

. VIA .
CAMPANELLA
CUCINA + BAR

Silver Package
\$65pp

On arrival

*Marinated Italian olives with garlic, rosemary, olive oil.
+ Freshly baked stone sour dough bread, house made olive tapenade*

*Main (choice of 3) | side dish
Dessert (choice of 3) Tea + Coffee*

DINING ROOM

Capacity
*Seated 60
Standing 80*

COURTYARD

Capacity
*Seated 30
Standing 50*

Optional extra's Antipasto Platters \$32 (Serves 4) Side Dishes \$9 pp
Cakeage \$2 pp
Cakeage \$5 pp(Ice Cream, Berries + Kiwi Coulis) Cheese Platters \$50 per platter (Serves 10)

sample menu silver package \$65pp

On arrival

Marinated Italian olives with garlic, rosemary, olive oil. + Freshly baked stone sour dough bread, house made olive tapenade

mains

RISOTTO FUNGHI e ASPARAGI

Porcini & field mushrooms, white truffles, white wine, onion, garlic & asparagus

VITELLO FUNGHI

Veal scaloppine, field mushrooms, white truffle emulsion, cream & white wine

Filetto di Salmone

*Chargrilled with lemon & white wine sauce
or chilli & garlic sauce or saffron sauce*

+ Seasonal green vegetables for everyone

desserts

Tiramisu

Served with vanilla bean ice cream

Mixed Ice Cream

Flavours – Vanilla Bean, Chocolate or Strawberry

Vanilla & White Chocolate Panna cotta

Served with mixed berries & kiwi coulis

tea + coffee



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