

SET MENUS



Shop 99 Narellan Town Centre,
Cnr Queen & Elyard Streets,
Narellan 2567

Ph: 4647 0355 E: info@luigis.com.au

Menu 1 - \$35.00 per person

Appetisers

Garlic & Cheese Pizzas and Herb & Cheese Pizzas

Salads

Garden Salad – Mixed leaves, tomato, cucumber, Spanish onion & olives with a home-made dressing

Pasta

Choose 3 of the following:

Spaghetti Bolognese – Made from our traditional recipe

Fettuccine Boscaiola – Sautéed bacon & mushrooms in a white wine & cream sauce with shallots

Fettuccine Primavera – Grilled eggplant, roasted capsicum & olives in a napolitana sauce with chilli

Penne with Chicken – Sautéed chicken, semi-dried tomatoes & pine nuts in a creamy pesto sauce

Gnocchi Pesto – Soft, potato dumplings in a creamy pesto sauce

Tortellini Fungi – Veal tortellini tossed through a cream sauce with mushrooms

Gnocchi Formaggio – Soft, potato dumplings in a cheesy tomato sauce with garlic & chilli

Ravioli Napolitana – Spinach & ricotta ravioli in a napolitana sauce

Gourmet & Traditional Pizzas

Choose from the following:

Supreme – Tomato base, ham, salami, mushrooms, onion, capsicum, pineapple, olives, mozzarella cheese

BBQ Meat Lovers – BBQ base, ham, salami, pepperoni, onion, mozzarella cheese

Peri Peri Chicken – Peri Peri chicken, shallots, onion, roasted capsicum & mozzarella

Hawaiian – Tomato base, ham, pineapple, mozzarella cheese

Sicilian – Tomato base, salami, olives, mushrooms, capsicum, onion, anchovies, mozzarella cheese

Mexicana – Tomato base, pepperoni, capsicum, onion, chilli, olives, mozzarella cheese

Vegetarian – Tomato base, mushrooms, capsicum, onion, pineapple, olives, mozzarella cheese

Margherita – Tomato base, oregano, mozzarella cheese

Calabrese – Tomato base, pepperoni, sliced tomato, kalamata olives, Spanish onion, chilli, fetta cheese

Pulled Pork – Smokey BBQ Sauce, pulled pork, caramelised onion, fresh rocket, mozzarella & garlic aioli

Pollo – Tomato base, chicken, bacon, roasted capsicum, onion, pineapple, mozzarella cheese

Menu 2 - \$39.00 per person

Appetisers

Garlic & Cheese and Herb & Cheese Pizzas

Salads

Garden Salad – Mixed leaves, tomato, cucumber, Spanish onion & olives with a home-made dressing

Salt & Pepper Calamari

To Share

Pasta

Choose 3 of the following:

Spaghetti Bolognese – Made from our traditional recipe

Fettuccine Boscaiola – Sautéed bacon & mushrooms in a white wine & cream sauce with shallots

Penne Primavera – Grilled eggplant, roasted capsicum and olives in a napolitana sauce with chilli

Fettucine Ragu- Slow braised, tender beef cheek, field mushroom & red wine ragu tossed with egg fettucine

Penne with Chicken – Sautéed chicken, semi-dried tomatoes & pine nuts in a creamy pesto sauce

Gnocchi Pesto – Soft, potato dumplings in a creamy pesto sauce

Tortellini Funghi – Veal tortellini tossed through a cream sauce with mushrooms

Gnocchi Formaggio – Soft, potato dumplings in a cheesy tomato sauce with garlic & chilli

Ravioli Napolitana – Spinach & ricotta ravioli in a napolitana sauce

Gourmet & Traditional Pizzas

Choose from the following:

Supreme – Tomato base, ham, salami, mushrooms, onion, capsicum, pineapple, olives, mozzarella cheese

BBQ Meat Lovers – BBQ base, ham, salami, pepperoni, onion, mozzarella cheese

Peri Peri Chicken – Peri Peri chicken, shallots, onion, roasted capsicum & mozzarella

