

Set Menu



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MENU 1 \$48PP

Garlic & Cheese Pizzas
Herb & Cheese Pizzas
Garden Salads

Choice of 3 Pastas
Choice of 3 Pizzas

MENU 2 \$60 PP

Garlic & Cheese Pizzas
Herb & Cheese Pizzas
Garden Salads
Choice of 3 Tapas

Choice of 3 Pastas
Choice of 3 Pizzas

MENU 3 \$65PP

Garlic & Cheese Pizzas
Herb & Cheese Pizzas
Garden Salads
Choice of 3 Tapas

Choice of 2 Mains
(served alternate)

CHILDREN'S \$20 12 AND UNDER

Chicken Schnitzel & chips
Fish Cocktails & chips
Chicken Nuggets & chips
Fettuccine Boscaiola
Spaghetti Bolognese
Fish Cocktails & chips

PIZZA CHOICES

- **Supreme**- Tomato base, ham, salami, mushrooms, onion, capsicum, pineapple, olives, mozzarella cheese
- **BBQ Meat Lovers**- BBQ base, ham, salami, pepperoni, onion, mozzarella cheese
- **Hawaiian**- Tomato base, ham, pineapple, mozzarella cheese
- **Sicilian**- Tomato base, salami, olives, mushrooms, capsicum, onions, 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

MAIN CHOICES

- **Pork Saltimbocca** - Tender pork topped with prosciutto and provolone cheese in a butter & sage sauce served on mashed potato & broccoli
- **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

PASTA OPTIONS

- **Spaghetti Bolognese**- Made from our traditional recipe
- **Fettuccine Boscaiola**- Sautéed bacon and mushrooms in a white wine and cream sauce
- **Fettuccine Primavera**- Grilled eggplant, roasted capsicum and olives in a Napolitana sauce with chilli
- **Penne with Chicken**- Sautéed chicken, semi-dried tomatoes and pine-nuts in a creamy pesto sauce
- **Gnocchi Pesto**- Soft potato dumplings in a creamy pesto sauce
- **Gnocchi Formaggio**- Soft potato dumplings in a cheesy tomato sauce with garlic and chilli
- **Penne Napolitana**- Penne with a tomato Napolitana sauce

TAPAS CHOICES

- **Arancini**- Crumbed rice balls with a three-cheese filling served on napolitana jam
- **Italian Meatballs** - Homemade Italian meatballs served in a napolitana sauce with crusty bread
- **Salt & Pepper Calamari** - Served with sweet chilli sauce on mixed leaves
- **Zucchini Fritters** - Light & fluffy zucchini fritters served with a herb mayonnaise and mixed leaves

DRINKS PACKAGES

3 hour Alcohol Package \$30pp

- Sparkling wine
- House white wine
- House red wine
- House beer
- Juice
- Soft drinks
- Sparkling/ Still water

3 hour Soft Drink Package \$15pp

- Juice
- Soft drinks
- Sparkling/ Still water

SET MENU EXTRAS

- Antipasto- \$10.00 pp
- Desserts- \$12.00 pp
- Fruit Platters- Market Price
- Tea/Coffee- \$3.50pp
- Fresh Seafood Platters- Market Price
- Oysters- Market Price
- Tapas platter - \$16pp
- Gluten free pizza \$5.00
- Gluten free pasta \$5.00
- Bruschetta Pizza \$5.00pp

T & CS

Operating hours 12-3pm 5-10pm

cakeage \$2 per person

strictly no split bills

Exclusivity price for atrium minimum spend

\$4,500

Cancellation fee will apply if within 48 hours

Any additional hours outside of standard
trading to be discussed.