



OPTION 1 - \$70 PER PERSON

APPETIZER

PEAR GORGONZOLA SALAD

Organic baby arugula, bosc pear, red onions, and
toasted walnut tossed in a white balsamic
vinaigrette

POTATO AND LEEK SOUP

With chive sour cream, crispy pancetta

MAIN

SALMON FILLET

Oven baked salmon fillet served with roasted
potatoes and mixed vegetables, topped with
puttanesca sauce

CHICKEN SUPREME

Served with mashed potatoes and seasonal
vegetables and topped with marsala mushroom
sauce

GRILLED RIB EYE

Topped with green peppercorn jus; served with
mashed potatoes, asparagus and forest
mushrooms


DESSERT

TIRAMISU

Espresso-soaked ladyfingers layered with
whipped mascarpone, flavoured with vanilla and
cocoa.

WHITE AND DARK MOUSSE

This light and airy mousse has a layer of dark
mousse on the bottom, white mousse as the
next layer and is topped with a velvety ganache.





OPTION 2 - \$60 PER PERSON

APPETIZER

CAESAR SALAD

Romaine hearts, garlic croutons, shaved parmigiano cheese, crispy bacon, lemon chipotle caesar dressing.

GARDEN SALAD

Organic mixed greens, red onions, cherry tomatoes, and english cucumbers, olive, crumbled feta tossed with balsamic vinaigrette.

MAIN

BRANZINO FILLET

Pan seared branzino fillet with roasted potatoes, asparagus, blistered cherry tomatoes, lemon caper sauce

STUFFED CHICKEN SUPREME

Mushroom, spinach and sundried tomato stuffed chicken served with garlic mashed potatoes and seasonal vegetables, with tarragon jus

LAMB SHANK

Braised Australian lamb shank served with risotto fungi and garlic rapini.


DESSERT

TIRAMISU

Espresso-soaked ladyfingers layered with whipped mascarpone, flavoured with vanilla and cocoa.

LEMON TARTE BRULEE

A sweet pastry filled with a tart lemon curd filling and a caramel crust.





OPTION 3 - \$55 PER PERSON

APPETIZER

CAESAR SALAD

Romaine hearts, garlic croutons, shaved parmigiano cheese, crispy bacon, lemon chipotle caesar dressing.

GARDEN SALAD

Organic mixed greens, red onions, cherry tomatoes, and english cucumbers, olive, crumbled feta tossed with balsamic vinaigrette.

MAIN

OVEN BAKED TILAPIA

Served with steamed jasmine rice, baby bok choy, cherry tomatoes and coconut lime sauce

VEAL MUSHROOM

Grilled veal scallopini with garlic mashed potatoes, woodland mushrooms, and marsala veal reduction

IL FORNO ROASTED CHICKEN BREAST

Oven roasted chicken breast with sautéed onion, mushroom, and artichoke hearts in a tomato cream sauce, served with garlic mashed potatoes.

DESSERT

TIRAMISU

Espresso-soaked ladyfingers layered with whipped mascarpone, flavoured with vanilla and cocoa.

CHEESECAKE

Baked cheesecake whipped till it's smooth and creamy on top of a graham crust.

