



**FUNCTION CENTRE**

**Phone (02) 6962 1644**

**in Association with**

**YOOGALI  
KITCHEN  
LTD**

**Manager: John Sergi**

**Phone: (02) 6962 1182**

**Mobile: 0412 863 009**



## MENU

<b>Three Course Meal</b> Including Tea/Coffee	<b>\$53.00 per person</b> plus 10% GST
<b>Four Course Meal</b> Including Tea/Coffee	<b>\$61.00 per person</b> plus 10% GST
<b>Three Course Meal (with own Dessert)</b> Including Tea/Coffee	<b>\$51.50 per person</b> plus 10% GST
<b>Two Course Meal</b> Including Tea/Coffee	<b>\$50.00 per person</b> plus 10% GST
<b>SMORGASBOARD:</b> Minimum of 40 People	<b>\$47.00 per Person</b> Plus 10% GST
<b>Four Meals:</b>	Quail, Chicken Fillet, Apricot Chicken, Scallopini al Fungi, Saltimbocca, Perch Fish, Pork, {Capretto when available}
	Calamari, Pasta {3} Fried Rice Salad {2} Vegetables {3}
<b>Sweets :</b>	Fresh Fruit Salad & Ice Cream Cream Puffs & Ice Cream Tea/Coffee

\*\*\*\*\*

## ENTRÉE

- |    |                         |                                   |
|----|-------------------------|-----------------------------------|
| 1. | <b>Minestrone</b>       | Zuppa di Verdura                  |
| 2. | <b>Ravioli in Brodo</b> |                                   |
| 3. | <b>Pasta in Brodo</b>   |                                   |
| 4. | <b>Lasagna</b>          | Bolognese or Radicchio            |
| 5. | <b>Pasta</b>            | Bolognese, Napoletana, Gorgonzola |
|    | <b>Gnocchi</b>          | Bolognese alla Panna              |
|    | <b>Ravioli</b>          | Arrabiatta                        |
|    | <b>Penne</b>            | Bolognese, alla Panna             |
|    | <b>Fettucine</b>        | Fegato Funghi                     |
|    | <b>Risotto</b>          | Bolognese                         |
|    | <b>Lasagna</b>          |                                   |

### PASTA MAY BE SERVED WITH THE FOLLOWING SAUCES:

Arrabiatta	Hot Chilli
Fromaggio	Cheese
Marinara (Pescatora)	Seafood
Prosciutto Panna e Funghi	Ham, Mushroom & Cream
Ricotta	Cottage Cheese

- |     |                            |         |
|-----|----------------------------|---------|
| 6.  | <b>King Prawn Cocktail</b> | \$ 8.50 |
| 7.  | <b>Green Prawns (BBQ)</b>  | \$ 7.00 |
| 8.  | <b>Garlic Prawns</b>       | \$ 7.00 |
| 9.  | <b>Fresh Prawns</b>        | \$ 6.50 |
| 10. | <b>Prawn Cutlets</b>       | \$ 7.00 |
| 11. | <b>Seafood Salad</b>       | \$ 8.50 |
| 12. | <b>Calamari</b>            | \$ 6.00 |
|     | Insalata                   |         |
|     | Fritti                     | \$ 6.00 |
| 13. | <b>Oysters</b>             | \$ 7.50 |
|     | Fresh                      |         |

14.	<b>Antipasto</b>	4 Meats	\$ 5.50
15.	<b>Risotto Marinara</b>		\$ 6.00
16.	<b>Ravioli with Ricotta &amp; Spinach</b>		\$ 5.00
17.	<b>Ravioli with Seafood</b>		\$ 7.50

\*\*\*\*\*

### MAIN COURSE

1.	<b>Scallopine</b>	Fungi {Mushroom & Cream} Al Limone (Lemon) Impanare {Crumbed}
2.	<b>Chicken (Pollo)</b>	Rigoletto {Sweet Wine & Cream}
3.	<b>Leg of Veal Roast</b>	
4.	<b>Roast Beef</b>	
5.	<b>Roast Pork</b>	
6.	<b>Quail</b>	

**SUBSTITUTE ANY OF THE ABOVE MAIN COURSE MEALS  
THEN ADD PRICES BELOW**

7.	<b>Saltimbocca</b>	Veal , White Wine, Cheese Sauce	\$ 4.50
	<b>Bella Napoli</b>	Crumbed Veal stuffed Philadelphia Cheese	\$ 4.50
	<b>Involtini</b>		\$ 4.50
	<b>Cotoletta Milanese</b>	Crumbed Veal with Ham, Cheese Sauce	\$ 4.50
8.	<b>Chicken (Pollo)</b>	Florentine (Ricotta Cheese & Spinach)	\$ 5.00
		Salvatico (Rice & Herbs)	\$ 5.00
		Fillet	\$ 4.00
	<b>Chicken Rigoletto</b>	Chicken Fillet cooked in White Sauce}	\$ 5.00
	<b>Chicken Parmigiana</b>	Crumbed Chicken & Cheese	\$ 5.00

**Extra third meat on platter – served**

<b>9.</b>	<b>Venison</b> (Carne di cervo)	\$ 6.50
	<b>Quail</b> (Half)	\$ 4.50
	<b>Beef</b>	\$ 4.50
	<b>Pork</b>	\$ 4.50
	<b>Chicken</b> (Roast)	\$ 4.50
<b>10.</b>	<b>Fish</b> – Client’s choice – Price as per market value	
	<b>Lobster au Natural</b> – Price as per market value	

**EXTRA’S**

1.	<b>Savories</b>	\$ 6.00
2.	<b>Supper</b>	\$ 7.50
3.	<b>Salad</b> – Potato, Carrot, Peas, Gardinerra	\$ 4.00
	Tomato, Lettuce, Olives, Gardinerra	\$ 4.00
	Potato	\$ 4.00
	Rice	\$ 4.00
	Coleslaw	\$ 4.00
	Lettuce, Raddicchio & Endive	\$ 4.00
4.	<b>Italian Bread &amp; Biscotti</b>	\$ 4.50

## DESSERTS

- Napolean:** Layers of sponge filled with chocolate & vanilla custard with or with liqueur
- Continental:** Layers of liqueur soaked Panetone with Italian custard layers in between on a pastry base topped with fresh cream & grated chocolate
- Mud Cake:** Rich dark chocolate cake layered with a smooth chocolate ganache filling
- Black forest:** Cherries set in a layer of fresh cream amongst layers of rich chocolate cake.
- Mille Foglie:** A torte of flaked pastry filled with custard. Try a layer of chocolate and vanilla custard.
- Caramel Torte:** Layers of light caramel cream layered amongst moist alpine cake.
- Fruit Flan:** Pastry base with Italian custard layered between sponge and topped with glazed fresh fruit.
- Tiramisu:** Layers of sponge soaked with coffee and layered with Mascarpone cream cheese.