



**FUNCTION CENTRE**

**Phone (02) 6962 1644**

**in Association with**

**YOOGALI  
KITCHEN  
LTD**

**Manager: Rosa Sergi / Anna Sergi**

**Phone: (02) 6962 1182**

**Mobile: 0402 324 490 / 0437 277 933**

## **DRINKS & SERVICE**

For drinks prices & type of service required for functions or any other special requirements, please contact Sophia Snaidero – Yoogali Club Ltd  
Manager/Licensee on (02) 6962 1644 or 0403 245 788

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## 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

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## ENTRÉE

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|----|-------------------------|-----------------------------------|
| 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

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|-----|----------------------------|---------|
| 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                      |         |

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

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## MAIN COURSE

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

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

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|----|---------------------------|--|---------|
| 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**

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|----|---------------------------------|---------|
| 9. | <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 |

10. **Fish** – Client's choice – Price as per market value

**Lobster au Natural** – 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 |

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## 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.

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