

FUNCTION MENU



Set Menu 1

\$60 per person

Entree

CHORIZO CROUETTE

With chipotle aioli

CHICKEN RIBS

With peri peri sauce

Mains

LAMB RIBS

Slow cooked with BBQ sauce, schichimi spice & a side of chips

THE FRANCO

Italian pork sausage, broccoli, chilli fior di latte & tomato

Salads

FENNEL MINT SALAD

Fresh fennel, mint, orange pomegranate, rocket & sherry dressing

Dessert

STICKY DATE PUDDING

Butterscotch sauce & vanilla bean icecream

Set Menu 2

\$70 per person

Entree

GARLIC & CHEESE FOCACCIA

Fior di Latte mozzarella & parsley

HOMEMADE ARRANCINI

Chorizo, green pea, napoli sauce & pecorino cheese

BEEF SKEWER

Marinated in soy sauce, garlic powder, schichimi spice served with black pepper sauce

Mains

SEAFOOD PAELLA

Fresh capsicum, chicken ribs, chorizo, garlic, saffron, fish stock, mussels, prawns, calamari & parsley

SLOW COOKED PORK RIBS

With banana leaf & a side of chips

Salads

CHARRED CORN SALAD

Mixed cabbage, coriander, grated carrot, chilli flakes, pecorino cheese & sherry dressing

Dessert

PANNO COTTA

Raspberry syrup, strawberry & blueberry

Cocktail Menu

\$65 per person

BRUSCHETTA (V)

Fresh tomato, basil, garlic, red onion & olive oil

LEMONGRASS CHICKEN SKEWER

Served with homemade bravas dipping sauce

CALAMARI

Marinated with corn flour, paprika, lemon pepper & served with chipotle sauce

ARRANCINI

Chorizo, green pea, napoli sauce & pecorino cheese

MUSHROOM CROQUETTE

Served with chipotle sauce

PULLED PORK MINI BURGER

with sliders, endive, pickles & chipotle sauce



We do not operate a 100% gluten free kitchen
Dishes may contain traces of nuts or other allergens