Hawaiian – Tomato base, ham, pineapple, mozzarella cheese

Sicilian – Tomato base, salami, olives, mushrooms, capsicum, onion, anchovies, mozzarella cheese

Mexicana – Tomato base, pepperoni, capsicum, onion, chilli, olives, mozzarella cheese

Vegetarian – Tomato base, mushrooms, capsicum, onion, pineapple, olives, mozzarella cheese

Margherita – Tomato base, oregano, mozzarella cheese

Calabrese – Tomato base, pepperoni, sliced tomato, kalamata olives, Spanish onion, chilli, fetta cheese

Pulled Pork – Smokey BBQ Sauce, pulled pork, caramelised onion, fresh rocket, mozzarella & garlic aioli

Pollo – Tomato base, chicken, bacon, roasted capsicum, onion, pineapple, mozzarella cheese

Menu 3 - \$43.00 per person

Appetisers

Garlic & Cheese and Herb & Cheese Pizzas

Salads

Garden Salad – Mixed leaves, tomato, cucumber, Spanish onion & olives with a home-made dressing

Antipasto Platters

Consisting of grilled eggplant, roasted capsicum, grilled zucchini, artichokes, olives, anchovies, prosciutto, salami, fetta, provolone cheese & pizza bread

Pasta

Choose 3 of the following:

Spaghetti Bolognese – Made from our traditional recipe

Fettuccine Boscaiola – Sautéed bacon & mushrooms in a white wine & cream sauce with shallots

Linguine al Olio – Linguine tossed with prawns, cherry tomatoes, garlic, chilli & olive oil

Fettuccine Primavera – Grilled eggplant, roasted capsicum and kalamata olives in a napolitana sauce with chilli

Fettuccine Ragu – Slow braised, tender beef cheek, field mushroom & red wine ragu tossed with egg fettuccine

Penne with Chicken – Sautéed chicken, semi-dried tomatoes & pine nuts in a creamy pesto sauce

Gnocchi Pesto – Soft, potato dumplings in a creamy pesto sauce

Tortellini Fungi – Veal tortellini tossed through a cream sauce with mushrooms

Gnocchi Formaggio – Soft, potato dumplings in a cheesy tomato sauce with garlic & chilli

Ravioli Napolitana – Spinach & ricotta ravioli in a napolitana sauce

Spaghetti Marinara – A fresh selection of seafood, sautéed with garlic in a napolitana sauce & a dash of chilli

Penne Gamberi – Sautéed prawns, prosciutto and avocado in a napolitana & cream sauce

Gnocchi Calabrese – Soft, potato dumplings with sautéed prawns, diced chicken & avocado in a cream sauce

Linguine with Meatballs – Homemade Italian meatballs tossed through linguine with a napolitana sauce

Gourmet & Traditional Pizzas

Choose from the following:

Supreme – Tomato base, ham, salami, mushrooms, onion, capsicum, pineapple, olives, mozzarella cheese

BBQ Meat Lovers – BBQ base, ham, salami, pepperoni, onion, mozzarella cheese

Peri Peri Chicken – Peri Peri chicken, shallots, onion, roasted capsicum & mozzarella

Hawaiian – Tomato base, ham, pineapple, mozzarella cheese

Sicilian – Tomato base, salami, olives, mushrooms, capsicum, onion, anchovies, mozzarella cheese

Mexicana – Tomato base, pepperoni, capsicum, onion, chilli, olives, mozzarella cheese

Vegetarian – Tomato base, mushrooms, capsicum, onion, pineapple, olives, mozzarella cheese

Margherita – Tomato base, oregano, mozzarella cheese

Calabrese – Tomato base, pepperoni, sliced tomato, kalamata olives, Spanish onion, chilli, fetta cheese

Pulled Pork – Smokey BBQ Sauce, pulled pork, caramelised onion, fresh rocket, mozzarella & garlic aioli

Pollo – Tomato base, chicken, bacon, roasted capsicum, onion, pineapple, mozzarella cheese

