

Vincent's

Package One Pastas

\$20 dinner special for over 30 people
one main item with a small side salad

Salads

Avocado, feta and bacon salad
Caesar salad
Garden salad
Greek salad

Chili Prawns

Spaghetti, garlic, parsley tossed in olive oil

Agnelotti V

homemade pasta pockets fillet with roast pumpkin, pine nuts and feta in a fresh tomato basil and pumpkin sauce

Gnocchi

homemade tossed with smoked trout and avocado in a light curry an cream sauce

Lasagna

oven baked and topped with Napoli sauce

Penne Calabrese

bacon, hot salami., roast capsicum, olives touch of chili in a tomato base

Fettuccine Vegetarian V

broccoli, spinach, pumpkin, herbs, touch of garlic tossed with olive oil and parmesan topped with feta cheese

Homemade Cannelloni

filled with spinach and ricotta baked with mozzarella and Napoli sauce

Spaghetti Pescatore

fresh seafood tossed with garlic, white wine, parsley and tomato topped with steamed mussels (Also available in olive oil base)

Spaghetti A La Fiorentina

bacon, onion, sun dried tomatoes, garlic, spinach in an olive oil base

Spaghetti and Meatballs

homemade Italian meatballs in rich tomato and herb sauce

Fettuccine A La Pollo

chicken, mushroom, white wine and cream

Fettuccine Carbonara

bacon, onion, egg and cream

Mango Chicken Parcels

Steamed chicken, julienne of vegetables, mango, ginger wrapped in rice pastry served with a light coconut curry sauce

Lemon Pepper Calamari

with salad greens and lemon aioli

Pumpkin Risotto V GF

Roasted pumpkin, pine nuts, parmesan, topped with goats cheese

Wood Fire Pizza (11")

(for gluten free pizza add \$2)

Margherita V

tomato, fresh basil and mozzarella

Ham & Pineapple

tomato, Virginia ham, pineapple and cheese

Calabrese

tomato, hot salami, olives and cheese

Capriciosa

tomato, cheese, Virginia ham, olives and mushrooms (anchovies optional)

Aussie

tomato, cheese, ham, bacon and egg

Vegetarian V

tomato, roast capsicum, sweet potato, zucchini, roast pumpkin, mozzarella and pesto

Smoked Salmon

tomato, Spanish onion, salmon, roast capsicum, capers topped with mascarpone cheese

Tandoori

marinated chicken fillet, sliced kipler potatoes, red onion, tomato and topped with yoghurt

Meat Lovers

tomato, ham, salami, prosciutto, onions, mozzarella and BBQ sauce

BBQ Chicken

sliced chicken, pineapple, BBQ sauce, mozzarella and onion

Lamb

tomato, marinated lamb, capsicum salsa, Spanish onion, feta cheese, coriander and yoghurt

Spicy Mexican

tomato, cheese, salami, roast capsicum, onion and jalapeno peppers

Marinara

tomato, fish, calamari, prawns, mussels and garlic

Rustic

potato, cheese, prosciutto, caramelized onion, drizzled with olive oil and fresh thyme

Vincent's

tomato, Virginia ham, roast capsicum, mozzarella and goats cheese

Chili Prawns

fresh tomato, cheese butterflied prawns, chili topped with dressed rocket

Package Two

\$34 per head for a minimum of 20 people

Shared Entrees to start

Bruschetta
toasted and topped with diced tomato, basil, red onion and olive oil

Lemon & Pepper Calamari
served on mesclum lettuce with a lemon aioli

Antipasto Platter
selection of cold meats, feta, dips, smoked salmon and wood fired bread

Mains

Slow Roasted Pork Belly
served with braised red cabbage and potatoes mash

Veal Scaloppini
pan fried with mushroom, white wine and cream served with seasonable vegetables and potato gratin

Chicken Parmigiana
topped with ham, mozzarella and tomato

Lamb Fillets *Gf*
marinated and char grilled served with hummus, baby spinach topped with grilled feta

Spaghetti Pescatore
fresh seafood tossed with garlic white wine, parsley and tomato topped with steamed mussels (also available in olive oil base)

