

~ BELETTI FUNCTION MENU ~

~ SOUP ~

CREAM OF PUMPKIN (VG) (GF)  
Garnished w sour cream & chives

MINISTRONE (VG) (GF)  
A hearty Italian soup served w pasta & cannellini beans

BEEF & VEGETABLE  
Served w garlic croutons

TORTELLINI IN BRODO  
Served w extra virgin olive oil

~ COLD APPETISERS ~

BRUSCHETTA (VG)  
~ INDIVIDUAL SERVE or PLATTER PER TABLE ~  
Ciabatta bread topped w sliced tomatoes, bocconcini, onions & basil,  
dressed w extra virgin olive oil & a balsamic reduction

BELETTI ANTIPASTO  
~ INDIVIDUAL SERVE or PLATTER PER TABLE ~  
A selection of freshly sliced cold meats, pickled vegetables, sun-dried tomatoes,  
Provolone cheese, prosciutto, olives & roasted peppers served on a bed of lettuce

~ EXTRA PLATTERS ~

GARLIC BREAD (10 serves) \$30 (VG)  
TRIO OF DIPS Platter Served w Platter of Turkish Bread (10 serves) \$50 (VG)  
ARANCINI (20 Arancini) \$60 (VG)  
ANTIPASTO served w ciabatta bread (10 Serves) \$90  
LEMON PEPPER CALAMARI (10 Serves) \$90  
PEELED GARLIC KING PRAWNS (10 Serves) \$120 (GF)  
MEZZE PLATTER (10 Serves of each) \$120  
Pork or Beef Dunav Cevapi, Pork or Beef Continental Sausages & Chicken Wings  
served w side Greek salad & bread  
SEAFOOD PLATTER P/A  
COFFIN BAY OYSTERS: per dozen  
Natural with chilli, lime & coriander \$29 (GF)  
Natural \$26 (GF) ; Kilpatrick \$31 (GF)

~ BELETTI FUNCTION MENU ~

~ HOT ENTREES ~

LEMON PEPPER CALAMARI

Seasoned w lemon pepper, deep fried & served w a roquette & parmesan salad

ARANCINI (V)

3 risotto balls filled w semi dried tomatoes & mushrooms,  
served w Napoli sauce & parmesan

EGGPLANT PARMIGIANA (GF)

served over a Napoli sauce, w roquette & parmesan salad

MEATBALLS

3 Home made meatballs served w Napoli sauce, parmesan & toasted bread

~ PASTAS ~

TRADITIONAL LASAGNA

Homemade & served w a bolognese sauce

CANNELLONI (VG)

Rolled tubes of pasta filled w spinach & ricotta cheese (VG)  
served w Napoli sauce

SPINACH & RICOTTA RAVIOLI (VG)

w pumpkin, garlic, sage, pine nuts & spinach, tossed through olive oil

TORTELLINI CARBONARA

w bacon, white wine, cream & shaved parmesan

FUSILLI ABRUZZESE

Italian pork sausage, fresh chilli, fresh basil, Napoli sauce & shaved parmesan

~ BELETTI FUNCTION MENU ~

~ MAIN COURSES ~

EYE FILLET STEAK 200g (GF)

Premium Gippsland beef, char-grilled, served on sweet potato mash  
served w side boat of creamy mushroom sauce

POLLO INVOLTINO (GF)

Stuffed w home roasted capsicum, feta, & herbs,  
served w fondant potatoes & finished w Napoli sauce

ATLANTIC SALMON (GF)

Baked fresh Salmon cooked to medium w sweet potato mash,  
wilted spinach & lemon

CHICKEN PARMIGIANA

Crumbed & topped w a fresh Napoli sauce & cheese  
served w fondant potatoes & seasonal vegetables

VEAL CUTLET

served w mash potato, wilted spinach, lemon wedge & a rich jus

BRASATO DI POLLO (GF)

Chicken medallions, oven baked w olives, prosciutto, capsicum, onions & rosemary,  
served w a chive mash  
(option without prosciutto available on request)

LAMB RACK (GF)

cooked medium, served w sweet potato mash,  
finished w a rosemary red wine jus  
\*extra \$4.00 pp or \$2.00pp if served as an alternate

GRAIN FED RIB-EYE STEAK 400g (GF)

Premium Gippsland beef, char-grilled & served on smashed chats  
w a rich red wine jus  
\*extra \$6.00 pp or \$3.00pp if served as an alternate

Main course is served with seasonal vegetables  
and a bowl of fresh garden salad per table

~ BELETTI FUNCTION MENU ~

~ DESSERTS ~

GOOEY CHOCOLATE PUDDING

Served w King Island cream

CAPPUCCINO PANNACOTTA (GF)

Served w coffee sauce & chocolate coffee beans

VANILLA BEAN PANNACOTTA (GF)

Served w mango compote

TIRAMISU

A traditional Italian style trifle, made from mascarpone cheese, sponge finger biscuits, Galliano liqueur & espresso coffee

LEMON & LIME TART

Served w King Island cream

STICKY DATE PUDDING

Served w warm caramel sauce & vanilla ice cream

AFTER DINNER MINT ICE CREAM

Served w cookie crumble & King Island cream

BACI (GF)

Hazelnut ice cream blended w real crushed hazelnuts & coated in rich dark chocolate

FERRERO ROCHÉR

Hazelnut & chocolate ice cream, garnished w peanut crumbs & poco stick

MINI DESSERTS PLATTER OR INDIVIDUALLY SERVED

Choice of 3 ~ One of each per person

1. Mini Pannacotta
2. Mini Tiramisu
3. Mini Cannoli filled w chocolate & vanilla custard
4. Mini Profiterole filled w chocolate & vanilla custard
5. Mini Goody Chocolate Brownie
6. Mini Sticky Date

Espresso Coffee OR Freshly Brewed Coffee and Tea included

\* Cakeage fee of \$2.00 p/p applies for Beletti to garnish and serve your cake as dessert

Supper platters

FRESH FRUIT PLATTER (10 serves) \$65

A selection of fresh fruits presented on a platter

CHEESE AND CRACKERS (10 serves) \$85

A selection of cheeses and crackers