

GROUP MENU SELECTION

We are pleased to offer you the choice of three menu options for your group dinner. Select your menu 'option' then, depending upon which 'option' you choose, select the number of courses and the menu items from which your guests will choose on the evening. **Please note that there is a minimum of 2 courses on all options.**

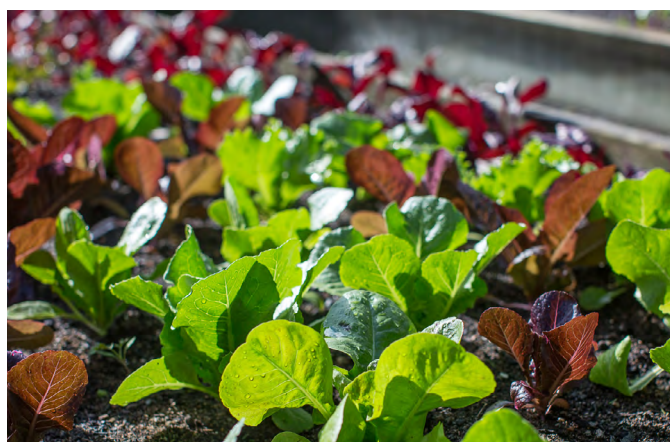
Be advised that we need to be made aware of any dietary restrictions at least 24 hours in advance. Although every effort is made to accommodate individual requests we cannot guarantee requests without prior notice.

We are happy to make limited changes to the menu however some changes may incur additional charges.

Should you decide to bring a celebration cake there will be a \$3 per person charge. We do not provide cakes, however we suggest the following suppliers who will deliver to Il Cacciatore for a small charge.

Exquisite Cakes – 4991 6517 www.exquisite-cakes.com

Hunter Valley Cakes - 0422 293 629 www.huntervalleycakes.com.au



Join us on Facebook and Twitter for upcoming events and announcements.

OPTION 1

GROUPS FROM 12 – 20 (MID WEEK)

GROUPS FROM 10 - 18 (WEEKEND)

A limited menu will be printed for your group based on the menu choices you choose. Entrees will be served on platters down the middle of the table for all to share. Guests will choose a main course from the **3** main courses items you have selected for your menu. All guests receive the same dessert (no choices).

GROUPS OF 21 AND MORE (MID WEEK)

GROUPS OF 18 OR MORE (WEEKEND)

A limited menu will be printed for your group based on the menu choices you choose. Entrees will be served on platters for all to share. For main course, guests will be served **alternate** main courses from the **two** you have selected for your menu. All guests will be served the same dessert (no choices).

Entrée Main Course	Focaccia and Olives (to start) Main Course Dessert	Entrée Main Course Dessert
\$56	\$56	\$68

ENTRÉES TO SHARE (PLATTERS)

House-Made Rosemary, Garlic and Sea Salt Focaccia : with extra virgin olive oil and balsamic vinegar

Antipasto : Italian meats, pepperdews, roasted olives, caramelized onion, hummus, caprese salad and grilled flat bread

Il Cacciatore Salad : kitchen garden greens with caramelised balsamic figs, toasted walnuts and marinated feta

CHOICE OF MAINS

Pan Fried Green Pea Gnocchi : lamb and rosemary sausage, mushrooms, pumpkin, red onion and baby spinach

Lemon-Lime-Almond Crusted Salmon : with polenta chips and a fennel and orange salad

Twice-Cooked Pork Belly with Apple Cranberry Jus : carrot puree, seasonal vegetables and crispy crackling

Pan Fried Chicken Saltimbocca : (*Chicken escalopes, lemon zest, prosciutto and lemon-sage butter*) with roman-style gnocchi and steamed broccolini

Spaghetti with Pork and Apple Meatballs: and fresh tomato sugo

DESSERT

Tiramisu : traditional Italian dessert of coffee soaked sponge finger biscuits, mascarpone and chocolate

OPTION 2

GROUPS FROM 12 – 20 (MID WEEK)

GROUPS FROM 10 - 18 (WEEKEND)

A limited menu will be printed for your group based on the menu choices you choose. You will need to choose 2 entrees, 3 mains and 2 desserts for your group menu. Your guests will then have a choice of entrée and mains from this menu on the night. Desserts will be alternate serve – guests will **not** choose.

GROUPS OF 21 AND MORE (MID WEEK)

GROUPS OF 18 OR MORE (WEEKEND)

A limited menu will be printed for your group based on the menu choices you choose. 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 to **Medium** and cannot be cooked to individual preferences.

Entrée Main Course	Focaccia and Olives (to start) Main Course Dessert	Entrée Main Course Dessert
\$60	\$58	\$72

ENTRÉE CHOICES

Spicy Chorizo-Sweet Potato Arancini with Mozzarella Soft Centre : basil aioli

Marinated Char-grilled Quail : on mascarpone polenta and salsa verde

Pan Seared Scallops : on charred fennel puree with a caper, capsicum and preserved lemon salsa

Thinly Sliced Bresaola with Gorgonzola Cream : rocket, roasted pear and toasted hazelnuts

Pork and Apple Meatballs : with tomato sugo and toasted pine nuts

MAIN COURSE CHOICES

Char-grilled Aged Beef Fillet Medallions (cooked medium) : garlic mash, caramelized onion and feta tart , seasonal vegetables and mushroom jus

Lemon-Lime-Almond Encrusted Salmon : with polenta chips and a fennel and orange salad

Oven Baked Veal Involtini : (filled with asparagus, red capsicum and spiced provolone cheese) on mascarpone polenta and baby spinach with red wine jus

