

Banquet Menu Option 2 \$80 PP

SHARED STARTERS

Stone-Baked Bread

Served with virgin olive oil and balsamic vinegar

Arancini with Basil

Rice balls filled with herbs, spices, buffalo mozzarella, and fresh basil

Stuffed Portobello Mushrooms

Filled with spinach, semi-dried tomato, and feta cheese, served with basil pesto

Meatballs

Ground Beef and lamb rolled into a ball, served with a yogurt sauce

SHARED MAINS

Olive Lamb Shoulder

Signature dish of slow-cooked lamb, served with lemon-baked potatoes and garlic yogurt sauce

Pork Medallions

Pan-seared pork-loin in a lemon sage sauce, served with spaghetti

Chargrilled Chicken Breast

Served with a Dijon mustard sauce

Variety Of Desserts \$10 per person