

. VIA .

CAMPANELLA

CUCINA + BAR

platinum package \$95pp

On arrival

Marinated Italian olives with garlic, rosemary, olive oil.

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

Entree (choice of 4) Main (choice of 6) 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 platinum package \$95pp

on arrival

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

Entree

Calamari Fritti
Salt + pepper calamari, tartare

Salmon Carpaccio
House cured Tasmanian Salmon with capers, baby beets, dill + Marscapone,

CAPRESE
Rocket, cherry tomatoes, avocado, buffalo mozzarella, basil, aged balsamic vinegar & extra virgin olive oil

Bruschetta Pomodoro
Cherry tomatoes, Spanish onions & fresh basil topped with extra virgin olive oil

Chose from following mains

Arrosto D'Anatra
*1/2 Roasted Duck with Campari & Orange Sauce
+ Served with seasonal green vegetables & rosemary garlic roasted potatoes*
Veal Funghi
Veal scaloppine, field mushrooms, white truffle emulsion, cream & white wine

BARRAMUNDI FILLET
Oven baked, braised artichokes, roasted pumpkin, wilted spinach & aged balsamic

SPAGHETTI MARINARA in bianco
Mixed shellfish & seafood, garlic, parsley & extra virgin olive oil

SPAGHETTI MARINARA con pomodoro
Mixed shellfish & seafood, garlic, parsley & tomato

PAPPADELLE Con Sugo di VITELLO
Veal ragu, tomato & herbs

Melanzane
Oven baked layers of eggplant, mozzarella cheese, basil, tomato & parmesan

*x1 side dish
(roasted potatoes for everyone)*

desserts

Bailey's brulee
Served with vanilla bean ice cream

Sticky Date Pudding
Served with vanilla bean ice cream or fresh cream

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.

tea + coffee



VIA CAMPANELLA

CUCINA BAR

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