Menu 4 - \$45.00 per person

Appetisers

Garlic & Cheese and Herb & Cheese Pizzas

Salads

Garden Salad – Mixed leaves, tomato, cucumber, Spanish onion & olives with a home-made dressing

Mains (Alternate)

Served with seasonal vegetables unless otherwise specified

Choose 2 of the following:

Veal Parmigiana – Tender veal topped with grilled eggplant & mozzarella cheese in a napolitana sauce

Veal Saltimbocca - Tender veal scaloppine topped with prosciutto and provolone cheese in a butter & sage sauce served on mashed potato & broccoli

Lamb Shank - Slow braised lamb shank served with a rich tomato, rosemary and red wine sauce, served on mash potatoes and buttered peas

Beef Cheek - Tender slow braised beef cheek served on mashed potato & finished with a rosemary jus

Chicken Boscaiola – Cooked in a white wine & cream sauce, with sautéed bacon, mushrooms & shallots

Chicken Avocado – Grilled chicken breast, topped with avocado & mozzarella cheese in a white wine & cream sauce

Barramundi Fillets – Grilled & topped with a semi-dried tomato & roasted capsicum relish served on mashed potato topped with a lemon butter sauce

Atlantic Salmon – Grilled and served on mixed leaf salad & crispy potatoes

Dessert (Alternate)

Choose 2 of the following:

Tiramisu – An Italian classic. Layers of coffee-soaked savoiardi biscuits and mascarpone cream

Honeycomb Mousse – Light & fluffy honeycomb delight

Caramel Pannacotta – honeycomb, caramel sauce, salted caramel popcorn

Strawberry Parfait-Vanilla cream, liquor soaked sponge, strawberry compote & strawberry crumble

Menu 5 - \$45.00 per person

Appetisers

Garlic & Cheese and Herb & Cheese Pizzas

Salads

Garden Salad – Mixed leaves, tomato, cucumber, Spanish onion & olives with a home-made dressing

Tapas

Choose 3 of the following:

Arancini

Italian Meatballs

Salt & Pepper Calamari

Zucchini Fritters

Garlic Prawns

Pasta

Choose 3 of the following:

Spaghetti Bolognese – Made from our traditional recipe

Fettuccine Boscaiola – Sautéed bacon & mushrooms in a white wine & cream sauce with shallots

Linguine al Olio–Linguine tossed with prawns, cherry tomatoes, garlic, chilli & olive oil

Fettuccine Primavera –Grilled eggplant, roasted capsicum and kalamata olives in a napolitana sauce with chilli

Fettuccine Ragu- Slow braised, tender beef cheek, field mushroom & red wine ragu tossed with egg fettuccin

Penne with Chicken – Sautéed chicken, semi-dried tomatoes & pine nuts in a creamy pesto sauce

Gnocchi Pesto – Soft, potato dumplings in a creamy pesto sauce

Tortellini Fungi – Veal tortellini tossed through a cream sauce with mushrooms

Gnocchi Formaggio –Soft, potato dumplings in a cheesy tomato sauce with garlic & chilli

Ravioli Napolitana –Spinach & ricotta ravioli in a napolitana sauce

Spaghetti Marinara–A fresh selection of seafood, sautéed with garlic in a napolitana sauce & a dash of chilli

Penne Gamberi – Sautéed prawns, prosciutto and avocado in a napolitana & cream sauce

Gnocchi Calabrese – Soft, potato dumplings with sautéed prawns, diced chicken & avocado in a cream sauce

Linguine with Meatballs–Homemade Italian meatballs tossed through linguine with a napolitana sauce

Gourmet & Traditional Pizzas

Choose from the following:

Supreme–Tomato base, ham, salami, mushrooms, onion, capsicum, pineapple, olives, mozzarella cheese

BBQ Meat Lovers – BBQ base, ham, salami, pepperoni, onion, mozzarella cheese

Peri Peri Chicken – Peri Peri chicken, shallots, onion, roasted capsicum & mozzarella

