



\$39 Per Person



ENTREE | Shared in the middle of the table

BRUSCHETTA AL PROMODORO (v)

Fresh Roma tomatoes, garlic, basil, oregano, spanish onion, cherry bocconcini & aged balsamic served on toasted sourdough

AFFETATI MISTI

A Classic. Selection of premium cured meats, olives & skordalia. Served with bread, lavish & grisini with Italian condiments

MAIN | Shared in the middle of the table

FETTUCINE CARBONARA

Pancetta, bacon, garlic, Parmigiano Reggiano in a creamy white sauce

SPAGHETTI BOLOGNESE

Mama Casa's famous beef Bolognese sauce

TORTIGLIONI (v)

Porcini mushroom, pesto, diced tomato, black olives in a creamy white wine sauce

CALABRESE WOODFIRED PIZZA

Salami, smoked cheese, spanish onion, anchovies & chilli

SICILIANA WOODFIRED PIZZA (v)

Mozzarella, eggplant, ricotta & basil

ENTREE | Shared in the middle of the table

GARLIC & HERB BREAD

Garlic and herb buttered wood oven toasted artisan bread

CAESAR INSALATA

Cos lettuce, bacon, shaved parmesan, boiled egg, garlic croutons & anchovies with a classic caesar dressing

MAIN | guests select own main meal on the day

BISTECCA ALLA FIORENTINA (gf)

300gm Black Angus on the bone, cooked to taste served with thyme salted chips & jus gras

FETTUCINE GAMBERI

King prawns, garlic, cherry tomato, chilli & parsley

TORTIGLIONI (v)

Porcini mushroom, pesto, diced tomato, black olives in a creamy white wine sauce

SPAGHETTI BOLOGNESE

Mama Casa's famous beef Bolognese sauce

POLLO PARMIGIANA

Crumbed chicken breast with grilled eggplant, scamorza cheese traditional tomato sauced & fresh green beans

BUTTERNUT PUMPKIN & GRILLED HALOUMI (gf,v)

Roasted beetroot, grilled haloumi cheese, butternut pumpkin, chickpeas, red onion, rocket & lemon vinaigrette

DIAVOLA WOODFIRE PIZZA

Salami, gorgonzola cheese, roasted capsicum & chilli

PIZZA CASA

We can either tell you the toppings or simply surprise you

VEGETARIANA (v)

Tomato, mozzaarekla, spinach, mushrooms, cherry toamto & zucchini

DESSERT | served alternatively

Two types of Chef's selections

\$49 Per Person



\$59 Per Person



ENTREE | shared in the middle of the table

AFFETATI MISTI

A Classic. Selection of premium cured meats, olives & skordalia.
Served with bread, lavish & grisini with Italian condiments

BRUSCHETTA PIZZA

Bruschetta salsa with roma tomatoes, red onions and basil served on a wood
fire pizza base

PUMPKIN & BEETROOT INSALATA (v)

Roasted beetroot, butternut pumpkin, chickpeas, red onion,
rocket & lemon vinaigrette

MAIN | guests select own main meal on the day

SALMONE FILETTO

With pappardelle pasta, crab meat, heirloom capsicum & a saffron infusion
finished with beetroot chips

RIB EYE ON THE BONE 350gm (gf)

Prime Angus grain fed rib eye defatted and chargrilled medium served with
cut chips finished with a homemade mushroom jus

RISOTTO DI PESCE (SEAFOOD RISOTTO) (gf)

Prawns, calamari, vongole, octopus and mussels served with fresh tomatoes &
saffron

SPAGHETTI MARINARA

Fresh mixed seafood in napolitana sauce, garlic & parsley

PAPPARDELLE AL RAGU DI AGNELLO

House ground slow roasted lamb shoulder, pappardelle, fennel, roma toma-
toes, finished with fresh ricotta & parsley

FETTUCINE CARBONARA

Pancetta, bacon, garlic, Parmigiano Reggiano in a creamy white wine sauce

ROMAGNOLA WOODFIRE PIZZA

Aged parma prosciutto, semi-dried cherry tomatoes, fresh rocket & parmesan

CHICKEN CACCIATORE WOODFIRE PIZZA

Marinated chicken, fetta, roasted capsicum & kalamata olives

GAMBERI WOODFIRE PIZZA

Pesto base, mozzarella, garlic prawns & cherry tomatoes

SICILIANA WOODFIRE PIZZA (v)

