

Rosetti's

Restaurant & Cafe

SET MENU

SET MENU 1

\$35.00 Per Person

MINIMUM 10 ADULTS

ENTRÉE

SERVED TO SHARE

FETTUCCINE BOSCAIOLA-Sautéed mushroom, bacon, shallots in a cream sauce

PENNE CHICKEN- Sautéed mushroom, Chicken, Rocket in a pink sauce

BEEF TORTELLINI-Cooked in our homemade Napoli sauce

MAINS

SERVED TO SHARE- SELECT THREE CHOICES, ONE OF EACH
CHOICE SERVED PER 10 GUESTS

SUPREME- Ham, salami, mushrooms, onions, capsicum, pineapple
& olives

CAPRICIOSSA- Olives, mushrooms, ham & oregano

BBQ MEAT LOVERS-Pepperoni, ham, salami, onions & bacon on a BBQ
base (tomato base optional)

WETHERILL-Bocconcini, Prosciutto & crudo topped with rocket leaves
& drizzled with olive oil

MARGHERITA-Mozzarella cheese on a tomato base pizza with oregano

VEGETARIAN-Capsicum, mushrooms, onions, olives & pineapple

HORSLEY-Salami- sun-dried tomato, roasted capsicum, Danish fetta,
chilli flakes & crushed garlic

MEXICANA-Pepperoni, onions, ham, capsicum & chilli

SET MENU 2

\$39.00 Per Person

MINIMUM 10 ADULTS

ENTRÉE

SERVED TO SHARE

TORTELLINI BOSCAIOLA- Sautéed mushroom, bacon, shallots in a cream sauce

PENNE CHICKEN- Sautéed mushroom, Chicken, Rocket in a pink sauce

SPAGHETTI CASALINA- Slow cooked veal with dice tomato in our homemade Napoli sauce

MAINS

SERVED INDIVIDUALLY -ALTERNATE-

CHICKEN FUNGI- Chicken Breast served with creamy mushroom sauce, seasonal vegetables and potatoe

VEAL SCALLOPINE- Pan-Fried Veal topped with melted cheese, basil and homemade Napoli sauce served with seasonal vegetables and potatoes

SET MENU 3

\$45.00 Per Person

MINIMUM 10 ADULTS

STARTER

SERVED ON PLATTERS

ANTIPASTO- Assorted Italian cold meats, cheeses and marinated vegetables served with bread

ENTRÉE

SERVED TO SHARE

TORTELLINI BOSCAIOLA-Sautéed mushroom, bacon, shallots in a cream sauce

PENNE PRAWN ROCKET- Mushroom, Tiger Prawns, Rocket in a pink sauce

SPAGHETTI MARINARA- Prawns, Octopus, Mussels, Calamari in our homemade Napoli sauce

MAINS

SERVED INDIVIDUALLY -ALTERNATE-

CHICKEN FUNGI- Chicken Breast served with creamy mushroom sauce, seasonal vegetables and potatoe

VEAL SCALLOPINE- Pan-Fried Veal topped with melted cheese, basil and homemade Napoli sauce served with seasonal vegetables and potatoes

SET MENU 4

\$43.00 Per Person

MINIMUM 10 ADULTS

ENTRÉE

SERVED TO SHARE

TORTELLINI BOSCAIOLA-Sautéed mushroom, bacon, shallots in a cream sauce

PENNE CHICKEN- Sautéed, Chicken, Rocket in a pink sauce

BEEF TORTELLINI- Cooked in our homemade Napoli sauce

MAINS

SERVED INDIVIDUALLY -ALTERNATE-

CHICKEN FUNGI- Chicken Breast served with creamy mushroom sauce, seasonal vegetables and potatoe

VEAL PARMIGIANA - Pan-Fried Veal topped with melted cheese, eggplant and homemade Napoli sauce served with seasonal vegetables and potatoes

BARRAMUNDI FILLETS -Served with a lemon and herb sauce with vegetables and potatoes

DESSERT

SERVED INDIVIDUALLY – ALTERNATE-

Homemade Tiramisu

Vanilla Bean Panacotta served with berry compote

SET MENU 5

\$53.00 Per Person

MINIMUM 10 ADULTS

STARTER

SERVED TO SHARE

ANTIPASTO- Assorted Italian cold meats, cheeses and marinated vegetables served with bread