Hawaiian – Tomato base, ham, pineapple, mozzarella cheese

Sicilian – Tomato base, salami, olives, mushrooms, capsicum, onion, anchovies, mozzarella cheese

Mexicana – Tomato base, pepperoni, capsicum, onion, chilli, olives, mozzarella cheese

Vegetarian – Tomato base, mushrooms, capsicum, onion, pineapple, olives, mozzarella cheese

Margherita – Tomato base, oregano, mozzarella cheese

Calabrese – Tomato base, pepperoni, sliced tomato, kalamata olives, Spanish onion, chilli, fetta cheese

Pulled Pork–Smokey BBQ Sauce, pulled pork, caramelised onion, fresh rocket, mozzarella & garlic aioli

Pollo – Tomato base, chicken, bacon, roasted capsicum, onion, pineapple, mozzarella cheese

Menu 6- \$50.00 per person

Appetisers

Garlic & Cheese and Herb & Cheese Pizzas

Salads

Garden Salad – Mixed leaves, tomato, cucumber, Spanish onion & olives with a home-made dressing

Pasta

Choose 3 of the following:

Spaghetti Bolognese – Made from our traditional recipe

Fettuccine Boscaiola – Sautéed bacon & mushrooms in a white wine & cream sauce with shallots

Linguine al Olio–Linguine tossed with prawns, cherry tomatoes, garlic, chilli & olive oil

Fettuccine Primavera –Grilled eggplant, roasted capsicum and kalamata olives in a napolitana sauce with chilli

Fettuccine Ragu- Slow braised, tender beef cheek, field mushroom & red wine ragu tossed with egg fettuccine

Penne with Chicken – Sautéed chicken, semi-dried tomatoes & pine nuts in a creamy pesto sauce

Gnocchi Pesto – Soft, potato dumplings in a creamy pesto sauce

Tortellini Fungi – Veal tortellini tossed through a cream sauce with mushrooms

Gnocchi Formaggio –Soft, potato dumplings in a cheesy tomato sauce with garlic & chilli

Ravioli Napolitana Spinach & ricotta ravioli in a napolitana sauce

Spaghetti Marinara–A fresh selection of seafood, sautéed with garlic in a napolitana sauce & a dash of chilli

Penne Gamberi – Sautéed prawns, prosciutto and avocado in a napolitana & cream sauce

Gnocchi Calabrese – Soft, potato dumplings with sautéed prawns, diced chicken & avocado in a cream sauce

Linguine with Meatballs–Homemade Italian meatballs tossed through linguine with a napolitana sauce

Mains (Alternate)

Choose 2 of the following

Veal Parmigiana – Tender veal topped with grilled eggplant & mozzarella cheese in a napolitana sauce

Veal Saltimbocca - Tender veal scaloppine topped with prosciutto and provolone cheese in a butter & sage sauce served on mashed potato & broccoli

Lamb Shank - Slow braised lamb shank served with a rich tomato, rosemary and red wine sauce, served on mash potatoes and buttered peas

Beef Cheek - Tender slow braised beef cheek served on mashed potato & finished with a rosemary jus

Chicken Boscaiola – Cooked in a white wine & cream sauce, with sautéed bacon, mushrooms & shallots

Chicken Avocado – Grilled chicken breast, topped with avocado & mozzarella cheese in a white wine & cream sauce

Barramundi Fillets – Grilled & topped with a semi-dried tomato & roasted capsicum relish served on mashed potato topped with a lemon butter sauce

Atlantic Salmon – Grilled and served on mixed leaf salad & crispy potatoes

Menu 7 - \$60.00 per person

Appetisers

Garlic & Cheese and Herb & Cheese Pizzas

Salads

Garden Salad – Mixed leaves, tomato, cucumber, Spanish onion & olives with a home-made dressing

Tapas

Choose 3 of the following:

Arancini

Italian Meatballs

Salt & Pepper Calamari

Zucchini Fritters

Garlic Prawns

Pasta

Choose 3 of the following:

