

FUNCTION MENU

\$80 for Three Courses

\$70 for Two Courses

Entree

Gamberi all'Arrabbiata

Prawns, tomato, basil, bisque, chilli

Arancini

Beef, pork, mozzarella, pizzaiola sauce

Bruschetta Napoletana (V)

Ciabatta, cherry tomato, buffalo mozzarella, basil pesto

Main

Contro Filetto alla Griglia

Grilled scotch fillet, hand cut chips, green beans, salsa verde

Fettuccine allo Scoglio

House made fettuccine, seafood, zucchini, white wine sauce)

Gnocchi alla Sorrentina (V)

Baked house made potato gnocchi, tomato, basil, mozzarella

Dessert

Panna Cotta al Rosmarino (GF)

Cream, rosemary, walnuts, honey

3 Scoops Jock's Gelato

Vanilla, pistachio, hazelnut, house made biscotti

Mousse di Cioccolato

Chocolate mousse, fruit of the forest compote