

# **Function Menus**

# Menu Catania \$55pp

## (NO BYO WINE)

### Entrée sharing

Panozzo Garlic and Butter

Panozzo with Mix herbs

Caprese salad with mozzarella fiordiatte, EVOO, oregano and basil

Arancini with Bolognese sauce and mozzarella

### Pasta sharing your choice of 2

Spaghetti Pomodoro (V)

Penne Norma with Eggplant and salted ricotta (V)

Penne al sugo (chef's signature dish)

Risotto with Mixed Mushrooms and truffle oil (V)

### Pizza sharing

Margherita with tomato sauce mozzarella fiordilatte, basil and oregano

Vegetariana with mozzarella fiordilatte, eggplant, zucchini and mushrooms

Diavola mozzarella fiordilatte, salame, capsicum, and olives + chilli

# Menu Messina \$ 65pp

## Entrée sharing

Panozzo Garlic and Butter

Panozzo with Mix herbs

Antipasto Italiano with cured meats, Prosciutto San Daniele, Mortadella, Double Smoked ham, Salame, and olives

Calamari fritti, lightly floured and deep-fried calamari rings, served with aioli sauce on the side

Zucchini flowers, filled with ricotta and truffle paste lightly battered and deep fried

## Pasta sharing your choice of 2

**(\$5 extra per person for fresh Pasta)**

Penne Gambero Rosso, with prawns and ham, in a light pink sauce

Penne Norma with Eggplant and salted ricotta (V)

Penne Boscaiola, with Mushrooms, double smoked ham in a cream sauce.

Risotto Seafood tomato base, with prawns, mussels, and fresh catch of day

Risotto Funghi, with mixed mushrooms and truffle oil (V)

## Pizza sharing

Margherita with tomato sauce and mozzarella fiordilatte, basil and oregano

Vegetariana with mozzarella fiordilatte, eggplant, zucchini and mushrooms

Diavola mozzarella fiordilatte, salame, capsicum, and olives + chilli

# Menu Palermo \$ 75pp

## Entrée sharing

Panozzo Garlic and Butter

Panozzo with Mix herbs

Antipasto Italiano with cured meats, Prosciutto San Daniele, Mortadella, Double Smoked ham, Salame and olives

Calamari fritti, lightly floured and deep-fried calamari rings, served with aioli sauce on the side

Arancini with Bolognese sauce and mozzarella

## Pasta sharing your choice of 2

**(\$5 extra per person for fresh Pasta)**

Penne al sugo (chef's signature dish)

Penne Norma with Eggplant and salted ricotta (V)

Penne Boscaiola, with Mushrooms, double smoked ham in a cream sauce

Risotto Seafood tomato base, with prawns, mussels, and fresh catch of day

## Second Course alternate (your choice of 2 )

Eye Fillet Mignon (**cooked medium**) with mash potato and spinach

Grilled Fresh catch of the Day served with mix salad

Pollo Gatto Matto chicken rolls filled with ricotta, fiordilatte mozzarella wrapped in Prosciutto, served with mash potato, broccolini and wine jus

# Kids Menu \$35

(3-12 years)

## Entrée sharing

Margherita Pizza

Calamari Fritti & Chips

## Main Course your choice of

Penne Napoletana

Or

Chicken Schnitzel & chips

## Dessert

Vanilla gelato

## Adds On price per person

Arancini	\$5.00
Calamari Fritti	\$5.00
Zucchini Flowers	\$6.00
Antipasto Italiano	\$5.00
Polpette della Nonna	\$4.00
Panzerotti Fritti	\$4.00
Pizza with Entrees	\$4.00
Rocket salad	\$5.00
Fresh Sydney rock Oysters	\$5.00
Coffee (short black, macchiato & tea only)	\$3.90

## Drink Packages per person

A	Sparkling and Still water, Coke, Coke Zero and Sprite ( served in jugs)	\$15
B	Sparkling and Still water, White Wine and Red Wine	\$20
C	Sparkling and Still water, White Wine and Red Wine, Beer	\$25
D	Welcome cocktail of the house, Sparkling and Still water, White Wine and Red Wine, beer, limoncello	\$35
K	Children drink package, Coke and Sprite (served in Jugs)	\$10

# Terms and conditions of booking

Set menus apply for all bookings of 10 pax and above.

To confirm a booking a \$400 deposit is to be made to SUD once received booking is confirmed.

\$400 Deposit will be refunded if booking is cancelled 30 days prior the booking date. Deposit will not be refunded if cancellation is after 30 days of the booking date.

10% service fee surcharge on final bill.

BYO wine \$5 per person – BYO Cake \$4 per person

No BYO Soft drinks, Spirits, Beers and Water

**NO BYO WINE for menu Catania**

Exclusive use of the function area \$1000 surcharge if booking is less than 50 pax.

If the group booking does not exceed 50 pax, the function area may be shared with other bookings.

The function will be held for a maximum of **3.5 hours** from the starting time. **\$150 surcharge** applies every 30 minutes extra.

Lunch booking all guests must be vacated by **4.00PM- 4.30PM**.

Final numbers & menu will be confirmed 7 days prior the function.

No shows on the day will be calculated on final bill.