Pan Fried Chicken Saltimbocca : (Chicken escalopes, lemon zest, prosciutto and lemon-sage butter) with roman-style gnocchi and steamed broccolini

Twice-Cooked Pork Belly with Apple Cranberry Jus : carrot puree, seasonal vegetables and crispy crackling

DESSERT

Tiramisu : traditional Italian dessert of coffee soaked sponge finger biscuits, mascarpone and chocolate

Baked Lemon Cheesecake with Toasted Meringue : with berry salsa and pistachio gelato

Nutella filled Crispy Chocolate Ravioli : with white chocolate sauce and hazelnut gelato

Nightly Crème Brulee Special

Cheese Plate : Hunter cheese, dried fruits, nuts, fruit paste and house made lavosh

OPTION 3

GROUPS OVER 12

A limited menu will be printed for your group based on the choices you make. In this case, you only need to choose the third Main Course option; the gnocchi and fish are the other two main courses your guests will be served.

All three courses are served on platters down the middle of the table.

Entrée Main Course (choice chicken saltimbocca OR pork belly plus fish and gnocchi)	Focaccia and Olives (to start) Main Course Dessert	Entrée Main Course Dessert
\$60	\$58	\$75

SHARED ENTRÉES (PLATTERS)

House-Made Rosemary, Garlic and Sea Salt Focaccia : with extra virgin olive oil and balsamic vinegar

Antipasto : Italian meats, pepperdews, roasted olives, caramelized onion, hummus, caprese salad and grilled flat bread

Il Cacciatore Salad : kitchen garden greens with caramelised balsamic figs, toasted walnuts and marinated feta

SHARED MAINS COURSES (PLATTERS)

Twice-Cooked Pork Belly with Apple Cranberry Jus : carrot puree, seasonal vegetables and crispy crackling

OR

Pan Fried Chicken Saltimbocca : with roman-style gnocchi and steamed broccolini

AND

Lemon-Lime-Almond Encrusted Salmon : with polenta chips and a fennel and orange salad

AND

Pan Fried Green Pea Gnocchi : lamb and rosemary sausage, mushrooms, pumpkin, red onion and baby spinach

SHARED DESSERTS (PLATTERS)

Assorted Individual Desserts

AND

Cheese and Fruit Plate

BBQ SPIT ROAST - OPTION 1

WHOLE SUCKLING PIG OR LAMB (MIN 20 PEOPLE)

Focaccia and Olives (to start) Main Course Dessert	Entrée Main Course Dessert
\$70	\$79

ENTRÉES

House-Made Rosemary, Garlic and Sea Salt Focaccia : with extra virgin olive oil and balsamic vinegar

Antipasto : Italian meats, pepperdews, roasted olives, caramelized onion, hummus, caprese salad and grilled flat bread

Il Cacciatore Salad : kitchen garden greens with caramelised balsamic figs, toasted walnuts and marinated feta

MAINS

Spit Roasted Suckling Pig or Lamb : with Apple and Cranberry Chutney (Pork)

OR

Plum and Rosemary Jam (Lamb)

Pork Crackling : (Pork only)

Marinated Chicken

Roasted Pumpkin and Potatoes

Steamed Green Beans

Mini Corn on the Cob

DESSERTS

Assorted Individual Desserts

AND

Cheese and Fruit Plate

OR

Tiramisu

BBQ SPIT ROAST - OPTION 2 (MIN 20 PEOPLE)

CHICKEN, BEEF SHORT RIBS, LAMB SHOULDER, PORK LEG

CHOICE OF 3 MEATS

Focaccia and Olives (to start) Main Course Dessert	Entrée Main Course Dessert
\$70	\$78

ENTRÉES

Rosemary and Garlic Focaccia : with extra virgin olive oil and balsamic vinegar

Antipasto : Italian meats, pepperdews, roasted olives, caramelized onion, hummus, caprese salad and grilled flat bread

Il Cacciatore Salad : kitchen garden greens with caramelised balsamic figs, toasted walnuts and marinated feta

MAINS

Spit Roasted Meats : with condiments for each meat

Roasted Pumpkin and Potatoes

Steamed Green Beans

Mini Corn on the Cob

DESSERTS

Platters of individual Desserts

CASUAL LUNCH - OPTION 1

MINIMUM 25 (PRIVATE FUNCTION)

Three Courses
\$55

ENTRÉES TO SHARE (PLATTERS)

Rosemary and Garlic Focaccia : with extra virgin olive oil and balsamic vinegar

Antipasto : Italian meats, pepperdews, roasted olives, caramelized onion, hummus, caprese salad and grilled flat bread

Il Cacciatore Salad : kitchen garden greens with caramelised balsamic figs, toasted walnuts and marinated feta

MAINS

Assorted Pizzas

DESSERTS

Tiramisu : traditional Italian dessert of coffee soaked sponge finger biscuits, mascarpone and chocolate

OR

Gelato with deep fried chiacchiere pastry

CASUAL LUNCH - OPTION 2

MINIMUM 25 (PRIVATE FUNCTION)

Two Courses
\$48

MAINS

Assorted Pizzas

Il Cacciatore Salad : kitchen garden greens with caramelised balsamic figs, toasted walnuts and marinated feta

Caprese Salad : tomatoes, fresh basil, bocconcini, pickled red onion and EVOO

DESSERTS

Tiramisu : traditional Italian dessert of coffee soaked sponge finger biscuits, mascarpone and chocolate

OR

Gelato with deep fried chiacchiere pastry