

Rosetti's

Restaurant & Cafe

SET MENU

Final guest numbers must be confirmed no later than 72 hours prior to the function date. You will be charged according to the confirmed numbers, regardless of late changes or guests which are unexpectedly absent.

If numbers increase on the day, you will be charged accordingly.

SET MENU 1

\$35.00 Per Person

MINIMUM 10 ADULTS

ENTRÉE

SERVED TO SHARE

FETTUCCHINE 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:
