADE TO DESSERT - \$12PP

Ricotta Cheesecake



PREMIUM BANQUET

Served to share on table, Minimum 20 guests

\$90 per person Banquet

Guest numbers of over 40 will automatically convert to a Buffet Set for their event

ENTRÉE

Antipasto Platter

Sopressa, prosciutto, mortadella, guindillas, charred peppers, marinated eggplant, woodfired baba ghanoush, roasted pumpkin hummus, served with selection of crackers

Puffed Bread with Dips & Buratta

Freshly made woodfire puffed breads with woodfired baba ghanoush and roasted pumpkin hummus.

MAINS

Porchetta

Served with a red wine jus

Lamb Shoulder

Served with chimichurri and a rosemary sauce

Mama Rosa Risotto (N)

Mushroom, capsicum, semi dried tomato, buffalo mozzarella and pine nuts in a creamy rose sauce



SIDES

Steamed Greens

Mixed seasonal vegetables served in olive oil

Duck Fat Roasted Potatoes

Crispy potatoes seasoned with thyme and rosemary salt

Truffle Parmesan Fries

Seasoned with truffle & parmesan

UPGRADE TO DESSERT - \$12PP

Ricotta Cheesecake





KIDS PLATTER

Platters are only available for kids under the age of 12.
Each platter feeds 10



Metre Long Margherita Pizza
\$100

Crumbed Chicken Tenders with Chips & Tomato Sauce
\$120

Fish Cocktails & Chips with Tartare Sauce
\$120

Dixie Cups with Toppings
\$60

Fairy Bread Platter
\$40



CORPORATE PACKAGES

Any of the below packages include a round of barista made coffee
OR tea, mints for the room & assortment of packaged biscuits

BREAKFAST, MORNING OR AFTERNOON TEA

\$25pp - Choice of TWO varieties

Plain OR Ham & Cheese Croissants

Assorted Muffin Platter

Scones Platter with Jam & Cream

Assortment of Danishes

Fruit Platter

Banana Bread Platter with Vanilla

Butter

Savoury Platter

Cheese Platter

Antipasto Platter



CORPORATE LUNCH

Option One

\$25pp

Chef Selection of Wraps & Sandwiches

Option Two

\$40pp

2 Pastas & 2 Salads

Beef & Pork Ragu

Basil Pesto Penne Pasta

Caprese Salad Platter GF, V

Caesar Salad Platter

**Upgrade to Pizzas for \$140 for
One Pizza Pack (Select 2 Flavours)**



CANAPÉS

MINIMUM 25 GUESTS

6 piece \$42pp // 8 piece \$56pp // 10 piece \$70pp

COLD

Salumi Boats with Baba Ghanoush, Lavosh, Salami, Cornichons,
Dried Apricots & Provolone Cheese

Vegetable Rice Paper Rolls GF, V, VE

Duck Rice Paper Rolls GF

Mini Caprese Salad Boats GF, V

Vegetable Tostada with coriander, pickled ginger & Avocado V

Mini Bruschetta Bites V

Assorted Sushi V+

Tuna Tostada

Prawn Lettuce Cups

HOT

Mac & Cheese Croquettes V

Pumpkin & Ricotta Arancini GF, V

Salt & Pepper Calamari GF

Thai Spring Rolls V

Wonton Prawn Cone

Black Forest Chorizo Skewers GF

Marinated Chicken Satay Skewers GF

Olive & Herb Halloumi Fingers V

Beef Bourguignon Pie

Marinated Chicken Wings

Pork and Fennel Sausage Roll

Peking Duck Pancake

Typhoon Chicken Dumplings

Mini Philly Cheese Steak Bites

Ricotta & Spinach Kisses (V)

