



\$65 menu to share

-----PRIMI -----

San Daniele Bufala

24 month San Daniele prosciutto, buffalo mozzarella

Calamari Fritti

Southern Italian style fried calamari, lime mayonnaise

Olives

From our family farm in the hunter valley

Garlic focaccia

-----SECONDI -----

Tagliata di Manzo

Grilled& sliced (tagliata) beef sirloin, rocket, parmesan, caramelized tomato and balsamic reduction

Linguine con Gamberi

Prawn linguine with cherry tomato, garlic cream, chilli and white wine and prawn bisque

Pappardelle alla coda

Handmade pappardelle with slow braised ox tail

-----DOLCE -----

Cannoli Siciliano Mixed Sicilian cannoli.

(Ricotta, Chocolate, Vanilla)

Additional information

- Please inform your event co-ordinator of your menu choice 7 days before the event.
- Final Numbers are required by 4pm on the day of the booking. This will be the number that is payable on the evening.
- Please note that this is NOT a private booking unless you meet our minimum spend (please speak with event planner)
- Please be aware that there is a 5% gratuity added to the bill for the waitstaff.
- Due to licensing, your table must be vacated by 11.15pm
- Food and Drinks options are subject to change (due to availability)
- Fourth Village will not be responsible for collecting money in a “split bill” situation. Please designate someone responsible for this to avoid confusion.
- **Children between the age of 4 and 12 can be on a children’s menu for \$35.** This includes drinks. Children under this age do not require a charge if they do not have a kid’s meal. (minimum spends still apply)

BAMBINI (children)\$35 includes drinks & gelato

MAIN COURSE (Choose 1)

1. **Pasta Polpetta della nonna** Beef meatballs, Napoli sauce and penne pasta

KIDS DESSERT

1. Gelato