

**SET MENU 1**

**AVAILABLE MONDAY TO SUNDAY ANYTIME UPON REQUEST**

\*Dietary Requirements, Dairy free, Vegetarian, Vegan & Gluten Free Options Available upon Request  
(FEES & CHARGES MAY APPLY)

**MINIMUM 10 PAX**

2 COURSE MENU (Entrée, Main) or (Main, Dessert) \$32pp

3 COURSE MENU (Entrée, Main & Dessert) \$37pp

**SHARED ENTRÉE**

Garlic, Cheese and Herb Pizzas to Share

---

**MAINS**

Selection of Three Pizzas & Three Pastas of Your Choice (Choose from the list below)

**Pizza Selection**

Suprema, Margheritta, Tropicale, Vegetariana, Calabrese, Capricciosa, De Niro, Campagnola, Pollo or Meat Lovers

**Pasta Selection**

Bolognese, Boscaiola, Pollo Pesto, Salsiccia, Perfect Italian or Napolitana

**Add Seafood \$3pp (Palizzi, Marinara)**

**Add Bowl of Salad to Share \$5pp (Greek, Italian, Garden)**

**Seafood pizza**

Gamberino, Product of Italy

**Seafood Pasta**

Palizzi, Marinara

---

**DESSERT**

Nutella Pizza Served With Strawberries and Fresh Cream



---

**SET MENU 2****AVAILABLE MONDAY TO SUNDAY ANYTIME UPON REQUEST****MINIMUM 10 PAX**

\*Dietary Requirements, Dairy free, Vegetarian, Vegan & Gluten Free Options Available upon Request  
(FEES & CHARGES MAY APPLY)

2 COURSE MENU (Entrée, Main) or (Main, Dessert) \$37pp

3 COURSE MENU (Entrée, Main & Dessert) \$42pp

**SHARED ENTRÉE**

The Village Gourmet Antipasto Selection for the Table, Served with Homemade Condiments, Pickles, Charred Garlic and Thyme Flatbread

---

**MAINS**

Selection of Three Pizzas & Three Pastas of Your Choice (Choose from the list below)

**Pizza Selection**

Suprema, Margheritta, Tropicale, Vegetariana, Calabrese, Capricciosa, De Niro, Campagnola, Pollo or Meat Lovers

**Pasta Selection**

Bolognese, Boscaiola, Pollo Pesto, Salsiccia, Perfect Italian or Napolitana

**Add Seafood \$3pp (Palizzi, Marinara)**

**Add Bowl of Salad to Share \$5pp (Greek, Italian, Garden)**

**Seafood pizza**

Gamberino, Product of Italy

**Seafood Pasta**

Palizzi, Marinara

---

**DESSERT**

Nutella Pizza Served With Strawberries and Fresh Cream



---

**SET MENU 3**

**AVAILABLE MONDAY TO SUNDAY ANYTIME UPON REQUEST**

**CHOOSE 2 MEALS TO BE DROPPED ALTERNATIVELY (SUITABLE FOR LUNCH AND FUNDRAISING EVENTS)**

**MINIMUM 20 PAX**

\*Dietary Requirements, Dairy free, Vegetarian, Vegan & Gluten Free Options Available upon Request  
(FEES & CHARGES MAY APPLY)

2 COURSE MENU (Entrée, Main) \$35pp

**SHARED ENTRÉE**

Selection of Garlic Bread and Sourdough

---

**MAIN**

Crispy Skin Pork Belly, Spiced Pear Sauce, Roast Vegetables, Pickles, Lemon and Parsley Pangrattato

Flaming Chicken, Potato Confit, Garlic Toum, mixed Pickle Salad

Slow Roast Brisket, Garlic Roasted Potatoes, Honey Glazed Carrots, Salsa Verde, Asian Style Jus

King Salmon, Pearl Cous Cous, Salsa Verde, Chorizo, Green Beans, Toasted Almonds

Roasted Cauliflower Salad, Quinoa, Mint, Roast Onion, Spinach, Sweet Potato, Dukkha, Tahini Yoghurt

---

**SET MENU 4**

**AVAILABLE MONDAY TO SUNDAY ANYTIME UPON REQUEST**

**CHOOSE 2 OF EACH COURSE TO BE DROPPED ALTERNATIVELY**

**MINIMUM 20 PAX**

\*Dietary Requirements, Dairy free, Vegetarian, Vegan & Gluten Free Options Available upon Request  
(FEES & CHARGES MAY APPLY)

2 COURSE MENU (Entrée, Main) or (Main, Dessert) \$39pp

3 COURSE MENU (Entrée, Main, Dessert) \$45pp

**SHARED ENTRÉE**

The Village Gourmet Antipasto Selection for the Table, Served with Homemade Condiments, Pickles, Charred Garlic and Thyme Flatbread.

