# TINS WOOD

MEDITERRANEAN // PIZZA // PASTA

**FUNCTION PACKAGES** 

## **BANQUET MENU** \$42.50PP

Min booking 8pax

#### **STARTER**

Homemade Foccacia and Garlic Bread

#### **MAINS**

Served as all you can eat

Pizzas Your selection of any three

Pastas One gourmet and two classics

To Share Italian Garden Salad

#### **ADD TO YOUR PACKAGE**

Garlic & parsley butter panini bread \$3pp
Lemon pepper squid & citrus aioli \$5pp
Pumpkin & mushroom arancini \$5pp
Roma tomato, Spanish onion & basil bruschetta \$6pp
Chilli & garlic butter king prawns \$7.50pp
Homemade Dessert \$12pp

2.5 HOUR DRINK PACKAGE \$45PP

beer, wine & soft drink

<sup>\*\*</sup>Dietary requirements are available upon request

### **SET MENUS**

3 course starter, main & dessert \$49.50pp

3 course starter, entree & main \$60pp

4 COURSE starter, entree, main & dessert \$72.50pp

Min booking 6 pax

#### **STARTER**

Homemade Foccacia and Garlic Bread

#### **ENTREE TO SHARE**

Lemon Pepper Squid (gf), Pumpkin And Mushroom Arancini, Italian Beef Meatballs In Sauce Chilli And Garlic Butter King Prawns (gf)

#### **MAINS**

#### Choose 3 to be available

Pan Fried Barramundi Fillet butter poached king prawns, olive oil, heirloom tomato, baby spinach, candied lemon (gf)

Oven Roasted Chicken Supreme truffle mushroom risotto, garlic & thyme cream sauce, crispy prosciutto (gf)

Slow Cooked Lamb Shoulder garlic mash, broccolini, rosemary and red wine jus (gf)

**Grilled Veal Medallions** Iemon potatoes, roasted carrots, bacon and mushroom cream sauce (gf)

**Crumbed Veal** prosciutto, mozzarella, garlic mash, rocket, sage and butter pan gravy

Fresh Made Pappardelle marinated king prawns, baby spinach, napoli sauce, shaved grana padano cheese (gf option available)

Cider Braised Pork Belly pork skin crackle, roast potato, broccolini, apple puree, pan gravy

#### **DESSERT**

#### Choose 2 to be available

**Torta Della Nonna** short pastry, lemon patisserie cream, almonds, pine nuts, icing sugar **Home Made Tiramisu** coffee soaked sugar biscuits, mascarpone, cocoa, strawberries

Frangelico Pana Cotta hazelnut syrup, shaved chocolate, toffee (gf)

Sticky Date and Walnut Pudding w/ butterscotch sauce/ vanilla ice cream

2.5 HOUR DRINK PACKAGE \$45PP

beer, wine & soft drink

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