

S·P·Q·R

Set Menu 4



*Banquet Menu \$85 (10 people +)
Dessert extra \$10 Cheese extra \$12*

PRIMI

A choice of 3 dishes:

CAPRESE SALAD

Fresh Clevedon buffalo mozzarella
prosciutto, vine-ripened tomatoes, basil, olive oil

OVEN BAKED SCALLOPS

(served in the shell)

w/- basil, mint, brandy, breadcrumbs

EYE FILLET CARPACCIO

truffle oil, anchovy dressing, shaved parmesan, watercress

SALMON GRAVLAX

(cured in Hendrick's Gin)

w/- capers, red onion, mustard, dill sauce

FREE FARMED PORK BELLY

Giusti Richardo balsamic, Italian coleslaw

CHARGRILLED CALAMARI

marinated in garlic, dill, chilli

SECONDI

A choice of 2 dishes:

SCAMPI TAIL LINGUINI

garlic, chilli, Italian parsley, lime

CHICKEN FETTUCINE

w/- porcini mushrooms, leeks, spinach, cream

SCALLOP & PRAWN SPAGHETTINI

garlic, white wine, chilli

VEGETARIAN LINGUNI

crushed chilli, roasted garlic cloves, pinenuts, olives, wilted spinach, rocket

PRAWN & SAFFRON RISOTTO

snowpeas, chilli, garlic

TREZI

A choice of 2 dishes:

GLAZED DUCK CONFIT

salsa verde

VEAL MILANESE

crumbed parmesan & parsley w/- rocket, truffle oil

FREE RANGE CHICKEN BREAST IN ITALIAN RUB

w/- mash, homemade coleslaw

SICILIAN STYLE FRESH SNAPPER FILLETS

w/- Sicilian green olives, white wine, garlic, Italian flat leaf parsley