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[www.ambrosinis.com.au](http://www.ambrosinis.com.au)

LUNCH - TUESDAY - FRIDAY

DINNER - TUESDAY - SATURDAY

(SUNDAYS BY ARRANGEMENT)

## FUNCTION MENUS

*AMBROSINI'S RESTAURANT* has the pleasure to present our menu options available for group bookings.

*Below are the details of the packages available. We trust they are to your satisfaction and look forward to seeing you in the near future.*

*All main courses are accompanied with vegetables.*

*Beverages are charged on a consumption basis. Only one itemised account is issued per table. We are not able to accept individual payment for beverage orders.*

*We require a \$ 20 deposit per person as confirmation of all bookings, payable within seven (7) days. For your convenience payment by credit card is available over the phone.*

*Final numbers must be confirmed at least ONE DAY prior to the booking.*

*Your deposit will be deducted from your account based on your confirmed numbers.*

**PLEASE NOTE - Refunds will not be issued for no-shows.**

## *MENU OPTIONS*

<i>1.</i>	<i>\$58.00</i>	<i>3 Courses</i>	<i>Soup of the Day Main Course Cheese and Fruit</i>
<i>2.</i>	<i>\$55.00</i>	<i>3 Courses</i>	<i>Soup of the day Main Course Dessert</i>
<i>3.</i>	<i>\$62.00</i>	<i>3 Courses</i>	<i>Entrée Main Course Cheese and Fruit</i>
<i>4.</i>	<i>\$58.00</i>	<i>3 Courses</i>	<i>Antipasto Platters Main Course Dessert</i>
<i>5.</i>	<i>\$65.00</i>	<i>3 Courses</i>	<i>Entrée Main Course Dessert</i>
<i>6.</i>	<i>\$80.00</i>	<i>4 Courses</i>	<i>Antipasto Platters Entrée Main Course Dessert</i>

*Sundays and public holidays a \$5.00 per person  
surcharge will apply*

## **ENTREES** *(Select three dishes)*

### **BRESAOLA**

*A specialty of the Valtellina, salt cured and air dried beef, thinly sliced with virgin olive oil dressing, lemon and shavings of parmesan cheese.*

### **PENNE CON POLLO E FUNGHI**

*Strips of chicken panfried with shallots, champignon mushrooms in a porcini cream sauce tossed with penne.*

### **RISOTTO DI PESCE**

*A very popular dish of the house. Simmered Arborio rice with fresh seafood and saffron.*

### **GNOCCHI CON PANCETTA**

*Home-made potato gnocchi with a tomato based sauce, shallots, capsicum, mushrooms and pancetta*

### **ANTIPASTO**

*A selection of smallgoods, prosciutto, salami and capocollo with homemade pickled vegetables and rockmelon.*

### **POLIPO DI AMABILE**

*Pickled octopus in white wine vinegar and herbs, served as a salad.*

## **MAIN COURSES** *(Select three dishes)*

### **PETTO DI POLLO CON PEPERONATA**

*Seared breast of chicken with a ratatouille of capsicums, shallots and tomato with a hint of chili.*

### **ARROSTO DI MANZO**

*Roasted sirloin of beef, served medium rare with a Porcini mushroom sauce.*

### **LONZA DI VITELLO CON SALSIA TARTUFATA E GNOCCHI ALLA ROMANA**

*Loin of Cleland veal grilled like a steak, served with a truffle glaze and baked semolina gnocchi*

**PESCE DEL GIORNO**

*Fresh fish of the day, to be announced by your waiter*

**ANATRA ALL'ANTICA**

*The classic French inspired dish of roast duck, double cooked and served with a crispy skin and an orange glaze*

**DESSERTS (select three)**

**FORMAGGIO E FRUTTA**

*A selection of local and Italian cheese with fresh fruit and our homemade rosemary flat bread.*

**PANNACOTTA**

*A vanilla and orange scented pannacotta with blueberry compote.*

**GELATO DELLA CASA**

*Homemade gelato in assorted flavours with a berry coulis.*

**BUDINO AL CARAMELLO.**

*Crème caramel with lemon scented gelato.*

**TORTA AL CIOCCOLATO**

*Dark chocolate, raisin and black sherry cake with a kahlua zabaglione cream .*

**CAFFÈ O TÈ**

*Selection of espresso, macchiato, cappuccino, latte and range of Planet Organic teas charged on consumption.*