



TUSCAN TERRACE FESTIVE FEASTING MENU

\$82PP

FIRST COURSE

CURED MEATS | CHEESES | ROSEMARY, GARLIC FOCACCIA |
MARINATED OLIVES (GFO)(N)
CHILLED KING PRAWNS | COCKTAIL SAUCE | FRESH LEMON
(GF)(DF)(N)

SECOND COURSE

SLOW BRAISED PORCHETTA | LEMON & FENNEL (GF)(DF)(N)
SUNDRIED PESTO CHICKEN ROULADE (GF)

SERVED WITH:

CAPRESE SALAD (GF)(N)
ROASTED SEASONAL VEGETABLES | BALSAMIC DRESSING (GF)
(DF)(N)
WHITE WINE GREENS | CRISPY GARLIC (GF)(N)



TUSCAN TERRACE FESTIVE FEASTING MENU

\$92PP

FIRST COURSE

CURED MEATS | CHEESES | ROSEMARY, GARLIC FOCACCIA |
MARINATED OLIVES (GFO)(N)
CHILLED KING PRAWNS | COCKTAIL SAUCE | FRESH LEMON
(GF)(DF)(N)

SECOND COURSE

SLOW BRAISED PORCHETTA | LEMON & FENNEL (GF)(DF)(N)
SUNDRIED PESTO CHICKEN ROULADE (GF)

SERVED WITH:

CAPRESE SALAD (GF)(N)
ROASTED SEASONAL VEGETABLES | BALSAMIC DRESSING (GF)
(DF)(N)
WHITE WINE GREENS | CRISPY GARLIC (GF)(N)

THIRD COURSE

A SELECTION OF FESTIVE DESSERTS

BYO CAKE \$20