

GROUP MENU SELECTION

We are pleased to offer you the choice of four 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.



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OPTION 1

GROUPS FROM 12 – 20

A limited menu will be printed for your group based on the menu choices you choose. Entrées 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

A limited menu will be printed for your group based on the menu choices you choose. Entrées 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 & Olives (to start) Main Course Dessert	Entrée Main Course Dessert
\$56	\$56	\$68

ENTRÉES TO SHARE (PLATTERS)

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

Antipasto | GFO

prosciutto, mortadella and salami, pumpkin and pinenut frittata, Hunter olives, caramelized onion, hummus, caprese salad and grilled flat bread

Il Cacciatore Salad | GF

kitchen garden greens with caramelised balsamic figs, toasted walnuts and marinated feta

CHOICE OF MAINS

Pan-fried Gnocchi and Chorizo with roasted pumpkin, cherry tomatoes and baby spinach

Crispy Skin Atlantic Salmon | GF

on lemon-cauliflower risotto with grilled zucchini, topped with salsa verde

Pan Fried Pork Scotch Fillet with Peroni and Honey Glaze | GF

sweet potato mash and broccolini

Chicken Involtni wrapped in Prosciutto | GF

filled with red capsicum, parmesan and asparagus on soft polenta with wilted baby spinach and lemon-butter sauce

DESSERT

Tiramisu

coffee soaked sponge finger biscuits, mascarpone and chocolate

OPTION 2

GROUPS FROM 12 – 20

A limited menu will be printed for your group based on the menu choices you choose. You will need to choose 2 entrées, 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

A limited menu will be printed for your group based on the menu choices you choose. You will need to choose 2 entrées, 2 mains and 2 desserts. Your guests will then be served alternate meals for each course from this selection. Beef will be cooked medium and cannot be cooked to order.

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

ENTRÉE CHOICES

Pan Seared Scallops | GF

on cauliflower puree with parsley oil and prosciutto crumb

Char-grilled Squid, Chorizo and White Beans | GF

with rocket and cherry tomatoes

Feta and Parmesan Cheesecake with grilled roma tomato, pickled fennel-herb salad and basil oil

Mushroom Arancini smoked paprika aioli

MAIN COURSE CHOICES

Crispy Skin Atlantic Salmon | GF

on lemon-cauliflower risotto with grilled zucchini, topped with salsa verde

Herb Encrusted Lamb Backstrap | GFO

with crispy kipfler potatoes, pea and broadbean mash and a mustard rosemary sauce

Char-grilled Aged Beef Fillet (cooked medium) | GFO

mushroom pie, crispy potatoes, garden vegetables and red wine and peppercorn jus

Chicken Involtni wrapped in Prosciutto | GF

filled with asparagus, red capsicum and parmesan on soft polenta, wilted baby spinach and lemon-butter sauce

DESSERT CHOICES

Tiramisu

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

Crispy Chocolate Tortellini filled with Nutella served with dark chocolate sauce and white chocolate gelato

Baked Lemon Tart with grilled pineapple, crispy meringue and coconut cream gelato

White Chocolate Crème Brulée with raspberry ripple gelato | GF

Cheese Plate a selection of Hunter cheeses, 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 or lamb plus fish and gnocchi)	Focaccia & Olives (to start) Main Course Dessert	Entrée Main Course Dessert
\$60	\$58	\$75

SHARED ENTRÉES (PLATTERS)

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

Antipasto | GFO

prosciutto, mortadella and salami, pumpkin and pinenut frittata, Hunter olives, caramelised onion, hummus, caprese salad and grilled flat bread

Il Cacciatore Salad | GF

kitchen garden greens with caramelised balsamic figs, toasted walnuts and marinated feta

SHARED MAINS COURSES (PLATTERS)

Chicken Involtni wrapped in Prosciutto | GF

filled with asparagus, red capsicum and parmesan on soft polenta, wilted baby spinach and lemon-butter sauce

OR

Herb Encrusted Lamb Backstrap | GFO

with crispy kipfler potatoes, pea and broadbean mash and a mustard rosemary sauce

AND

Crispy Skin Atlantic Salmon | GF

on lemon-cauliflower risotto with grilled zucchini, topped with salsa verde

AND

Pan-fried Gnocchi with Chorizo

with pumpkin, cherry tomatoes and baby spinach

SHARED DESSERTS (PLATTERS)

Assorted Individual desserts

AND

Cheese and Fruit Plate

BBQ SPIT ROAST – OPTION 4

WHOLE SUCKLING PIG OR LAMB (min 20 people)

Entrée Main Course	Focaccia & Olives (to start) Main Course Dessert	Entrée Main Course Dessert
\$75	\$78	\$85

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

Antipasto Platters | GF

prosciutto, mortadella and salami, pumpkin and pinenut frittata, Hunter olives, caramelised onion hummus, caprese and grilled flat bread

Il Cacciatore Salad | GF

kitchen garden greens with caramelised balsamic figs, toasted walnuts and marinated feta

MAINS

Spit Roasted Suckling Pig or Lamb | GF

with Apple and Cranberry Chutney (Pork) OR Plum and Rosemary Jam (Lamb) | GF

Pork Crackling (Pork only)

Marinated Chicken | GF

Roasted Pumpkin and Potatoes | GF

Steamed Green Beans | GF

Mini Corn on the Cob | GF

DESSERTS

Platters of individual Treats

OR

Tiramisu

CASUAL LUNCH - OPTION 1

MINIMUM 25 (PRIVATE FUNCTION)

Three Courses

\$55

ENTRÉES TO SHARE (PLATTERS)

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

Antipasto Platters | GFO

prosciutto, mortadella and salami, pumpkin and pinenut frittata, Hunter olives, caramelised onion hummus, caprese and grilled flat bread

Il Cacciatore Salad | GF

kitchen garden greens with caramelised balsamic figs, toasted walnuts and marinated feta

MAIN

Assorted Pizzas

DESSERT

Tiramisu

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

OR

Raspberry and White Chocolate Trifle

raspberry jelly, sponge finger biscuits, white chocolate ganache and mascarpone cream

CASUAL LUNCH - OPTION 2

MINIMUM 25 (PRIVATE FUNCTION)

Two Courses

\$48

MAIN

Assorted Pizzas | GFO

Il Cacciatore Salad | GF

kitchen garden greens with caramelised balsamic figs, toasted walnuts and marinated feta

Caprese Salad | GF

tomatoes, fresh basil, bocconcini, pickled red onion and EVOO

DESSERT

Tiramisu

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

OR

Raspberry and White Chocolate Trifle

raspberry jelly, sponge finger biscuits, white chocolate ganache and mascarpone cream