Homemade Cannelloni *V*
filled with spinach and ricotta baked with mozzarella and napoli sauce

Agnolotti *V*
home made pasta pockets filled with pumpkin, pine nuts and retain a fresh tomato, basil and pumpkin sauce

Pumpkin Risotto *V*
roasted pumpkin, pine nuts, parmesan, topped with goats cheese

Tandoori Pizza
marinated chicken fillet, sliced kipfler potatoes, red onion, tomato and topped with yoghurt

Shared Entrees to start

Bruschetta
toasted and topped with diced tomato, basil, red onion and olive oil

Lemon & Pepper Calamari
served on mesclum lettuce with a lemon aioli

Antipasto Platter
selection of cold meats, feta, dips, smoked salmon and wood fired bread

Mains

Chili Prawns
spaghetti, garlic, parsley tossed in olive oil

Gnocchi
homemade tossed with smoked trout and avocado in a light curry and cream sauce

Lasagna
oven baked and topped with napoli sauce

Fettuccine A La Pollo
chicken, mushroom, white wine and cream

Entree

Garlic & Parsley

Herb & Cheese Bread

Agnolotti *V*
homemade pasta pockets fillet with roast pumpkin, pine nuts and feta in a fresh tomato basil and pumpkin sauce

Mango Chicken Parcels
steamed chicken, julienne of vegetables, mango, ginger wrapped in rice pastry served with a light coconut curry sauce

Lemon Pepper Calamari
with salad greens and lemon aioli

Lamb Fillets
marinated and char grilled served with hummus, baby spinach topped with grilled feta

Package Three

\$38 per head for a minimum of 20 people

Penne Calabrese
bacon, hot salami., roast capsicum, olives, touch of chilli in a tomato base

Fettuccine Vegetarian *V*
broccoli, spinach, pumpkin, herbs, touch of garlic tossed with olive oil and parmesan topped with feta cheese

Homemade Cannelloni *V*
filled with spinach and ricotta baked with mozzarella and napoli sauce

Spaghetti Pescatore
fresh seafood tossed with garlic, white wine, parsley and tomato topped with steamed mussels (also available in olive oil base)

Spaghetti A La Fiorentina *V*
bacon, onion, sun dried tomatoes, garlic, spinach in an olive oil base

Spaghetti & Meatballs
homemade Italian meatballs in rich tomato and herb sauce

Fettuccine Carbonara
bacon, onion, egg and cream

Chicken Roulade
filled with Spinach, roast capsicum, pumpkin and feta wrapped in prosciutto served with an orange sauce, sweet potato mash and broccolini

Chicken Parmigiana
topped with ham, mozzarella and tomato

Veal Scaloppine
pan fried with mushroom, white wine and cream served with seasonable vegetables and potato gratin

Lamb Shank
oven roasted with chunky vegetables and creamy mash

Vincent's Fish & Chips
salad, lemon wedges, fries and sauce tartar

Tandoori Pizza
marinated chicken fillet, sliced kipfler potatoes, red onion, tomato and topped with yoghurt

Package Four

\$42 per head

choice of one individual Entree and one Main

Seafood Skewers
prawns, scallops, fish, red onion and capsicum with lemon mustard vinaigrette

Mussels A La Basque
with tomato, chill, white wine and a touch of garlic with wood fired bread

Garlic or Chili Prawns
served with garlic, tomato and parsley risotto

Mains

Chicken Roulade
filled with Spinach, roast capsicum, pumpkin and feta wrapped in prosciutto served with an orange sauce, sweet potato mash and broccolini

Chicken Parmigiana
topped with ham, mozzarella and tomato

Veal Scaloppine
pan fried with mushroom, white wine and cream served with seasonable vegetables and potato gratin

Lamb Shanks
oven roasted with chunky vegetables and creamy mash

Vincent's Fish & Chips
salad, lemon wedges, fries and sauce tartar

Porterhouse Steak
char-grilled to your liking served with fat chips and a mushroom or pepper sauce

Roast Duck
1/2 duck partially boned served with bok choy, roasted kipfler potatoes and a port wine and sour cherries sauce