



Neptunes

Roma Package

\$45pp (6-30 guests maximum)

Shared Course One

- *Bruschetta Pizza*
Heirloom tomato, confit garlic, pink salt, fresh basil, parmigiano Reggiano, aged balsamic **V**
- *Greek Salad*
Vine ripened tomatoes, capsicum, cucumber, Spanish onion, black olives, fresh oregano, marinated feta **V**

Shared Course Two

- *Risotto Truffle e Funghi*
Wild mushrooms, garlic, truffle oil, parsley **VG, GF**
- *Pollo Pesto Pizza*
Chicken Breast, onion, tomato, capsicum, mozzarella
- *Penne Bolognese*
Wagyu beef, tomato sugo, fresh basil, parmesan

Notes:

For exclusivity of our premises, a minimum spend of \$6,500 is required.

See events coordinator for dietary modifications.

For bookings made between Monday-Thursday flexible menu options are available.

5% service fee is applied to all large group bookings.



Florence Package

\$59 (12-50 guests)

Shared Course One

- *Garlic and Cheese Pizza*
Rosemary, mozzarella, extra virgin olive oil **V**
- *Salt and Pepper Calamari*
Semolina dusted, herbs, fresh lemon, parmesan aioli **CS**
- *Greek Salad*
Vine ripened tomatoes, capsicum, cucumber, Spanish onion, black olives, fresh oregano, marinated feta **V**

Shared Course Two

- *Penne Lamb Ragu*
Spinach, olives, marinated feta, cherry tomatoes
- *Gamberi Pizza*
Tomato base, garlic prawns, tomatoes, chilli, lemon, sea salt, mozzarella **CS**
- *Grilled Chicken Skewers*
marinated chicken breast, pita bread, tzatziki

Shared Course Three

- *Nutella Pizza*
Banana, fresh strawberries, whipped cream

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Valencia Package

\$69pp (6-50guests)

Course One

- *Salt and Pepper Calamari*
Semolina dusted, herbs, fresh lemon, parmesan aioli **V, CS**
- *Fattoush Salad*
Kale, quinoa, sumac, pomegranate, vinaigrette **V, LF**
- *Halloumi Fries*
Minted yoghurt **V**

Course Two - Alternate Drop

- *Grilled Chicken & Mushroom*
Creamy mash potato
- *Grilled Snapper Fillets*
Roasted artichoke, olives, chat potatoes, EVOO, lemon beurre noisette
- *Lamb Kafta*
Salad, pita bread, tzatziki

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Milano Package

\$79 (12-100 guests)

Shared Table Starter

- *Deli Board*
Cured mixed meats, aged cheese, pate, quince, pickled vegetables, Turkish pana fresca

Shared Course Two

- *Arancini*
Four cheese
- *Garlic Prawns*
Cream, chives, woodfired pita bread
- *Moroccan Meatballs Tajin*
Junee lamb, sugo pomodoro, Turkish bread

Shared Course Three

- *Mixed Grill Platters*
Assortment of responsibly sourced premium selection of King Prawns, Octopus, Snapper, Kafta Skewers, Eye Fillet, Pork Ribs all served with fries & Greek salad

Shared Course Four

- *Nutella Pizza*
Banana, fresh strawberries, whipped cream

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