

## **APERITIVO**

Crumbed Valente Seafoods Spencer Gulf King Prawns

served with aioli

Crumbed La Casa Del Formaggio Baby Bocconcini Balls

## **ANTIPASTO**

Selection of Barossa Fine Foods Cured Meats, La Casa Del Formaggio Cheeses, Pendleton Olive Estate Olives and Extra Virgin Olive Oil served with fresh Riviera Bakery Bread

# SHARED MAINS

## Gnocchi Ragu

with Barossa Fine Foods pork mince and pancetta finished with a tomato passata infused with onion, fennel and basil

# Spaghetti Vongole

with Valente Seafoods SA Cockles finished in a white wine, garlic, chilli and parsley infused sauce

### Bowtie Pesto Trapanese (Vegan, Nut Free)

with fresh SA grown tomatoes, basil and garlic finished with vegan Parmesan cheese

#### Penne Mac & Cheese Pasta Bake (Vegetarian)

with a selection of four La Casa Del Formaggio cheeses and creamy cauliflower sauce

\*all dishes served with a garden salad, bread from Riviera Bakery and Pendleton Olive Estate Olive Oil

## KIDS' MAINS (Choice of)

#### Chicken Cotoletta

made with succulent Barossa Fine Foods Chicken Breast lightly crumbed

## Spaghetti Bolognese

made with a traditional tomato sauce and Barossa Fine Foods beef mince

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#### **DESSERT**

Selection of Gelista Gelati

Tea & Coffee

San Remo and the Duke of Brunswick would like to thank the following brands for their support of our Gluten Free Family Festa:











