

## Set Menu (alternate serve – for groups over 30)

2 courses – 39.50    3 courses - 46.50

### Starters

Choose any **three** of the following:  
(which will be served alternately to your guests)

**bruschetta** with sicilian salami, semi-dried tomatoes, basil pesto & feta

**handmade pumpkin & feta ravioli** with lemon cream sauce

**smoked beef carpaccio** with char-grilled vegetables & feta dressing

**pan fried garlic prawns** with grapevine ciabatta

**potato fritters & smoked salmon** with baby spinach, mustard dressing & lime aioli

OR

### a shared entree

(for your whole group to share)

Grapevine graze plates – today's selection of antipasto with freshly baked breads.

### Mains

Choose any **three** of the following:  
(which will be served alternately to your guests)

**eye fillet of beef** with roasted field mushrooms & shiraz jus

**pan-fried veal scallopine** with pancetta, sage & roast tomatoes

**tasmanian atlantic salmon** with tarragon & caper pangrattato

**chicken breast** stuffed with chorizo, prawns, lemon & oregano with hollandaise

**homemade gnocchi** with sicilian salmi, olives, chilli, & tomato & basil sauce

### vegetarian mains

*(the exact number of vegetarian guests MUST be confirmed prior to the dinner)*

**grapevine spinach & ricotta cannelloni** with a rocket & parmesan salad

**tagliatelle** with roast sweet potato, pine nuts & baby spinach tossed with sicilian pesto & topped with feta

**risotto** with mixed mushrooms, sage & truffle oil

### sweets

choose any **3** of the following:  
(which will be served alternately to your guests)

**baked macadamia nut brittle cheesecake**

**double chocolate mousse with persian fairy floss**

**little meringues** with lemon curd & passionfruit sauce

**rocky road sundae** homemade rocky road pieces, ice cream, chocolate fudge sauce & strawberries

**white chocolate & raspberry pudding** with crème anglaise

**crème brûlée** with homemade biscotti