

SET MENU PACKAGES

SILVER SET MENU 3 COURSES \$90 PP

ANTIPASTI (FOR THE TABLE TO SHARE)

AFFETTATI BOARD
PROSCIUTTO SAN DANIELE, BRESAOLA,
MORTADELLA, SALAMI

HEIRLOOM TOMATO CAPRESE
(GF, V)
WITH BUFFALO MOZZARELLA, CHERRY
TOMATO, OREGANO & BASIL OLIVE OIL.

CALAMARI FRITTI
SERVED WITH FRESH LEMON & AIOLI.

SECONDI (FOR THE TABLE TO SHARE)

GNOCCHI SORRENTINA (V)
WITH NAPOLI, BASIL & BUFFALO MOZZARELLA.

FETTUCCINE ALLA BOLOGNESE
HANDMADE PASTA WITH VEAL & PORK RAGÙ
COOKED WITH GARLIC, CHILLI & FRESH BASIL.

CRISPY SKIN 'INFINITY BLUE'
BARRAMUNDI (GF)
WITH MASHED POTATOES, LEMON, BUTTER &
CAPERS SAUCE.

ROASTED SPATCHCOCK ALLA
DIAVOLA (GF)
ROSEMARY, GARLIC & CHILLI SAUCE, SERVED
WITH SEASONAL VEGETABLES.

DOLCI (FOR THE TABLE TO SHARE)

TIRAMISU'
HOMEMADE PAN DI SPAGNA, COFFEE &
MASCARPONE CHEESE.

FLOURLESS CHOCOLATE CAKE
ICE CREAM & RASPBERRY COULIS.

GOLD SET MENU 3 COURSES \$120 PP

ANTIPASTI (FOR THE TABLE TO SHARE)

AFFETTATI BOARD
PROSCIUTTO SAN DANIELE, BRESAOLA,
MORTADELLA, SALAMI

HEIRLOOM TOMATO CAPRESE
(GF, V)
WITH BUFFALO MOZZARELLA, CHERRY TOMATO,
OREGANO & BASIL OLIVE OIL.

CALAMARI FRITTI
SERVED WITH FRESH LEMON & AIOLI.

RIBBONS OF BEETROOT (GF, V)
WITH BABY SPINACH, TOASTED PINE NUTS, DANISH
FETA & WHITE BALSAMIC DRESSING.

SECONDI (INDIVIDUAL CHOICE)

GNOCCHI SORRENTINA (V)
WITH NAPOLI, BASIL & BUFFALO MOZZARELLA.

FETTUCCINE ALLA BOLOGNESE
HANDMADE PASTA WITH VEAL & PORK RAGÙ
COOKED WITH GARLIC, CHILLI & FRESH BASIL.

CRISPY SKIN 'INFINITY BLUE'
BARRAMUNDI (GF)
WITH MASHED POTATOES, LEMON, BUTTER &
CAPERS SAUCE.

ROASTED SPATCHCOCK ALLA
DIAVOLA (GF)
ROSEMARY, GARLIC & CHILLI SAUCE, SERVED
WITH SEASONAL VEGETABLES.

PAPPARDELLE WITH BLUE SWIMMER CRAB
HANDMADE PASTA, BEURRE BLANC, CHILLI, CHIVES & LEMON ZEST.

DOLCI (FOR THE TABLE TO SHARE)

TIRAMISU'
HOMEMADE PAN DI SPAGNA, COFFEE &
MASCARPONE CHEESE.

FLOURLESS CHOCOLATE CAKE
ICE CREAM & RASPBERRY COULIS.

PLATINUM SET MENU 3 COURSES \$150 PP

ANTIPASTI (INDIVIDUAL CHOICE)

HERVEY BAY QLD SCALLOPS AU
GRATIN
3 SCALLOPS MADE WITH MEDITERRANEAN HERB
CRUMB AND YARRA VALLEY SALMON ROE.

CALAMARI FRITTI & FRIED
KING PRAWNS
SERVED WITH FRESH LEMON & AIOLI.

SYDNEY ROCK OYSTERS (GF)
6 OYSTERS SERVED WITH A WHITE BALSAMIC &
SHALLOT VINAIGRETTE.

RIBBONS OF BEETROOT (GF, V)
WITH BABY SPINACH, TOASTED PINE NUTS,
DANISH FETA & WHITE BALSAMIC DRESSING.

PROSCIUTTO & MELONE (GF)
SAN DANIELE PROSCIUTTO & MARINATED MELON.

CARAMELISED FIGS (GF)
WITH CRISPY PROSCIUTTO & ROQUEFORT
CHEESE SAUCE.

SECONDI (INDIVIDUAL CHOICE)

PAPPARDELLE WITH BLUE
SWIMMER CRAB
HANDMADE PASTA, BEURRE BLANC, CHILLI,
CHIVES & LEMON ZEST.

TAGLIATELLE SCIUE SCIUE
WITH KING PRAWNS
HANDMADE PASTA WITH FRESH CHERRY
TOMATOES, BASIL, CHILLI & GARLIC.

FETTUCCINE ALLA BOLOGNESE
HANDMADE PASTA WITH VEAL & PORK RAGÙ
COOKED WITH GARLIC, CHILLI & FRESH BASIL.

LAMB RACK (GF)
SERVED MEDIUM WITH A RED WINE REDUCTION
& SEASONAL VEGETABLES.

RANGER'S VALLEY BLACK
MARKET ANGUS SIRLOIN M5+ 250
GR (GF)
SERVED WITH ROASTED POTATOES.

CRISPY SKIN 'INFINITY BLUE'
BARRAMUNDI (GF)
WITH MASHED POTATOES, LEMON, BUTTER &
CAPERS SAUCE.

DOLCI (FOR THE TABLE TO SHARE)

TIRAMISU'
HOMEMADE PAN DI SPAGNA, COFFEE &
MASCARPONE CHEESE.

FLOURLESS CHOCOLATE CAKE
ICE CREAM & RASPBERRY COULIS.

CHEESE PLATE