

VOLARE

SET MENU 2

BREAD - A SELECTION OF:

GARLIC BREAD • (V) (GF\$)

Volare pizza bread topped with freshly crushed garlic and olive oil and a sprinkling of mozzarella cheese

HERB BREAD • (V) (GF\$)

Volare pizza bread topped with Italian herbs and olive oil

ENTREE - YOUR CHOICE OF:

CALAMARI FRITTI •

Lightly cooked in olive oil, infused with lemon juice, garlic and parsley with a mixed salad

CARPACIO • (GF)

Razor-thin slices of prime beef tenderloin served raw with extra virgin olive oil, capers, mustard, pesto and shaved parmesan

CHORIZO PRAWNS •

Shelled prawns pan-fried with chorizo sausages, fresh coriander and served with a baked creamy coconut risotto

CRUMBED CAMEMBERT • (V)

Creamy camembert flash-fried in lemon zest-infused breadcrumbs and served with a tangy raspberry sauce

\$89.00 incl GST per person | Beverages additional | No surcharge on Public Holidays

(V) Vegetarian (GF) Gluten free (GFO) Gluten free optional (GF\$) GF option available for additional \$3.00

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MAIN - YOUR CHOICE OF:

BISTECCA AL PEPE NERO •

Marinated eye fillet with garlic and rosemary, finished in a brandy, cracked pepper and beef jus and topped with roasted garlic

LASAGNA VEGETERIANA • (V)

Pasta sheets layered with a variety of fresh vegetables and bechamel sauce, oven-baked and topped with mozzarella cheese

PORK BELLY • (GF)

Free-range braised pork belly served with potato mash and topped with grapes and passionfruit in a wine sauce

PESCE DEL GIORNO •

Fish of the day - please ask your wait staff

POLLO MARSALA • (GFO)

Sauteed chicken breasts with mushrooms, finished in a cream and Marsala wine sauce

DESSERT- YOUR CHOICE OF:

TIRAMISU •

Savoiardi dipped in espresso and coffee liqueur created with mascarpone cheese and cocoa powder, served with vanilla ice cream

GELATO •

Italian ice cream and sorbetto topped with chocolate sauce and an amaretti biscuit

CREME BRULE •

A delicious blend of orange, lemon and cinnamon flavours with vanilla ice cream and an amaretti biscuit

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