Spaghetti Bolognese – Made from our traditional recipe

Fettuccine Boscaiola – Sautéed bacon & mushrooms in a white wine & cream sauce with shallots

Linguine al Olio–Linguine tossed with prawns, cherry tomatoes, garlic, chilli & olive oil

Fettuccine Primavera –Grilled eggplant, roasted capsicum and kalamata olives in a napolitana sauce with chilli

Fettuccine Ragu- Slow braised, tender beef cheek, field mushroom & red wine ragu tossed with egg fettuccine

Penne with Chicken – Sautéed chicken, semi-dried tomatoes & pine nuts in a creamy pesto sauce

Gnocchi Pesto – Soft, potato dumplings in a creamy pesto sauce

Tortellini Fungi – Veal tortellini tossed through a cream sauce with mushrooms

Gnocchi Formaggio –Soft, potato dumplings in a cheesy tomato sauce with garlic & chilli

Ravioli Napolitana Spinach & ricotta ravioli in a napolitana sauce

Spaghetti Marinara–A fresh selection of seafood, sautéed with garlic in a napolitana sauce & a dash of chilli

Penne Gamberi – Sautéed prawns, prosciutto and avocado in a napolitana & cream sauce

Gnocchi Calabrese – Soft, potato dumplings with sautéed prawns, diced chicken & avocado in a cream sauce

Linguine with Meatballs–Homemade Italian meatballs tossed through linguine with a napolitana sauce

Mains (Alternate)

Choose 2 of the following

Veal Parmigiana – Tender veal topped with grilled eggplant & mozzarella cheese in a napolitana sauce

Veal Saltimbocca - Tender veal scaloppine topped with prosciutto and provolone cheese in a butter & sage sauce served on mashed potato & broccoli

Lamb Shank - Slow braised lamb shank served with a rich tomato, rosemary and red wine sauce, served on mash potatoes and buttered peas

Beef Cheek - Tender slow braised beef cheek served on mashed potato & finished with a rosemary jus

Chicken Boscaiola – Cooked in a white wine & cream sauce, with sautéed bacon, mushrooms & shallots

Chicken Avocado – Grilled chicken breast, topped with avocado & mozzarella cheese in a white wine & cream sauce

Barramundi Fillets – Grilled & topped with a semi-dried tomato & roasted capsicum relish served on mashed potato topped with a lemon butter sauce

Atlantic Salmon – Grilled and served on mixed leaf salad & crispy potatoes

Menu 8 - \$65.00 per person

Antipasto Platters

Consisting of grilled eggplant, roasted capsicum, grilled zucchini, artichokes, olives, anchovies, prosciutto, salami, fetta, provolone cheese & pizza bread

Salads

Garden Salad – Mixed leaves, tomato, cucumber, Spanish onion & olives with a home-made dressing

Fresh Seafood Platters

Consisting of fresh prawns, Sydney rock oysters and salt & pepper calamari

Pasta

Choose 3 of the following:

Spaghetti Bolognese – Made from our traditional recipe

Fettuccine Boscaiola – Sautéed bacon & mushrooms in a white wine & cream sauce with shallots

Linguine al Olio–Linguine tossed with prawns, cherry tomatoes, garlic, chilli & olive oil

Fettuccine Primavera –Grilled eggplant, roasted capsicum and kalamata olives in a napolitana sauce with chilli

Fettuccine Ragu- Slow braised, tender beef cheek, field mushroom & red wine ragu tossed with egg fettuccine

Penne with Chicken – Sautéed chicken, semi-dried tomatoes & pine nuts in a creamy pesto sauce

Tortellini Fungi – Veal tortellini tossed through a cream sauce with mushrooms

Gnocchi Formaggio –Soft, potato dumplings in a cheesy tomato sauce with garlic & chilli

Ravioli Napolitana – Spinach & ricotta ravioli in a napolitana sauce

Spaghetti Marinara–A fresh selection of seafood, sautéed with garlic in a napolitana sauce & a dash of chilli

Penne Gamberi – Sautéed prawns, prosciutto and avocado in a napolitana & cream sauce

