

### **MENU SELECTION - DINNER**

Thank you for your enquiry regarding dinner for your group. You can choose from menu *Selection 1, Selection 2, Selection 3, Selection 4 or Selection 5.* You then choose how many courses you would like for your group.

We need to be made aware of any dietary restrictions at least 24 hours in advance. Although every effort is made to accommodate individual requests we cannot guarantee requests without prior notice.

### Groups between 12 - 25

If you choose from 'Selection 1 and 2' all guests will be served the same shared entrée and the same individual dessert. On the evening, guests will be able to choose their main course from the 3 items you have selected from the main course options.

If you choose **Selection 3**, you will need to choose 2 entrees, 3 mains and 2 desserts. Your guests will then have a choice of meals from this selection on the night. Beef will be cooked Medium Rare-Medium and cannot be cooked to individual preferences.

If you choose from 'Selection 4' all guests will be served the same shared entrée. You will need to choose 3 mains and 2 desserts. On the evening, guests will be able to choose their main course from the 3 main courses you have chosen and their dessert from the 2 desserts you have chosen.

Beef will be cooked Medium Rare-Medium and cannot be cooked to individual preferences

**Selection 5** all food will be served on platters down the middle of the table. This menu is suitable for any groups over 12.

### Groups of 25 and more

If you choose from 'Selection 1 or 2', all guests will be served the same shared entrée and individual dessert. On the evening, guests will be served alternate main meals from the 2 mains you have selected.

If you choose from 'Selection 3', all guests will be served shared entrées. On the evening, guests will be served alternate main meals from the 2 items you have selected.

If you choose **Selection 4**, you will need to choose 2 entrees, 2 mains and 2 desserts. Your guests will then be served alternate meals for each course from this selection. Beef will be cooked Medium Rare-Medium and cannot be cooked to individual preferences

**Selection 5** all food will be served on platters down the middle of the table. This menu is suitable for any groups over 12.

Il Cacciatore Group Menus Autumn 2013

Menus subject to change without notice



# SELECTION 1 - (Monday - Friday only)

Entree and Main ..... \$40 per person

Main and Dessert ..... \$52 per person

Entrée, Main and Dessert...... \$65 per person



### **ENTREES TO SHARE**

Warm Crusty Ciabatta Rolls - served with Pukara caramelised balsamic and extra virgin olive oil

Mixed Salad Greens - with balsamic figs, toasted walnuts and Binnorie Dairy feta

### CHOICE OF MAINS

Chorizo Risotto topped with Seared Scallops - with asparagus and chili oil

Braised Veal Osso Bucco - with soft mascarpone polenta and soffritto, topped with gremolata

Spaghetti Bolognaise

**Chef's Fresh Fish** 

Fettucine Chicken Boscaiola - in a light garlic cream sauce with pancetta, mushroom and basil

# **DESSERT**

**Trio of Gelato** 





### **ENTREES TO SHARE**

Warm Crusty Ciabatta Rolls - served with Pukara caramelised balsamic and extra virgin olive oil

**Antipasto Platters -** sliced Italian meats, grilled and marinated vegetables, olives and eggplant chutney

Mixed Salad Greens - with balsamic figs, toasted walnuts and Binnorie Dairy feta

### **CHOICE OF MAINS**

Chorizo Risotto topped with Seared Scallops - with asparagus and chili oil

Braised Veal Osso Bucco - with soft mascarpone polenta and soffritto, topped with gremolata

Spaghetti Bolognaise

**Chef's Fresh Fish** 

Fettucine Chicken Boscaiola - in a light garlic cream sauce with pancetta, mushroom and basil

### **DESSERT**

**Trio of Gelato** 



Ciabatta plus Entrée and Main.....\$68 per person Ciabatta plus Main and Dessert......\$65 per person Ciabatta plus Entrée, Main and Dessert......\$75 per person



#### **Warm Crusty Ciabatta Rolls**

served with Pukara caramelised balsamic and extra virgin olive oil

### ENTREES (Select 2)

Warm Pumpkin & Gorgonzola Tart - with honey-balsamic mixed greens

Double Baked Taleggio Soufflé - with rocket, pear and toasted walnuts

Pan Seared Scallops - on sweet green pea puree and gremolata

Crab and Prawn Arancini - with lime-chili aioli, sprinkled with red onion, parsley and capers

Beef Fillet Carpaccio - with grilled zucchini, lardons, anchovy dressing and garlic croutons

MAINS (Select 3 mains for groups under 24 or 2 mains for groups over 24)

**Chef's Fresh Fish** 

**Char Grilled Nolan's Aged Beef Fillet -** beetroot tapenade, crispy kipfler potatoes, buttered brussel sprouts and port wine jus

**Salsa Verde Marinated Lamb Rump -** with semolina gnocchi, roasted root vegetables and a Barbera wine-rosemary jus

Braised Veal Osso Bucco - with soft mascarpone polenta and soffritto, topped with gremolata

Chorizo Risotto topped with Seared Scallops - with asparagus and chili oil

# **DESSERT** (Select 2)

Tiramisu - traditional Italian dessert

Our Banoffee Pie - cookie crumbs, caramel, banana and cream

Chocolate Lava Pudding - with salted caramel gelato and double cream

Citrus and White Chocolate Ricotta Fritters - with orange cream and pistachio praline

**Cheese Plate -** assorted Hunter Valley cheeses with fresh and dried fruits, nuts, pear paste and house-made lavosh



Entrée and Main ......\$68 per person Ciabatta plus Main and Dessert......\$65 per person Ciabatta plus Entrée, Main and Dessert......\$75 per person



### **ENTREES TO SHARE**

Warm Crusty Ciabatta Rolls - served with Pukara caramelised balsamic and extra virgin olive oil

**Antipasto Platters -** sliced Italian meats, grilled and marinated vegetables, olives and eggplant chutney

Mixed Salad Greens - with balsamic figs, toasted walnuts and Binnorie Dairy feta

MAINS (Select 3 mains for groups under 24 or 2 mains for groups over 24)

**Chef's Fresh Fish** 

**Char Grilled Nolan's Aged Beef Fillet -** beetroot tapenade, crispy kipfler potatoes, buttered brussel sprouts and port wine jus

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Braised Veal Osso Bucco - with soft mascarpone polenta and soffritto, topped with gremolata

Chorizo Risotto topped with Seared Scallops - with asparagus and chili oil

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Our Banoffee Pie - cookie crumbs, caramel, banana and cream

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**Cheese Plate -** assorted Hunter Valley cheeses with fresh and dried fruits, nuts, pear paste and house-made lavosh





### **ENTREES TO SHARE**

Warm Crusty Ciabatta Rolls - served with Pukara caramelised balsamic and extra virgin olive oil

**Antipasto Platters -** sliced Italian meats, grilled and marinated vegetables, olives and eggplant chutney

Mixed Salad Greens - with balsamic figs, toasted walnuts and Binnorie Dairy feta

### **CHOICE OF MAINS**

**Salsa Verde Marinated Lamb Rump -** with semolina gnocchi, roasted root vegetables and a Barbera wine-rosemary jus

**Chef's Fresh Fish** 

Pan Fried Gnocchi - with chorizo, tomato, basil and spinach

**Steamed Seasonal Vegetables** 

### **DESSERT**

**Assorted Individual Desserts** 

**Cheese and Fruit Platters**