Mozzarella, eggplant, ricotta & basil

POLLO PARMIGIANA

Crumbed chicken breast with grilled eggplant, scarmorza cheese, traditional
tomato sauce & fresh ricotta & parsley

DESSERT | served alternatively

Two types of Chef's selections

ENTREE | shared in the middle of the table

AFFETATI MISTI

A Classic. Selection of premium cured meats, olives & skordalia. Served with bread, lavish & grisini with Italian condiments

CALAMARI FRITTI

Crispy squid served with chilli, basil, parsley & aioli

ARANCINI

Fried risotto balls stuffed with saffron rice, peas, ragu & mozzarella

CAESAR INSALATA

Cos lettuce, bacon, shaved parmesan, boiled egg, garlic croutons & anchovies with a classic caesar dressing

ORCHETTA PASTA

pan tossed with buffalo mozzarella, fresh basil & cherry tomatoes

MAIN | guests select own main meal on the day

TENDERLOIN MEDALLION (gf)

Slow roasted at a temperature of 65 degrees. Prime beef tenderloin with creamy mash, caramelised onions & pancetta served with jus gras. This dish is served medium rare at the Chef's recommendation

PORK RIBS HALF RACK

Meat District Co's famous basted ribs, served in two sizes with chips

POLLO PARMIGIANA

Crumbed chicken breast with grilled eggplant, scamorza cheese traditional tomato sauced & fresh green beans

BARRAMUNDI FILETTO (gf)

Pan fried barramundi with mini potatoes, corn, tomato, cucumber & truffle oil

SPAGHETTI MARINARA

Fresh mixed seafood in napolitana sauce, garlic & parsley

GNOCCHI AI QUATTRO FORMAGGI (v)

Gorgonzola, parmesan, smoked cheese, fetta & asparagus

PAPPARDELLE AL RAGU DI AGNELLO

House ground slow roasted lamb shoulder, pappardelle, fennel, roma tomatoes, finished with fresh ricotta & parsley

BOSCAIOLA WOODFIRE PIZZA

Ham, mushrooms, peas & cooked parmesan

FRUTTI DI MARE WOODFIRE PIZZA

Scallops, citrus infused prawns, smoked salmon & rocket

CALZONE CAPRESE (v)

Ricotta, pesto, cherry tomato & mozzarella

DESSERT | served alternatively

Three types of Chef's selections

\$69 Per Person



\$59 Per Person



ON ARRIVAL

Marinated Young olives & capers marinated with chilli, garlic & sage Aged & cured anipsato platter with condiments & bread

2ND ROUND (select FOUR of the following)

- Smoked salmon canapes w. cream cheese, chives & capers
- Tandoori chicken served on sliced cucumber w. Greek yoghurt
 - Eggplant rolls with filled hummus
 - Prosciutto wrapped around fresh rock melon
- Mexican salsa served on lightly fried tortilla squares
- Tomato bruschetta w. fetta served on toasted Italian bread
 - House made arancini balls w. a chilli mayonnaise
- Sydney rock oyster with cucumber salsa, coriander, chilli & cabernet vinegar (additional \$2.5pp)

3RD ROUND (Both are served)

Herb chicken skewers served w. cucumber yoghurt dipping
Marinated beef skewers with rustic gravy

4TH ROUND (Noodle boxes select 1 type)

- Szechuan pepper squid served on the greens w. aioli
- Traditional Caesar salad w. garlic croutons
- Chicken and mushroom risotto made in a white wine sauce
- Grilled seasoned lamb slices served on mix baby spinach leaves, couscous, roast pumpkin finished with the Chef's homemade coriander dressing (additional \$5pp)

5TH ROUND (Savoury - select 3 types)

- Gourmet Meat balls served with tomato dipping sauce
- Vegetable samosas served with sweet chilli dipping sauce
 - Vegetable Spring rolls
 - Chicken and vegetable dim sims
- Filo pastry wrapped spinach and ricotta cheese triangles
- Oven baked mixed mini quiches

6TH ROUND

Assorted gourmet woodfire pizzas