

A La Carte Function Menu

2 course - \$50 add an extra course \$8

Garlic Pizza Bread & Herb Pizza Bread

Entrée

Your choice of 2 served alternatively

Arancini (4) V, GF

Lightly crumbed risotto balls of wild mushroom & Romano cheese served with Romesco sauce

Lemon Pepper Calamari

Tender calamari lightly coated in a lemon pepper seasoning & shallow fried with tartare sauce

Mario's Famous Grilled Baby Octopus GF

Tender baby octopus marinated in fresh virgin olive oil, lemon & Italian herbs infused with spicy Sicilian tomato sauce

Funghi Imbotiti (2) V

Field mushrooms filled with roast capsicum, fresh herbs, semi-dried tomato & camembert cheese, lightly coated in a beer batter & served with a chilli plum sauce

Minestrone Soup V

A delicious blend of seasonal vegetables, white beans, kidney beans & borlotti beans topped with parmesan cheese & served with crusty Italian bread

Mains

Your choice of 2 served alternatively

Spaghetti Amatriciana

Smoky bacon, roast capsicum, shallots, chilli, Napoli & white wine sauce

Fettuccine DiMattina GFO

Pan fried chicken breast pieces, avocado, spring onions, Napoli sauce & pesto with a touch of cream

Penne Boscaiola GFO

Pan fried with smoky bacon, fresh field mushrooms, garlic & shallots finished in a white wine & cream sauce

Risotto Al Paesano GF

Chicken breast pieces, mushrooms, peas, corn, semi-dried tomatoes, basil, cream, Romano cheese

Veal Saltimbocca GF

Pan fried with prosciutto, sautéed with fresh sage, finished in a light white wine cream sauce served with potato mash & green beans

Chicken Avocado GF

Chicken breast, brandy, light cream sauce, avocado, cashews, roast vegetables

Desserts

Your choice of 2 served alternatively

Gelato of the Day

A duo of today's artisan flavours

Mario's Mudcake

Chocolate cake, vanilla ice cream

Churros

Cinnamon dust, caramel sauce, vanilla ice cream

V – Vegetarian, GF – Gluten Free, GFO – Gluten Free Optional

A La Carte Function Menu

3 courses - \$65

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Mario's Famous Grilled Baby Octopus GF

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Funghi Imbotiti (3) V

Field mushrooms filled with roast capsicum, fresh herbs, semi-dried tomato & camembert cheese, lightly coated in a beer batter & served with a chilli plum sauce

Minestrone Soup V

A delicious blend of seasonal vegetables, white beans, kidney beans & borlotti beans topped with parmesan cheese & served with crusty Italian bread

Mains

Your choice of 2 served alternatively

Eye Fillet Steak GF (Cooked Medium)

Tender eye fillet cooked Medium, served with potato mash & green beans

Fish of the Day (ask your waiter)

Today's Grilled fillet, finished with a delicate lemon butter sauce, served on potato mash and green beans

Chicken Avocado GF

Chicken breast, brandy, light cream sauce, avocado, cashews, brandy mustard cream sauce served with roast vegetables

Veal Osso Buco

Braised veal shank pieces, traditional tomato sugo, soft golden polenta

Spaghetti Marinara GFO

An assortment of the finest seafood, blended tomato, garlic parsley and a hint of white wine

Desserts

Your choice of 2 served alternatively

Tiramisu

Mario's own style chocolate gâteau & savoiardi biscuit soaked in espresso coffee, amaretto liqueur, Marsala & frangelico, smothered with mascarpone

Mario's Mud Cake

Chocolate cake, vanilla ice cream

Gelato of the Day

A duo of today's artisan flavours

V – Vegetarian, GF – Gluten Free, GFO – Gluten Free Optional