CRUSTS PIZZAS-Garlic and Cheese and Bruschetta

ENTRÉE

SERVED TO SHARE

TORTELLINI BOSCAIOLA-Sautéed mushroom, bacon, shallots in a cream sauce

PENNE PRAWN ROCKET- Mushroom, Tiger Prawns, Rocket in a pink sauce

SPAGHETTI MARINARA- Prawns, Octopus, Mussels, Calamari in our homemade Napoli sauce

MAINS

SERVED INDIVIDUALLY- SELECT TWO-

CHICKEN FUNGI- Chicken Breast served with creamy mushroom sauce, seasonal vegetables and potatoe

VEAL PARMIGIANA - Pan-Fried Veal topped with melted cheese, eggplant and homemade Napoli sauce served with seasonal vegetables and potatoes

BARRAMUNDI FILLETS -Served with a lemon and herb sauce with vegetables and potatoes

SET MENU 6

\$55.00 Per Person

MINIMUM 10 ADULTS

STARTER

SERVED TO SHARE

ANTIPASTO- Assorted Italian cold meats, cheeses and marinated vegetables served with bread

CRUSTS PIZZAS-Garlic and Cheese and Bruschetta
Crusts

ENTRÉE

SERVED TO SHARE

GARLIC PRAWNS- served in our homemade Napoli sauce served with bread

CALAMARI FRITTI- Lightly floured served with lemon and tartare sauce

BBQ GRILLED OCTOPUS- marinated and grilled served with rocket

MAINS

SERVED INDIVIDUALLY- SELECT TWO-

CHICKEN FUNGI- Chicken Breast served with creamy mushroom sauce, seasonal vegetables and potatoe

VEAL PARMIGIANA - Pan-Fried Veal topped with melted cheese, eggplant and homemade Napoli sauce served with seasonal vegetables and potatoes

BARRAMUNDI FILLETS -Served with a lemon and herb sauce with vegetables and potatoes

CHILDREN'S MENU

\$20.00 Per Child

Available for children 12 and under

MAIN

Served Individually – Select one

Nuggets & Chips

Chicken Schnitzel & Chips

Calamari & Chips

(all served with tomato sauce)

DESSERT

1 Scoop of Gelato

CHILDREN'S MENU 2

\$28.00 Per Child

ENTRÉE

Served individually select one
Spaghetti Bolognese
Gnocchi Napoli

MAIN

Nuggets & Chips
Chicken Schnitzel & Chips
Calamari & Chips
(all served with tomato sauce)

DESSERT

1 Scoop of Gelato

VEGETARIAN, VEGAN, GLUTEN FREE AND LACTOSE FREE OPTIONS

STARTER

Bruschetta Pizza on a Gluten free Base

ENTRÉE

Served individually – Select one

Gluten Free Penne Napoli

Rosetti Salad – Mix leaf, avocado, feta, Spanish onion,
cherry tomato in balsamic vinegar

MAIN

Served individually

Risotto Mushroom and rocket served with garlic and
cooked with vegetable stock

Gluten Free Pasta- with eggplant, olives and Spanish onion

VEGE PLATE- Hot Seasonal vegetables served with
garden salad

DESSERT

Served Individually

1 Scoop of Sorbet

Mix fruit plate

OPTIONS EXTRA

CALAMARI FRITTI	\$4	PER PERSON
ANTIPASTO	\$4	
GARLIC PRAWNS	\$5	
GARLIC CRUSTS	\$3	
BRUSHETTA CRUSTS	\$4	
GARDEN SALAD	\$3	
GRILLED OCTOPU	\$5	
HOT CHIPS	\$3	

BOOKING FORM

NAME: _____

DATE OF EVENT: _____

TIME OF EVENT: _____

DEPOSIT PAID: _____ VIA? _____

NAME OF EVENT: _____

NUMBER OF GUESTS: _____ ADULTS _____

KIDS _____ BABIES _____

MENU SELECTION _____

SPECIAL DIETARY _____

CHILDREN'S MENU _____

PLEASE NOTE ANY EXTRA COMMENTS DOWN FOR
THIS EVENT:

NAME OF STAFF MEMBER FILLING OUT FORM:
