

Nicola's

Banquet menu \$48.50

Shared Entrees

*Garlic Bread,
Crumbed calamari
Assorted pizzas*

Shared Mains

Gnocchi Arabbiate

*Handmade Italian fresh & dried cacciatore sausage pan-fried
with mushrooms, chilli and garlic in a tomato & basil sauce*

Pollo parmigiana

*Crumbed chicken breast topped with tomato and basil sauce
and melted mozzarella cheese fresh garden greens and fries*

Beer battered fish

Fresh local fish in a light beer batter

Fettuccine prosciutto

*Thick strands of handmade fettuccine tossed with prosciutto
and mushrooms in a creamy garlic sauce*

Insalata mista

Fresh garden green salad

Dessert

Torta di Formaggio

Chocolate honeycomb and Bailey's cheesecake

Nicola's

Banquet menu \$44.50

Shared Entrees

*Garlic Bread,
Crumbed calamari
Assorted pizzas*

Shared Mains

Gnocchi Arabbiate

*Handmade Italian fresh & dried cacciatore sausage pan-fried
with mushrooms, chilli and garlic in a tomato & basil sauce*

Pollo parmigiana

*Crumbed chicken breast topped with tomato and basil sauce
and melted mozzarella cheese fresh garden greens and fries*

Beer battered fish

Fresh local fish in a light beer batter

Fettuccine prosciutto

*Thick strands of handmade fettuccine tossed with prosciutto
and mushrooms in a creamy garlic sauce*

Insalata mista

Fresh garden green salad

Nicola's

Banquet menu \$48.50

Shared Entrees

*Garlic Bread,
Crumbed calamari
Assorted pizzas*

Shared Mains

Rigatoni ragout LF

Large pasta shells tossed with eye fillet with red wine and tomato ,basil sauce

Spaghetti marinara

*Handmade strands of fresh pasta tossed with local assorted seafood, with
tomato basil & fresh garlic*

pollo parmigiana

*Crumbed chicken breast topped with tomato and basil sauce and melted
mozzarella cheese fresh garden greens and fries*

Penne pesto V

penne tossed with coriander cashew nut pesto & a touch of cream

Insalata mista

Fresh garden green salad

Dessert

Tiramisu

*Layers of brandy and coffee soaked sponge fingers with whipped mascarpone
and chocolate ganache*

Nicola's

Banquet menu \$58.50

Pizza con aglio e mozzarella

Homemade pizza bread topped with fresh garlic and mozzarella

Brushcetta V

Grilled garlic bread with vine ripened tomato, Spanish onion, Fresh basil with extra virgin olive oil

Shared Entrees

Gamberi al Pernod gf

Pan fried prawn cutlets with pernod, in a creamy tomato sauce with steamed jasmine rice

Insalata di Polpo BBQ gf

Barbequed marinated octopus, tossed with a baby spinach and shaved parmesan salad, drizzled with lemon virgin olive oil

Salsiccia Italiana

Grilled hand-made Italian sausage with spiced Cacciatore sausage and pizza bianca

Shared Mains

Oven roasted scotch fillet gf

Topped with a garlic and mustard crust with red wine jus

Pollo Involtini

Chicken breast filled with prosciutto, roast capsicum, sundried tomato, and mozzarella cheese with wild mushroom sauce

Triangoli Alla Zucca V

Poppy seed pasta filled with pumpkin, ricotta, walnuts and tossed with pan seared cherry tomatoes with a creamy tomato and basil sauce

Spaghetti Puttanesca

Thick strands of spaghetti tossed with virgin olive oil, chilli, kalamata olives, garlic and white anchovies

Verdura

Steamed seasonal garden vegetables tossed with lemon infused olive oil

Insalata gorgonzola

Gourmet lettuce mixed with walnuts, sweet glazed pear and gorgonzola cheese

Nicola's

Banquet menu \$63.50

Pizza con aglio e mozzarella

Homemade pizza bread topped with fresh garlic and mozzarella

Brushcetta V

Grilled garlic bread with vine ripened tomato, Spanish onion, Fresh basil with extra virgin olive oil

Shared Entrees

Gamberi al Pernod gf

Pan fried prawn cutlets with pernod, in a creamy tomato sauce with steamed jasmine rice

Insalata di Polpo BBQ gf

Barbequed marinated octopus, tossed with a baby spinach and shaved parmesan salad, drizzled with lemon virgin olive oil

Salsiccia Italiana

Grilled hand-made Italian sausage with spiced Cacciatore sausage and pizza bianca

Shared Mains

Oven roasted scotch fillet gf

Topped with a garlic and mustard crust with red wine jus

Pollo Involtni

Chicken breast filled with prosciutto, roast capsicum, sundried tomato, and mozzarella cheese with wild mushroom sauce

Triangoli Alla Zucca V

Poppy seed pasta filled with pumpkin, ricotta, walnuts and tossed with pan seared cherry tomatoes with a creamy tomato and basil sauce

Spaghetti Puttanesca

Thick strands of spaghetti tossed with virgin olive oil, chilli, kalamata olives, garlic and white anchovies

Verdura

Steamed seasonal garden vegetables tossed with lemon infused olive oil

Insalata gorgonzola

Gourmet lettuce mixed with walnuts, sweet glazed pear and gorgonzola cheese

Choice of Dessert

Tiramisu

Layers of brandy and coffee soaked sponge fingers with whipped mascarpone and chocolate ganache

Or

Banoffee Pie

Caramel pie topped with lashings of banana and whipped cream

Nicola's

Banquet menu \$68.50

Il Pane del Giorno

Fresh baked mini loaf of the day extra virgin olive oil and balsamic

Oliva Mista V gf

Mixed gourmet olives tossed with spring onions, garlic and chilli

Shared Entrees

Gnocchi Di Salmone

Handmade potato gnocchi tossed with Tasmanian Smoked Salmon with truffled cream sauce

Pettini di Truffle lf gf

Seared local scallops with wild rocket, enoki mushrooms, shaved parmesan with black truffle oil

Quattro formaggio

Gorgonzola, Persian fetta, parmigiano reggiano and mozzarella cheese

Shared Mains

Oven roasted scotch fillet gf

Topped with a garlic and mustard crust with red wine jus

Pollo Involtini

Chicken breast filled with prosciutto, roast capsicum, sundried tomato, and mozzarella cheese with wild mushroom sauce

Triangoli Alla Zucca V

Poppy seed pasta filled with pumpkin, ricotta, walnuts and tossed with pan seared cherry tomatoes with a creamy tomato and basil sauce

Misto Mare alla Griglia

Grilled fresh local prawns, scallops, mussels, salt & pepper calamari & our fish of the day served with beer battered fries

Fettuccine delicate

Fresh fettuccine with prawns and scallops with snow peas and white wine & garlic sauce

Verdura

Steamed seasonal garden vegetables tossed with lemon infused olive oil

Insalata gorgonzola

Gourmet lettuce mixed with walnuts, sweet glazed pear and gorgonzola cheese

Choice of Dessert

Il budino di cioccolta

(please allow 15mins cooking time) Soft centered chocolate fondant pudding with Muscat glazed cherries and vanilla bean Gelato

Or

Banoffee Pie

Caramel pie topped with lashings of banana and whipped cream