

. VIA .

# CAMPANELLA

CUCINA + BAR

## gold package \$80pp

*On arrival*

*Marinated Italian olives with garlic, rosemary, olive oil.*

*+ Freshly baked stone sour dough bread, house made olive tapenade*

*Entree (choice of 3) Main (choice of 4) 1 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 gold package \$80pp

on arrival

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

entree

CAPPELLACCIO di ZUCCA e PARMIGIANO  
*Pumpkin, parmesan, garlic, pine nuts, black butter & sage*

BRUSCHETTA STRACCIATELLA di BUFALA  
*Buffalo mozzarella with cherry tomatoes, extra virgin olive oil, aged balsamic vinegar & fresh basil*

Arancini di Mare  
*Seafood, Wine + Saffron Sauce*

mains

PARMIGIANA di MELANZANE  
*Oven baked layers of eggplant, mozzarella cheese, basil, tomato & parmesan*

ROCKLING FILLET  
*Pan seared with lime & extra virgin olive oil*

POLLO san marzano  
*Chicken supreme, mushrooms, olives, caramelised onion, garlic, chilli, white wine, tomato & oregano*

PICCATINA al LIMONE  
*Veal scaloppine, white wine, lemon & parsley  
+ Garden salads for everyone*

desserts

Mixed Ice Cream

Panna Cotta  
*Vanilla & White Chocolate Panna cotta. Served with mixed berries & kiwi coulis*

Italian Disaster Cake

**+via campanella Signature dessert+**

*A vanilla & fresh cream sponge cake, filled with mixed fruits of peaches, pears & apples, drizzled with Vanilla Galliano, Cointreau & Tia Maria, topped with fresh meringue, then baked in the oven. Served with vanilla bean ice cream.*



· VIA · CAMPANELLA

CUCINA · BAR

452