Gnocchi Calabrese – Soft, potato dumplings with sautéed prawns, diced chicken & avocado in a cream sauce

Linguine with Meatballs–Homemade Italian meatballs tossed through linguine with a napolitana sauce

Gourmet & Traditional Pizzas

Choose from the following:

Supreme–Tomato base, ham, salami, mushrooms, onion, capsicum, pineapple, olives, mozzarella cheese

BBQ Meat Lovers – BBQ base, ham, salami, pepperoni, onion, mozzarella cheese

Peri Peri Chicken – Peri Peri chicken, shallots, onion, roasted capsicum & mozzarella

Hawaiian – Tomato base, ham, pineapple, mozzarella cheese

Sicilian – Tomato base, salami, olives, mushrooms, capsicum, onion, anchovies, mozzarella cheese

Mexicana – Tomato base, pepperoni, capsicum, onion, chilli, olives, mozzarella cheese

Vegetarian – Tomato base, mushrooms, capsicum, onion, pineapple, olives, mozzarella cheese

Margherita – Tomato base, oregano, mozzarella cheese

Calabrese – Tomato base, pepperoni, sliced tomato, kalamata olives, Spanish onion, chilli, fetta cheese

Pulled Pork–Smokey BBQ Sauce, pulled pork, caramelised onion, fresh rocket, mozzarella & garlic aioli

Pollo – Tomato base, chicken, bacon, roasted capsicum, onion, pineapple, mozzarella cheese

Dessert (Alternate)

Choose 2 of the following:

Tiramisu – An Italian classic. Layers of coffee-soaked savoiardi biscuits and mascarpone cream

Honeycomb Mousse – Light & fluffy honeycomb delight

Caramel Pannacotta – honeycomb, caramel sauce, salted caramel popcorn

Strawberry Parfait-Vanilla cream, liquor soaked sponge, strawberry compote & strawberry crumble

Menu 9 - \$70.00 per person

Antipasto Platters

Consisting of grilled eggplant, roasted capsicum, grilled zucchini, artichokes, olives, anchovies, prosciutto, salami, fetta, provolone cheese & pizza bread

Salads

Garden Salad – Mixed leaves, tomato, cucumber, Spanish onion & olives with a home-made dressing

Fresh Seafood Platters

Consisting of fresh prawns, Sydney rock oysters and salt & pepper calamari

Pasta

Choose 3 of the following:

Spaghetti Bolognese – Made from our traditional recipe

Fettuccine Boscaiola – Sautéed bacon & mushrooms in a white wine & cream sauce with shallots

Linguine al Olio–Linguine tossed with prawns, cherry tomatoes, garlic, chilli & olive oil

Fettuccine Primavera –Grilled eggplant, roasted capsicum and kalamata olives in a napolitana sauce with chilli

Fettuccine Ragu- Slow braised, tender beef cheek, field mushroom & red wine ragu tossed with egg fettuccine

Penne with Chicken – Sautéed chicken, semi-dried tomatoes & pine nuts in a creamy pesto sauce

Gnocchi Pesto – Soft, potato dumplings in a creamy pesto sauce

Tortellini Fungi – Veal tortellini tossed through a cream sauce with mushrooms

Gnocchi Formaggio –Soft, potato dumplings in a cheesy tomato sauce with garlic & chilli

Ravioli Napolitana –Spinach & ricotta ravioli in a napolitana sauce

Spaghetti Marinara–A fresh selection of seafood, sautéed with garlic in a napolitana sauce & a dash of chilli

Penne Gamberi – Sautéed prawns, prosciutto and avocado in a napolitana & cream sauce

Gnocchi Calabrese – Soft, potato dumplings with sautéed prawns, diced chicken & avocado in a cream sauce

Linguine with Meatballs–Homemade Italian meatballs tossed through linguine with a napolitana sauce

Mains (Alternate)

Choose 2 of the following

Veal Parmigiana – Tender veal topped with grilled eggplant & mozzarella cheese in a napolitana sauce