---

**MAIN**

Crispy Skin Pork Belly, Spiced Pear Sauce, Roast Vegetables, Pickles, Lemon and Parsley Pangrattato

Flaming Chicken, Potato Confit, Garlic Toum, mixed Pickle Salad

Slow Roast Brisket, Garlic Roast Potatoes, Honey Glazed Carrots, Salsa Verde, Asian Style Jus

King Salmon, Pearl Cous Cous, Salsa Verde, Chorizo, Green Beans, Toasted Almonds

Roasted Cauliflower Salad, Quinoa, Mint, Roast Onion, Spinach, Sweet Potato, Dukkha, Tahini Yoghurt

---

**DESSERT**

White Chocolate Panacotta, Strawberry Coulis

Blueberry Polenta Cake, Pistachios, Vanilla Cream

Double Chocolate Brownie, Nutella, Strawberry

Tim Tam Tart, Raspberry Coulis, Raspberries, Tim Tam Crumb

**SET MENU 5**

**AVAILABLE MONDAY TO SUNDAY ANYTIME UPON REQUEST**

**CHOOSE 2 OF EACH COURSE TO BE DROPPED ALTERNATIVELY**

**MINIMUM 20 PAX**

\*Dietary Requirements, Dairy free, Vegetarian, Vegan & Gluten Free Options Available upon Request  
(FEES & CHARGES MAY APPLY)

2 COURSE MENU (Entrée, Main) or (Main, Dessert) \$45pp

3 COURSE MENU (Entrée, Main & Dessert) \$52pp

**ENTRÉE**

Mushroom Arrancini, Chipotle Mayonnaise, Baby Spinach, Parmesan

Falafel, Tahini Yoghurt, Pickles, Charred Flat Bread, Fresh Herbs

Veal Meatballs, Napolitana, Shaved Parmesan, Crusty Bread

Mini Cured Meat & Cheese Plate, served with Chef's Condiments

---

**MAIN**

Crispy Skin Pork Belly, Spiced Pear Sauce, Roast Vegetables, Pickles, Lemon and Parsley Pangrattato

Flaming Chicken, Potato Confit, Garlic Toum, mixed Pickle Salad

Slow Roast Brisket, Garlic Roast Potatoes, Honey Glazed Carrots, Salsa Verde, Asian Style Jus

King Salmon, Pearl Cous Cous, Salsa Verde, Chorizo, Green Beans, Toasted Almonds

Roasted Cauliflower Salad, Quinoa, Mint, Roast Onion, Spinach, Sweet Potato, Dukkha, Tahini Yoghurt

---

**DESSERT**

White Chocolate Panacotta, Strawberry Coulis

Blueberry Polenta Cake, Pistachios, Vanilla Cream

Double Chocolate Brownie, Nutella, Strawberry

Tim Tam Tart, Raspberry Coulis, Raspberries, Tim Tam Crumb

**SET MENU 6**

**AVAILABLE MONDAY TO SUNDAY ANYTIME UPON REQUEST**

**SHARING PLATTERS**

**MINIMUM 40 PAX**

\*Dietary Requirements, Dairy free, Vegetarian, Vegan & Gluten Free Options Available upon Request  
(FEES & CHARGES APPLY)

Price \$45per person

**COLD ENTRÉE**

The Village Gourmet Antipasto Selection for the Table, Served with Homemade Condiments, Pickles, Toasted Garlic and Thyme Flatbread.

**HOT ENTRÉE**

Mushroom Arrancini, Veal Meatballs, Falafel served with Chipotle Mayonnaise, Napolitana sauce, Tahini Yoghurt

---

**SHARED MAIN**

Slow Roast Beef Brisket, House Made BBQ Sauce, Kimchi, Slaw, Miso Mayo, Salsa Verde, Asian Style Jus  
Flaming Chicken, Garlic Toum, Mixed Pickles, Charred Pita Bread, Tabouli  
Roast Seasonal Vegetables

---

**DESSERT**

Chefs Seasonal Fruit Platter  
Milk Chocolate Dipped Strawberries  
Nutella Brownie, Chantilly Crème, Strawberries