



## Group Booking Form

FIRST NAME	SURNAME		
TELEPHONE	EMAIL		
PREFERRED DATE	PREFERRED TIMES	Option 1:	Option 2:
NUMBER OF ADULTS	NUMBER OF CHILDREN		
OCCASION			

### PACKAGE PRICE

3 course Lunch \$69 per person

Please select your two mains and two desserts on the following page

Shared Feast \$90 per person

See next page for menu details

If you would like to bring in your own cake \$2.50 cakeage will be added to the final bill based on the number of guests attending. Large groups will be accommodated across multiple tables. No additional seating or tables will be offered for decoration or storage.

### DIETARY REQUIREMENTS

### PAYMENT TERMS

Group bookings are required to provide credit card details to secure the reservation.

NAME	TYPE OF CARD <input type="checkbox"/> Visa <input type="checkbox"/> Mastercard <input type="checkbox"/> Amex		
CARD NUMBER	The card will be processed over the phone. Do not enter your card number.	EXPIRY	CCV
SIGNATURE	DATE		

# Terrace Shared Feast

## \$90pp

### Starters

**ARANCINI** fried risotto balls stuffed with provolone cheese, spinach, semi dried tomatoes, lightly crumbed, served with napolitana sauce

**CALAMARI FRITTI** fried local calamari, garlic, chilli, basil, smoked chilli aioli and lemon

**ANTIPASTO MISTO** a selection of freshly sliced cold meats including San Daniele prosciutto, mortadella, sopressa salami, in house pickles, marinated olives, scarozza, house made focaccia

### Mains

**BISTECCA** char grilled 250g grain fed sirloin, rocket, parmesan, cipollini salmoriglio, crispy potatoes

**PESCE** pan fried barramundi fillet, saffron & sweetcorn chutney, lemon parsley sauce, Jerusalem artichoke chips

**GNOCCHI "CACIO E PEPE"** potato gnocchi, pecorino cream, hazelnuts, black pepper, pangrattato

**INSALATA DI CAVOLO** shaved cabbage salad, walnut, pickled currants, white balsamic dressing, salted ricotta

### Dessert

**BONET ALLA PIEMONTESE** bittersweet chocolate custard, cinnamon crumb, torched tangelo

**TIRAMISU** coffee-flavoured ladyfingers, whipped mascarpone, cocoa

\*Menu subject to change

# 3 Course Menu

## \$69pp



### Starter to Share

*(1 between 3)*

#### ANTIPASTO MISTO

A selection of freshly sliced cold meats including San Daniele prosciutto, mortadella, sopressa salami, in house pickles, marinated olives, scarmoza, house baked focaccia

### Mains

*(a choice of two items to be served alternately)*

#### ☐ COTOLETTA DI MAIALE

Char grilled pork cutlet, quince marmalade, baby onion, mustard, roast grapes, balsamic jus

#### ☐ PESCE

Pan fried barramundi fillet, saffron & sweetcorn chutney, lemon parsley sauce, Jerusalem artichoke chips

#### ☐ FETTUCCHINE AL RAGU' DI POLLO

Fettuccine, braised chicken cacciatore ragu, peppers, olives

#### ☐ RIGATONI CON BRASATO DI SEPPIA

Rigatoni, Hawkesbury cuttlefish, nduja and fennel Bolognese

#### ☐ RISOTTO AI GAMBERI

Carnaroli rice, local prawns, thyme, shellfish butter, lemon, chilli

#### ☐ GNOCCHI "CACIO E PEPE"

Potato gnocchi, pecorino cream, hazelnuts, black pepper, pangrattato

#### ☐ BISTECCA

Char grilled 250g grain fed sirloin, rocket, parmesan, cipollini salmoriglio, crispy potatoes

**Steak upgrade (extra \$10pp)**

### Desserts

*(a choice of two items- to be served alternately)*

#### ☐ TIRAMISU

Coffee-flavoured ladyfingers, whipped mascarpone, cocoa

#### ☐ TORTA AL FORNO LIMONE E LAVANDA

Baked lemon and lavender tart, vanilla cardamom ice cream

#### ☐ BONET ALLA PIEMONTESE

Bittersweet chocolate custard, cinnamon crumb, torched tangelo

\*Menu subject to change