Veal Saltimbocca - Tender veal scaloppine topped with prosciutto and provolone cheese in a butter & sage sauce served on mashed potato & broccoli

Lamb Shank - Slow braised lamb shank served with a rich tomato, rosemary and red wine sauce, served on mash potatoes and buttered peas

Beef Cheek - Tender slow braised beef cheek served on mashed potato & finished with a rosemary jus

Chicken Boscaiola – Cooked in a white wine & cream sauce, with sautéed bacon, mushrooms & shallots

Chicken Avocado – Grilled chicken breast, topped with avocado & mozzarella cheese in a white wine & cream sauce

Barramundi Fillets – Grilled & topped with a semi-dried tomato & roasted capsicum relish served on mashed potato topped with a lemon butter sauce

Atlantic Salmon – Grilled and served on mixed leaf salad & crispy potatoes

Children's Set Menu

For children aged 12 and under

Menu 1 - \$15 per child

Choose 1 of the following:

- Chicken Schnitzel & Chips
- Crumbed Calamari & Chips
- Fish Cocktails & Chips
- Chicken Nuggets & Chips
- Fettuccine Boscaiola
- Lasagne
- Spaghetti Bolognese

Dessert – Vanilla Ice-cream with choice of topping

Drinks- Children's Drinks included

Menu 2 - \$17 per child

Garlic and Cheese pizza

Choose 1 of the following:

- Chicken Schnitzel & Chips
- Crumbed Calamari & Chips
- Fish Cocktails & Chips
- Chicken Nuggets & Chips
- Fettuccine Boscaiola
- Lasagne
- Spaghetti Bolognese

Dessert – Vanilla Ice-cream with choice of topping

Drinks- Children's Drinks included

Menu 3 - \$21 per child

Pasta: Choose 1 of the following:

- Spaghetti Bolognese
- Penne Napolitana
- Fettuccine Boscaiola

Pizza: Choose 1 of the following:

- Margherita Pizza
- Hawaiian Pizza

Dessert – Vanilla Ice-Cream with choice of topping

Drinks- Children's Drinks included

Drinks Packages

Drinks Package 1

3hrs \$12pp

4hrs \$15pp

Soft Drink Jugs

Juice jugs

Sparkling and still water

Drinks Package 2

3hrs \$25pp

4hrs \$30pp

Soft Drink Jugs

Juice jugs

Sparkling and still water

Beer— Pure Blonde, Toohey's Extra Dry, Great Northern Super Crisp, Hahn Premium Light

Wine

White- Lindeman's Chardonnay, Hartog's Plate Sauvignon Blanc Semillon

Red- Lindeman's Shiraz Cabernet, Rothbury Cabernet Merlot

Sparkling- Rothbury Sparkling Cuvee

Tea/Coffee

Drinks Package 3

3hrs \$35pp

4hrs \$45pp

Soft Drink Jugs, juice jugs, sparkling and still water

Beer- Corona, Peroni, James Squire 150 Lashes, Crown Lager, Pure Blonde, Great Northern Super Crisp, Carlton Draught, Toohey's Extra Dry, Hahn Premium Light

Spirits- House Spirits

Wine

White- Lindeman's Chardonnay Hartog's Plate Sauvignon Blanc Semillon, 821 South Sauvignon Blanc

Red- Lindeman's Shiraz Cabernet, Rothbury Cabernet Merlot,

Sparkling- Rothbury Sparkling Cuvee, Dunes & Greene Pink Moscato

Tea/Coffee

Drinks packages are served in accordance with Responsible Service of Alcohol

Standard coffees apply to all drink packages, all other coffees will be charged at menu prices

If a drinks package is not selected, drinks will be charged extra at menu prices

BYO – Strictly Bottled Wine Only. A \$2.50 corkage per person applies

Guest numbers must be confirmed one week prior to function.

Menu selection must be confirmed two weeks prior to function.

Any guests unable to attend on the day will be charged for on the day

A non-refundable deposit is payable upon confirmation of booking.

Prices subject to change, 10% Surcharge on Public Holidays