

Menu 1

Mezza

13 of the following

Mixed Nuts, Carrots & Celery,
Houmous, Labne, Cheese & Olives,
Kebbe, Cold Meat, Chilli Fish, Babaganoush, Tabbouli,
Crab Salad, Potato Salad, Rocket Salad,

Main Selection

Chicken Schnitzel

Chicken breast fillet crumbed and deep fried with your preference of gravy or lemon wedges.

Creamy Chicken

Pan fried chicken breast fillet served in a creamy mushroom garlic sauce.

Chicken Marsala

Chicken breast fillet served in a creamy marsala gravy.
(This recipe contains alcohol)

Steak Ariabiata

Tender Beef fillet of steak served in a Traditional Napolitano sauce with chilli & olives.

Steak Diane

Prime eye fillet of Beef grilled to perfection and served with a traditional Diane sauce.

Fish Meniere

Served as a main this Pan fried boneless fillet of Perch is served in a lemon, butter & dill sauce.

Stir Fried Vegetables

Mixed vegetables Stir fried in a sweet soy-chilli sauce and served on a bed of rice or Hokkien noodles.

All main meals are served with Baked or Mashed Potatoes and seasonal vegetables.

Menu 2

Mezza

13 of the following

Mixed Nuts, Carrots & Celery,
Houmous, Labne, Octopus salad, Cheese & Olives,
Raw Kebbe, Shanklish, Chilli Fish, Babaghanoush,
Tabbouli, Crab Salad, Potato Salad.

Entrée Selection

Chicken Caesar Salad

Traditional Caesar Salad with cos lettuce, bacon, shredded parmesan cheese mixed in an authentic Caesar dressing and finished with seasoned chicken & garlic croutons.

Linguine Etna

Authentic Italian linguine pasta served cold with sun dried tomatoes & mushrooms and mixed with our chefs traditional olive oil, crushed pepper, fresh basil and lemon zest.

Italian Lasagna

Handmade delicate Italian pasta filled with layers and layers of Bolognese and Béchamel sauce, mozzarella cheese & baked to perfection.

Fish Meniure

Pan fried boneless fillet of Perch served in a lemon, butter & dill sauce.

Fried Mixed Seafood

A selection of crumbed and deep-fried fish, calamari & prawns, served on a bed of mesculin lettuce with lemon wedges & tartare sauce.

Creamy Butternut pumpkin Soup

Three different types of pumpkin are blended together to make this all time favorite, garnished with fresh chives and a dollop of sour cream, and served with a slice of garlic toast.

Main Selection

Chicken Schnitzel

Chicken breast fillet crumbed and deep fried with your preference of gravy or lemon wedges.

Creamy Chicken

Pan fried chicken breast fillet served in a creamy mushroom garlic sauce.

Thai Chicken Satay

Chicken breast fillet served with a tower of jasmine rice and our chef's Thai peanut satay sauce.

(This recipe contains traces of nuts)

Chicken Marsala

Chicken breast fillet served in a creamy marsala gravy.

(This recipe contains alcohol)

Steak Ariabiata

Tender Beef fillet of steak served in a Traditional Napolitano sauce with chilli & olives.

Steak Diane

Prime fillet of Beef grilled to perfection and served with a traditional Diane sauce.

Fish Meniere

Served as a main this Pan fried boneless fillet of Perch is served in a lemon, butter & dill sauce.

Fish Islandeise

Pan fried boneless fillet of Perch served in a coconut cream & banana sauce with our chef's secret spices.

Stir Fried Vegetables

Mixed vegetables Stir fried in a sweet soy-chilli sauce and served on a bed of rice or Hokkien noodles.

All main meals are served with Baked or Mashed Potatoes and seasonal vegetables.

Desserts

Italian Cassata

Classic Italian chocolate, hazelnut and vanilla ice cream mixed with crystallized ginger, glazed cherries and nuts served with a mixed berry puree.

Profiteroles

Custard filled Choux pastry served with a warm chocolate sauce and toffee shards.

Warm Chocolate Fudge

Chocolate Fudge brownies made fresh on the premises with roasted hazelnuts served warm with ice cream and a rich chocolate sauce.

Exotic Fruit Salad

A Salad of exotic fruits mixed with a melon liquor and served with a creamy vanilla ice-cream..

OR

Dessert Platters

Fruit Platter

Platter of fresh watermelon, Rockmelon, Honeydew & Strawberries.
(Fruits may differ depending on seasons)

Menu 3

Antipasta Stack

A selection of delicatessen cold meats, cheeses, marinated vegetables, chargrilled vegetables, sun dried tomatoes & olives stacked on a traditional Italian bread and dressed with a basil pesto & olive oil .

Seafood Platters

Including fresh tiger prawns, Oysters & Octopus Salad garnished with seafood sauce & Lemon wedges.

Entrée Selection

Penne Chicken Supreme

Penne served in a cream sauce with chicken, snow peas & asparagus.

Linguine Aribiata

Lingune served in a napolitana sauce with chille & olives.

Main Selection

Chicken Kiev

Chicken breast fillet filled with a garlic lemon butter crumbed and deep fried with your preference of gravy or lemon wedges.

Chicken Cordon Bleu

Chicken breast fillet served in a creamy marsala gravy.
(This recipe contains alcohol)

Spicy Thai Chicken Satay

Chicken breast fillet served with a tower of jasmine rice and our chef's spicy Thai peanut satay sauce.
(This recipe contains traces of nuts)

Chicken Marsala

Chicken breast fillet served in a creamy marsala gravy.
(This recipe contains alcohol)

Steak Ariabiata

Tender Beef fillet of steak served in a Traditional Napolitano sauce with chilli & olives.

Steak Diane

Prime eye fillet of Beef grilled to perfection and served with a traditional Diane sauce.

Fish Meniere

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Fish Islandeise

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Stir Fried Vegetables

Mixed vegetables Stir fried in a sweet soy-chilli sauce and served on a bed of rice or Hokkien noodles.

* All main meals are served with Baked or Mashed Potatoes and seasonal vegetables

Desserts

Italian Cassata

Classic Italian chocolate, hazelnut and vanilla ice cream mixed with crystallized ginger, glazed cherries and nuts served with a mixed berry puree.

Profiteroles

Custard filled Choux pastry served with a warm chocolate sauce and toffee shards.

Warm Chocolate Fudge

Chocolate Fudge brownies made fresh on the premises with roasted hazelnuts served warm with ice cream and a rich chocolate sauce.

Sticky Date Pudding

Sticky date pudding served warm with butterscotch sauce and king island cream.

Exotic Fruit Salad

A Salad of exotic fruits mixed with a melon liquor and served with a creamy vanilla ice-cream..

Dessert Platters

Fruit Platter

Platter of fresh watermelon, Rockmelon, Honeydew & Strawberries.
(Fruits may differ depending on seasons)

Mixed Italian Boccocini

A platter of mixed Italian sweets included, canolli, fruit tarts, vanilla Slice, Chocolate fudge slice, sospiri and choux pastries.