

Banquet Menu option 1

Includes non-alcoholic beverages, sparkling water, coffee and tea
and basket of fresh focaccia with warm olives to share

first course choices

cauliflower

cauliflower duo, toasted almonds, grapes, mustard seed,
gochuchang aioli (V)(GF)

arugula

arugula, pistachios, asiago, grapes, lemon zest,
white balsamic (V)(GF)

tomato & burrata

tomato variety, fresh burrata, basil and balsamic (V)(GF)

chef's creation

seasonal creation from our chef

second course choices

pasta

made in house fresh daily

gluten free fresh pasta available at no extra charge

pizza

neapolitan style, thin centre, high edge,
baked in high temperature wood burning oven

kale pesto

casareccia pasta, tossed in a green kale pesto, with
ricotta, pumpkin seeds and lemon zest (V)

caramelized onion cream

rigatoni, spinach and oyster mushrooms
tossed in a caramelized onion and thyme cream

sausage & peppers

shell pasta with spiced nduja, Italian sausage, sweet
peppers and red onion in a sweet and spicy red pepper
sauce topped with ricotta

wild boar

tender boar shoulder, slow braised in tomato and
marsala wine, tossed in its reduced sauce and served
over shell pasta

margherita

tomato sauce, fresh mozzarella, fresh basil (V)

salame

tomato sauce, mozzarella, Pingue soppressata mild or
spicy

confit garlic & onion

fresh mozzarella, goat cheese, asiago, caramelized
onion, confit garlic, mixed mushrooms, scallions and
arugula, balsamic drizzle (V)

prosciutto

tomato sauce, fresh mozzarella, arugola, Niagara Pingue
prosciutto, shaved Grana Padano

hot & honey

fresh mozzarella, spicy n'duja sausage, chorizo, white
onion, goat cheese, fresh basil, honey drizzle

duck & brussels

fresh mozzarella, duck confit, brussels sprouts, goat
cheese, dried cranberries, orange glaze

third course

chef's selection of desserts