



61 Bateau Bay Road Bateau Bay  
Ph: 4334 5155

*Al a Carte Menu*

*Crostini - Breads*

<b>Crostini Brushetta</b>	<b>\$6.95</b>
<i>Toasted Italian foccaccia topped with vine ripened tomatoes, garlic, basil and crumbled feta cheese</i>	
<b>Crostini Tapanade</b>	<b>\$5.95</b>
<i>Toasted Italian foccaccia topped with homemade blend of black olives, anchovies, parmesan cheese and basil</i>	
<b>Crostini Funghi</b>	<b>\$6.95</b>
<i>Toasted Italian foccaccia topped with a blend of mushrooms, garlic and chopped parsley</i>	
<b>Crostini Casalinga</b>	<b>\$4.95</b>
<i>Toasted Italian foccaccia topped with homemade sun dried tomato relish and mozzarella cheese</i>	
<b>Crostini Formaggio</b>	<b>\$4.95</b>
<i>Toasted Italian foccaccia with fresh birds eye chilli and mozzarella cheese</i>	
<b>Crostini Basilico</b>	<b>\$4.95</b>
<i>Toasted Italian foccaccia with fresh basil, pine nuts and parmesan cheese mixed with olive oil</i>	
<b>Crostini Brie</b>	<b>\$5.95</b>
<i>Toasted Italian foccaccia with a butter of diced rich brie cheese, fresh chives and a hint of garlic</i>	
<b>Crostini Fettunna</b>	<b>\$4.95</b>
<i>Toasted Italian foccaccia with a butter of roasted garlic and fresh herbs</i>	
<b>Crostini Di Ali</b>	<b>\$12.95</b>
<i>A mixture of all breads</i>	

*Antipasti - First Course*

<b>Gamberoni Rossi Aglio</b>	<b>\$17.95</b>
<i>Pan fried garlic tiger prawns served in a light garlic and fresh herb cream with fresh diced avocado served in a warm puff pastry basket</i>	
<b>Pettite con Pepperoni</b>	<b>\$17.95</b>
<i>Fresh large sea scallops, pan fried in a butter of baby fennel, lime and sweet chilli, served on creamy risotto topped with crisp pepperoni sausage</i>	
<b>Insalata Carbonizzare Verdura (V)</b>	<b>\$15.95</b>
<i>A selection of char grilled and roasted vegetables tossed with baby English spinach and dressed in a virgin olive oil vinaigrette, topped with herb infused marinated feta cheese</i>	
<b>Abacchio di Pomodora</b>	<b>\$15.95</b>
<i>Homemade lamb meatballs filled with mozzarella cheese served in a semidried tomato and basil sauce topped with crispy fried prosciutto ham</i>	
<b>Risotto Pollo Funghi</b>	<b>\$15.95</b>
<i>Italian Arborio rice braised with diced chicken, fresh basil and button mushrooms, served with a fresh baby spinach cream and shaved parmesan</i>	
<b>Crepes Calzone</b>	<b>\$16.95</b>
<i>Homemade thin Tuscan crepes layered with mozzarella, leg ham, baby spinach, ricotta, mushroom and roast capsicums and baked till golden</i>	

