

Set Menu - Option One
\$35.00 per head

To Start

Bruschetta

Entrée

Choose any two to be served alternate drop

Gnocchi homemade English spinach and ricotta gnocchi sautéed with cherry tomatoes, basil and garlic topped with parmesan flakes

Cannelloni a classic pork, veal and vegetable filling, rolled in homemade spinach pasta sheets, baked with béchamel and a drop of tomato jus

Risotto with braised chicken, mixed mushrooms finished with parmesan cheese

Caesar salad with cos lettuce, soft boiled egg, crispy bacon strips, croutons and parmesan cheese served with grilled chicken

Sicilian salad baby cos lettuce, chat tomato, eggs, baby capers julienne carrot, spanish onion cherry tomato, black olives, bocconcini, cheese and preserved tuna



Set Menu - Option Two

\$45.00 per head

(Your choice of Entrée & Main or Main & Dessert)

To Start

Bruschetta

Entrée

Choose any two to be served alternate drop

Home made spinach & ricotta Gnocchi with cherry tomato & parmesan shaved

Salt and pepper calamari with freshly house made tartare, rocket and fresh lemon

Crab salad a tower of blue swimmer crab meat, smoked salmon, avocado and mango salsa

Traditional Lasagna with pork, veal bolognese and bechamelle gratin

Chicken Italian battered strips of chicken served with homemade aioli sauce and a julienne of vegetables

Prawn & Avocado Salad a fan of avocado with poached prawns

Main

Please select two from the list below for your guests to then choose from

Grilled Barramundi fillet with sautéed baby spinach battered king prawns and home made aioli

Organic chicken supreme oven grilled served with polenta, tomato sauce, oregano, capers and olives

Grilled lamb Rump with mash potato, sautéed baby spinach and rosemary jus

Suckling pig pork belly confit, roasted pork loin and homemade pork sausage rolled

in prosciutto served with apricot and apple in jus

Ocean beef tenderloin served with potato puree, grilled king prawns and red wine jus

T-bone steak 450 gm grain fed and dry aged exclusively to Milano's specifications with roasted truss

tomato and 25yr balsamic reduction

450gm Ribeye steak served with mash potato and seeded mustard jus

Atlantic salmon roasted salmon fillet, accompanied with potatoes and zucchini finished with

a light pesto olive oil

Sides

Sautéed baby vegetables or Garden Salad

Dessert

Choose any two to be served alternate drop

Zuppa Inglese Italian Style Trifle with available fruit

Cannoli filled with sweetened mascarpone and amaretto served with almond ice cream

Dark chocolate tart with double cream and raspberry compote

Vanilla bean panna cotta with sweetened balsamic strawberries

Pistachio semi freddo with caramelised poach pears

Australian Cheese Plate



Set Menu - Option Three

\$60.00 per head

(Your choice of Entrée & Main or Main & Dessert)

To Start

Bruschetta

Entrée

Choose any two to be served alternate drop

½ dozen Sydney Rock Oysters Natural with dipping sauces

Salt and pepper calamari with freshly house made tartare, rocket and fresh lemon

Salt and pepper king prawns with freshly house made tartare, rocket and fresh lemon

Crab salad a tower of blue swimmer crab meat, smoked salmon, avocado and mango salsa

Garlic King Prawns lightly roasted with cherry tomato and garlic confit

Traditional Canelloni stewed pork, veal filling slow cooked in bechamelle sauce

Risotto with braised chicken, mixed mushrooms finished with parmesan cheese

Traditional Lasagna with pork, veal bolognese and bechamelle gratin

Prawn & Avocado Salad a fan of avocado with poached prawns

Main

Choose any two to be served alternate drop

Salmon fillet pan fried roasted salmon fillet, accompanied with potatoes and zucchini finished with a light pesto olive oil

Grilled Lamb Rump with pinenut, eggplant caponata finished with rosemary

Oven roasted lamb rack served with potato and red wine jus

Suckling pig pork belly confit, roasted pork loin and homemade pork sausage rolled in prosciutto served with apricot and apple in jus

Ocean beef tenderloin served with potato puree, king prawns and red wine jus

T-bone steak 450 gm grain fed and dry aged exclusively to Milano's specifications with roasted truss tomato and 25yr balsamic reduction

450gm Ribeye steak char-grilled rib-eye with mash potato and seeded mustard jus

Veal Scaloppine Pizzaiola yearling veal escalopes, braised in a red Mediterranean sauce with olives and capers, topped with parmesan, served in a sizzling casserole



Sides

Choose any one side to be served with main meal

Garden Salad

Sautéed baby vegetables

Roast Potato

Beer battered fries

Rocket and pear salad with walnuts, shaved reggiano cheese
and balsamic dressing

Dessert

Choose any two to be served alternate drop

Zuppa Inglese – Italian Style Trifle with available fruit

Cannoli filled with sweetened mascarpone and amaretto served with almond ice cream

Dark chocolate tart with double cream and raspberry compote

Vanilla bean panna cotta with sweetened balsamic strawberries

Pistachio semi freddo with caramelised poach pears

Lemon mascarpone cake with raspberry compot

Australian Cheese Plate

