



## Group Lunch Menu

### Shared Entrée

(Served to the table on platters)

'Antipasti'

A selection of marchetti farm house cured meats & seasonal vegetables

### Main

Risotto of roasted butternut pumpkin, gorgonzola piccante

or

Blue eye trevalla, piperade & brandade filled crisp zucchini flower

or

Beef tenderloin, carrot puree, potato dauphinoise, tempura onion rings  
(your choice of dijon mustard, wholegrain mustard, horseradish, red wine jus)

*Salad leaves with aged sherry vinegar & new seasons olive oil*  
*Triple cooked hand cut chips*

### Dessert

Affogato- vanilla bean ice cream, espresso, frangelico

or

Buttermilk pannacotta, quince, walnut biscotti

or

Selection of Australian & imported cheeses, lavosh, muscatels

Vittoria coffee & Byron Bay tea

**2 Course - \$40 per person**

**3 Course - \$50 per person**

## Children's Menu

(Up to 12 years old)

### Main

Battered barramundi with rosemary chips

or

Spaghetti meat balls, napolitana sauce, parmesan cheese

or

Five bean nachos with avocado dip, tomato salsa & sour cream

### Dessert

Double scoop of housemade gelato

**\$25 per child**

*Menu is subject to seasonal changes and availability of produce*