

# F U N C T I O N M E N U S

All Function Menus Are Served On Platters To Share

## 2 C O U R S E S \$ 3 5

### Antipasto

**Meat** A Selection of Cured & Dried Meats, House Olives w Wood Fired Breads, Crostini, Giardiniera  
**Vegetable** Nonna's Grilled Garden Harvest, House Olives, Pesto w Wood Fired Breads, Crostini, Giardiniera

### Mains

Your Selection of Pizzas (3) & Pastas (2)

### Sides

Rocket & Parmesan Salad

## 3 C O U R S E S \$ 5 5

( OR 2 COURSES \$45 )

### Antipasto

**Meat** A Selection of Cured & Dried Meats, House Olives w Wood Fired Breads, Crostini, Giardiniera  
**Vegetable** Nonna's Grilled Garden Harvest, House Olives, Pesto w Wood Fired Breads, Crostini, Giardiniera

### Mains

**Bistecca**, Grain Fed Sirloin, Garlic, Chilli, Parsley  
**Petto Di Pollo**, Corn Fed Chicken Supreme, Wood Fire Roasted, Sautéed Rosemary Potato, Pancetta, Masala

### Sides

**Caprese**, Ox Heart Tomato, Basil, Buffalo Mozzarella  
**Arugula**, Parmigiana, House Olive, Balsamic  
**Rosemary Potatoes**, Sea Salt

### Dessert

**Tiramisu**, Mascarpone, Ganache, Espresso & Liqueur Soaked Sponge

## 3 C O U R S E S \$ 6 5

( OR STARTERS, ENTREÉS, MAINS \$55 / MAINS, DESSERTS \$45 )

### Starting

**Wood Fired Crusts**, Pesto, Garlic Confit, House Olive Tapenade

### Entrée

**Sydney Rock Oysters**, Lemon  
**Calamari Fritti**, Lemon, Aioli  
**Fresh Hervey Bay King Prawns**, Rosa Aioli

### Mains

**Vitello Scallopini**, Porcini Mushroom  
**Filetto Di Salmone**, Tasmanian Atlantic Salmon, Fennel, Green Bean, Roasted Cherry Tomatoes, Olives

### Sides

**Caprese**, Ox Heart Tomato, Basil, Buffalo Mozzarella  
**Arugula**, Parmigiana, House Olive, Balsamic  
**Rosemary Potatoes**, Sea Salt

### Dessert

**Tiramisu**, Mascarpone, Ganache, Espresso & Liqueur Soaked Sponge

# F U N C T I O N C A N A P É M E N U

## B O A R D S

**Meat** A Selection of Cured & Dried Meats w Wood Fired Breads, Crostini, House Olives & Giardiniera \$35

**Vegetable** Nonno's Grilled Garden Harvest, House Olives & Pesto w Wood Fired Breads, Crostini & Giardiniera (V) \$30

**Cheese** Seasonal Hard & Soft Cheeses, Truffled Honey, Walnuts, Fig Chutney w Wood Fired Breads, Crostini (V) \$35

**Chef's Pantry Dips**, House Crostini \$20

**Wood Fired Crusts** Brushed w Pesto, Garlic Confit or Tapenade (V) \$15

## P I Z Z A S B O A R D S

1 Meter Pizza Boards \$100

**Margherita**, Fresh Basil, Cherry Tomatoes, Fior Di Latte Cheese, Buffalo Mozzarella, EVOO (V)

**Quattro Formaggi**, Bianca, Gorgonzola, Fior Di Latte Cheese, Provolone, Parmesan, Oregano (V)

**Garlic Potato**, Bianca, Thin Potato, Rosemary, Shaved Garlic (V)

**Fennel Sausage**, Fior Di Latte Cheese, Shaved Garlic, Chilli Flakes, Parmesan, Cheese, EVOO

**Capricosa**, Prosciutto Cotto, Kalamata Olives, Mushroom, Artichoke, Fior Di Latte Cheese, EVOO

**Diavola Casalinga**, Spicy Salami, Roasted Capsicums, Olives, Regiano

**Pacifico**, Hervey Bay Prawns, Shaved Garlic, Parmesan, Red Onions, Oven Roasted Tomatoes, EVOO

**Salmone**, Salmon, Capers, Olives, Red Onion, Oregano, Chilli Flakes, Baby Rocket

## C A N A P É S

Please feel free to choose from Il Pacifico & Deck Canapes

### Il Pacifico Canapé Selection

**Calamari Fritti**, Lemon, Aioli \$5

**Bruschetta**, Tomato & Basil (V) \$4

**Mini Calzone**, Four Cheese Oregano, Rosso Aioli (V) \$6

**Prosciutto Crostini Roll**, Pesto Dip \$5

**Crispy Ravioli**, Prawn, Rosso Aioli \$5

**Nonnas Piccolo**, Meat Ball, Panini, Provolone, Sugo \$6

**Soufflé**, Ricotta & Olive, Pesto (V) \$5

**Panini Veal Provolone**, Caponata, Pesto \$6

**Involtini**, Smoked Salmon, Arugula, Mascarpone Dill \$5

### Deck's Canapé Selection

**Mini Beef Pie**, Tomato Relish \$5

**Peking Duck Pancake**, Hoisin, Shallot \$6

**Crispy Fried Pork Dumplings**, Tonkatsu, Pickled Ginger, Sriracha \$5

**Buffalo Chicken Wings**, Ranch Dipping Sauce \$4

**Japanese Prawn Slider**, Shredded Cabbage, Kewpie Mayo, Ponzu on Steam Bun \$6

**Beer Battered Flathead Taco** Cabbage, Pineapple, Carrot, Coriander Slaw, Chipotle Aioli \$6