*Pasta*

<b>Rigatoni Penne Arrabiatta</b>	<b>\$18.95</b>
<i>Penne pasta with garlic, fresh chilli, shallots, red onion, red capsicum, eggplant and spicy salami in a fresh tomato sauce finished with chilli flakes</i>	
<b>Spaghetti Bolognese</b>	<b>\$17.95</b>
<i>Spaghetti pasta in a sauce of ground beef and lamb, with garlic, onions, tomatoes, oregano, finished with parmesan and semidried tomatoes</i>	
<b>Linguine Del Pescatore</b>	<b>\$23.95</b>
<i>Linguine pasta sautéed with fresh seafood of king prawns, scallop, calamari, octopus, black mussels and fish, with a fresh tomato and rocket sauce</i>	
<b>Tagliatelle Al Pollo</b>	<b>\$18.95</b>
<i>Tagliatelle pasta mixed with a fresh cooked sauce of pan fried chicken fillets, mushrooms, onion, garlic and thyme cream</i>	
<b>Cannelloni Quattro Formaggio (V)</b>	<b>\$18.95</b>
<i>Large cannelloni filled with a mixture of fresh spinach and four Italian cheeses (ricotta, mozzarella, parmesan and Pecorino) baked in tomato sauce with roasted pine nuts</i>	
<b>Fettuccini con Salmone</b>	<b>\$20.95</b>
<i>Egg fettuccini tossed in a sauce of Tasmanian smoked salmon, fresh avocado, grilled lime and sour cream, topped with fresh green shallots</i>	
<b>Lasagne di Carne</b>	<b>\$18.95</b>
<i>Layers of fresh lasagne sheets topped with grated mozzarella, a rich ragout of slowly simmered beef and tomatoes and a creamy béchamel sauce finished with parmesan and baked till golden</i>	
<b>Penne al Forno</b>	<b>\$19.95</b>
<i>Penne pasta in a smokey barbeque tomato sauce with Italian sausage, meatballs, salami and bacon, with mozzarella cheese and baked till golden</i>	
<b>Spaghetti di Gamberoni Pepperoncino</b>	<b>\$23.95</b>
<i>King prawns pan fried in garlic, spices and sweet chilli, tossed with homemade thick spaghetti pasta, finished with sliced avocado, a dollop of sour cream, grilled lime and more sweet chilli</i>	

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4334 5155

### Pordella Set Menu Options

Available



CATERING

Ph 4334 5155

Specialising in

Gourmet Canapes & Delicious

Buffets

A combination of Cold, Hot and Sweet canapés make a perfect menu for special occasions

such as

Weddings

Birthdays

### Second Platti - Main

#### **Pollo di Funghi** \$28.95

Free range chicken breast supreme with a mascarpone and tarragon stuffing, served on mashed potatoes with a bean and shimeji mushroom sauté and double chicken jus

#### **Vitello Saltimbocca** \$28.95

Tender scallopines of veal covered in prosciutto ham, pan fried in butter and olive oil and served with fried potatoes, greens and a rich Marsala sauce

#### **Bistecca Senape**

Grain fed beef fillet rubbed with wholegrain mustard, wrapped in parma ham and oven roasted, served on creamy leek and potato mash, with a tri colour pepperonata, with homemade beetroot jam and finished with a red wine glaze

#### **Pesce Branzino di Pomodoro** \$29.95

Fresh local Kingfish fillet, skinned and boned, rubbed with a cashew and rocket pesto and pan fried with king prawns, served on soused tomato relish, baby sugar snaps and fried potatoes

#### **Cioppono** \$34.95

Fresh and hearty seafood mornay simmering with king prawns, fresh blue swimmer crab, black mussels, fish, balmain bug, king scallop, baby squid and tender baby octopus finished with fresh seasonal vegetables and toasted foccaccia

#### **Mailie al Cassoulet** \$28.95

Maple glazed pork loin cutlet roasted with apples and served on a berlotti, cannellini, and broad bean cassoulet, flavoured with bacon and duck confit, topped with shards of pork crackling

### Sides

#### **Insalata (V)** \$7.95

Crispy fresh salad of tomatoes, cucumber, capsicum, carrot and red onion mixed with an assortment of lettuce leaves and served with a light herb dressing

#### **Insalata Sardinia (V)** \$9.95

Fresh salad of mixed lettuce and baby herbs, roasted capsicum, sundried tomatoes, black olives, marinated artichokes, basil, red onion and grilled haloumi cheese

#### **Insalata Arugula** \$9.95

Baby rocket mixed with shaved parmesan, sliced apple and toasted pine nuts served with a reduced balsamic dressing

#### **Verdura (V)** \$6.95

Steamed fresh seasonal vegetables

#### **Pommes al Forno** \$9.95

Oven roasted homemade potato wedges rubbed with southern Italian spices, served with sour cream and sweet chilli

#### **Pommes** \$4.95

Creamy mash potatoes whipped with butter

### Children's Menu \$14.95

(12 years and under)

Penne Pomodoro (V) Or Penne Boscaioli Or Spaghetti Bolognaise

Crumbed chicken and chips Or Battered Fish and chips Or Crumbed calamari and chips

All served with a soft drink and bowl of ice-cream for dessert

