

SHARED MENU ONE

\$60 PER PERSON

ELS

This menu is designed to be shared with mains served continuously

ENTREES	Mixed Dip Plate Wood-Fire Garlic Crust Salt & Pepper Squid Cob Salad House Fries
MAINS	TWO selections of pasta from "PASTA ME" menu below FOUR selections of pizza from "PIZZA ME" menu below

SHARED MENU TWO



\$75 PER PERSON

This menu is designed to be shared

	Antipasto platter Marinated Olives Wood-Fire Garlic Crust Arancini Balls Bruschetta Crust	ENTREES
	TWO choices of pasta from "PASTA ME" section on menu	PASTAS
Mar	inated Skewered Lamb Back Strap, Grilled Chicken Breast Broccolini Mushroom Sauce Cucumber Yoghurt	MAINS served on platters
	Mediterranean Potatoes Fattoush Salad	SIDES

Vegetarian option upon request



GNOCCHI DE FORNO

House-made gnocchi in a rosa sauce, melted fior di latte mozzarella finishec in the wood-fire oven

EL BOLOGNESE GNOCCHI

Slow-cooked beef ragu in a mutti napoletana sauce freshly grated parmesan cheese

CHILLI PRAWN SPAGHETTI

Sautéed tiger prawns, heirloom tomatoes, chilli garlic, rocket, olive oil

PESTO CHICKEN SPAGHETTI

Grilled chicken pieces, heirloom tomatoes, mushrooms, basil pesto, touch of cream, freshly grated parmesan cheese

RISOTTO FUNGHI

Mixed mushrooms, garlic, spring onion, peas, black truffle paste, freshly grated parmesan cheese

PIZZA ME

MARGHERITA

Tomato base, fior di latte mozzarella, fresh basil

EL CALZONE

Tomato base, fior di latte mozzarella, olives double smoked ham, salami, mushrooms

EL SUPREME

Tomato base, fior di latte mozzarella, double smoked ham, spicy salami, mushrooms, olives, caramelised onion, roasted capsicum

EL PEPPERONI

Tomato base, fior di latte mozzarella, loaded pepperoni, grana padano

MEDITERRANEAN VEGGIE

Tomato base, fior di latte mozzarella, grilled eggplant, olives, roasted capsicum, mushrooms caramelised onion, spinach topped with danish fetta

LAMB & PUMPKIN

Basil pesto base, fior di latte mozzarella, pullec lamb, roasted pumpkin, spinach, pine nuts topped with danish fetta

PASTA ME

SPANISH RISOTTO

Grilled chicken pieces, tiger prawns, chilli garlic, peas, heirloom tomatoes, saffron

CALABRESE RIGATONI

Sausage mince, olives, tomato, chilli, garlic, mutti napoletana sauce, herbs, freshly gratec parmesan cheese

BOSCAIOLA RIGATONI

Mixed mushrooms, bacon pieces, garlic, spring onion, creamy sauce freshly grated parmesan cheese

VODKA RIGATONI

Vodka-infused rosa sauce, fior di latte mozzarella, freshly grated parmesan cheese

CRAB GNOCCHI MORNAY

Blue swimmer crab meat, chilli, garlic, tomato, spring onion in a cheese mornay sauce finished in the wood-fire oven



DIAVOLA

Tomato base, fior di latte mozzarella, spicy salami, onion, olives, roasted capsicum, fresh chilli

STEAK AND ONION

Bbq base, fior di latte mozzarella, onion, sliced rump, mushrooms topped with aioli

TROPICANA

Tomato base, fior di latte mozzarella, double smoked ham, pineapple

PERI PERI CHICKEN

Tomato base, fior di latte mozzarella, spinach, grilled chicken, roasted capsicum, spanish onion pineapple topped with peri peri sauce

BBQ MEATLOVERS

Bbq base, fior di latte mozzarella, double smoked ham, spicy salami, sujuk, pepperoni

CHILLI PRAWN

Tomato base, fior di latte mozzarella, prawns onion. fresh chilli

PROSCIUTTO ROCKET

Blanco base, prosciutto, wild rocket, black truffle paste, olive oil, grana padano parmesan



DRINK MENU DRINK PACKAGES

SPECIAL EVENTS | PRIVATE FUNCTIONS | CELEBRATIONS



a FIS CAFERAR

FIS CAFERAD

DRINK PACKAGES



PACKAGE ONE

\$7 per person

PACKAGE TWO

\$35 per person

PACKAGE THREE

\$50 per person

3 HOUR

Soft Drink, Sparkling & Still Water. Juice

3 HOUR

House Beer | House Red, White & Sparkling Wine | Soft Drink | Sparkling & Still Water & Juice

3 HOUR

Premium Beer | Choice of selected Red, White & Sparkling Wine | Soft Drink Sparkling & Still Water & Juice

