

Bucatini

A three course meal - entrée main & dessert - with tea & coffee included - \$60.00 per head

To have a two course meal and supply your own cake for dessert - 55.00 per head

For a two course meal only - entrée & main or main and dessert - 50.00 per head

SHARED ENTREES

Antipasto & Dips

Garlic & Herb Foccacias

Salt & Pepper Calamari

MAINS

Pollo Boscaiola

Crispy skin chicken breast, served with kipfler potato, mushroom ragu, spinach and finished with a prosciutto, cream and thyme sauce

Filletto di Manzo

Char-grilled porterhouse steak, cooked medium-rare, served with potatoes, sautéed spinach & a red wine jus

Pesce

Beer battered flathead fillets served with Italian salad and chips

Roast Vegetable Risotto

With Roasted vegetables, parmesan & a touch of Napoli sauce

DESSERT

Mixed Berry Crepes

Grand Marnier laced choc mousse

Gelato Trio

Tira Mi su

Tea & Coffee

****Please note that function menus are flexible and can be adjusted to suit your needs. Function prices and menus current as of January 2014, but are subject to change without notice. To make enquiries about booking a function,**

Please call us on (03) 98730268.**

Bucatini

FINGER FOOD SELECTION - \$30.00 PER
HEAD*

BRUSCHETTA

SALT & PEPPER CALAMARI

GARLIC & HERB FOCCACIA

FETTA & OLIVE FOCCACIA

ANTIPASTO & DIPS

POTATO WEDGES WITH SWEET CHILLI SAUCE

SPRING ROLLS

DIM SIMS

SELECTION OF NERO'S FAMOUS PIZZAS

TEA & COFFEE

***PLUS DRINKS ON CONSUMPTION, NO BYO**