

STOREHOUSE

GROUP DINNER MENU

MAIN ONLY 35 | 2 COURSE 45 | 3 COURSE 55

Includes garlic bread & glass of house wine on arrival. Larger groups 10+ served as share plates/set menu.

ENTREE

WILD MUSHROOM ARANCINI

**GARLIC PRAWN & CHORIZO HOT POT SERVED
WITH GRILLED TURKISH BREAD**

SALT & PEPPER CALAMARI

With garlic aioli

BRUSCETTA

Crostini with ripe tomatoes, basil, balsamic
dressing

BURRATA

drizzled with olive oil and balsamic

MAINS

CHOICE OF FETTUCINE, SPAGHETTI OR PENNE

NAPOLITANA

Tomato & basil sauce

ARRABIATA

Napolitan sauce with hint of chilli

BOLOGNESE

traditional bolognese sauce

SICILIANA

Eggplant, ricotta & olives in napolitan sauce

CHICKEN PESTO

basil pesto with white wine sauce

CALABRESE

Chorizo, olives, capsicum & napolitan sauce

BOSCIAOLA

bacon, shallots, mushrooms & white wine cream
sauce

AMATRICIANA

Bacon, Shallots, Olives, chilli in a napolitan sauce

DESSERT

VANILLA PANNACOTTA

With wild berry compote and biscotti

APPLE & RHUBARB CRUMBLE

Served with berries and vanilla ice cream

TRADITIONAL CRÈME BRÛLÉE

Served with pistachio biscotti

NUTELLA BROWNIE

served with vanilla ice-cream

BAKED BLUEBERRY CHEESECAKE

With cream and strawberries