

**GALLI  
RESTAURANT  
FUNCTION  
MENU  
2020**

## **GRAZING PLATTERS**

**SPICE UP YOUR SIT DOWN MENU WITH THESE EASY ADD  
ONS.**

*Please note – All platters serve up to 10 people.  
(Platters can be increased in size for any additional people, ask about price!)*

- Breads** – Garlic, Herb or Bruschetta **\$3.50 per person**
- Dips & Bread** – Home made dips served with  
Turkish bread **\$40.00 per platter**
- Mediterranean Platter** – Combination of dips, roasted capsicum,  
fetta cheese & olives, served with lemon pita bread. **\$50.00 per platter**
- Antipasto** - Assorted cold meat and char grilled vegetables,  
accompanied by lemon bread & grissini sticks. **\$65.00 per platter**
- Calamari platter** - Tender lemon peppered calamari rings with a  
yoghurt & garlic dipping sauce. **\$70.00 per platter**
- Abruzzese Platter** – Home made meatballs  
Italian Sausages  
Vegetarian Arancini **\$70.00 per platter**
- Bucket of Prawns** - Freshly cooked Queensland tiger prawns  
served cold with a homemade thousand island dressing & fresh lemon. **\$59.00 per bucket**
- Garden Salad** **\$15.00 bowl**
- Fruit Platter** - Chef's selection of seasonal fruit **\$55.00 per platter**
- Cheese Platter** – Local & imported cheese served with  
water crackers & fresh fruit. **\$75.00 per platter**
- Seafood Platter** –Katafi prawns, oysters (your choice) & Calamari. **\$99.00 per platter**

# **ENTREES**

## **1: Traditional Arancini**

Homemade traditional arancini filled with chunky beef, Mozzarella cheese and green peas. Served with a bolognese sauce.

## **2: Ricotta & Spinach Cannelloni**

Fresh ricotta and baby spinach cannelloni, oven baked in a tomato Napoli sauce and gratinated with Italian Parmesan and mozzarella cheese.

## **3: Pumpkin, Pine nut & Spinach Risotto**

Italian Arborio rice with roasted butternut pumpkin pieces, toasted pine nuts and spinach topped with shaved Parmesan cheese.

## **4: Potato Gnocchi**

Home made potato gnocchi with brown butter, sage and crispy prosciutto strips.

## **5: Sweet Potato and Butternut Pumpkin Soup**

Sweet Potato & Butternut pumpkin soup garnished with cream and chives.

## **6: Galli Caesar Salad**

Galli Caesar salad.

Upgrade with grilled chicken \$3

Upgrade with calamari rings \$3

## **7: Button Mushrooms**

Deep fried button mushrooms with garden salad and tartare sauce.

## **8: Polenta**

Crusted triangle polenta served with Napoli and Italian sausage.

## **9: Grilled Barramundi Delight**

Grilled Barramundi set on rice. Topped with your choice of a lemon butter sauce or a salsa (olives, tomatoes, garlic and spring onions ).

## **10: Fried Calamari**

Deep fried, lemon peppered calamari rings set on a garden salad and accompanied by a yoghurt and garlic dipping sauce.

### **11: Penne Matriciana**

Penne pasta tossed through a sauce of Napoli, salami, capsicums and olives.

### **12: Rigatoni Meatball Pasta**

Greek style meatball pasta with Napoli sauce, spring onions, olives topped and crumbled fetta cheese.

### **13: Ricotta Gnocchi**

Homemade ricotta gnocchi tossed through a Napoli sauce. Drizzled with basil oil and parmesan.

### **14: Rigatoni Saltati**

Rigatoni pasta tossed through a chunky beef and bacon sauce. Garnished with olives spring onions and Italian Parmesan cheese.

### **15: Crumbed Camembert cheese**

Lightly crumbed and deep fried camembert cheese. Served with a small salad and cranberry sauce.

### **16: Tortellini Four Cheese Sauce**

Tortellini tossed through a rich cheese sauce. Topped with spring onions.

### **17: Spinach & Ricotta filled Agnolotti**

Spinach & Ricotta agnolotti tossed with roasted pumpkin, caramelised onions and a creamy white wine sauce. Garnished with flaked almonds.

### **18: Field Mushrooms**

Mushrooms stuffed with a Milanese risotto of green peas and parmesan. Ganished with rocket.

### **19: Agnolotti Sicily**

Agnolotti filled with ricotta cheese and baby spinach. Tossed through a Mediterranean sauce of eggplant, sun dried tomato, capsicum, olive and tomato Napoli. Topped with Parmesan cheese.

### **20: Rigatoni Carbonara**

Rigatoni tossed through a cream sauce with bacon. Topped with parmesan cheese.

### **21: Stuffed Zucchini**

Zucchini filled with bolognaise sauce and topped with mozzarella cheese.

**22: Mushroom Risotto**

Italian Arborio rice with button mushrooms, topped with shaved Parmesan.

**23: Traditional Shrimp Cocktail**

Shrimp with a cognac cocktail sauce and served on ice berg lettuce. **(\$4 per person)**

**24: Vegetarian Arancini**

Spinach, pine nut, fetta and pumpkin Arancini balls. Served with a tomato ragu.

**25: Lasagne**

Classical homemade meat lasagne topped with shaved Parmesan.

**26: Tortellini Bolognese**

Beef tortellini with a bolognese sauce. Garnished with grated cheese.

## **MAINS**

### **FISH**

#### **27: Barramundi Combo**

Grilled Barramundi fillet topped with calamari & a black tiger prawn skewer.

Served with a lemon butter sauce.

**(\$5.00 per person)**

#### **28: Salsa Verde Barramundi**

Grilled Barramundi fillet topped with a spinach, olive oil, garlic and sundried tomato sauce.

#### **29: Almond Crusted Barramundi**

Queensland Barramundi fillet coated in an almond and herb crust. Accompanied by a sour cream a dipping sauce.

#### **30: Barramundi Mediterranean**

Pan-fried and lemon peppered Queensland Barramundi fillet topped with a Salsa of tomatoes, pine nuts, olives, garlic and spring onions.

### **CHICKEN**

#### **31: Five Seed Chicken**

Chicken breast coated in black chia seeds, black and white sesame seeds, flax seeds and linseed. Served with a sour cream dipping sauce.

#### **32: Rosemary Chicken**

French cut chicken grilled with a rosemary and garlic butter. Served with caramelised lemon and a red wine sauce.

#### **33: Chicken Parmigiana**

Crumbed chicken, pan fried & topped with mozzarella cheese, smoked ham, fresh tomato & Napoli sauce.

#### **34: Chicken Forester**

French cut chicken, grilled and served with a creamy mushroom sauce and a rasher of bacon.

#### **35: French cut chicken Schnitzel**

Served with a red wine sauce, chips and salad.

### **36: Spanish Paprika Chicken**

French cut chicken breast marinated in smoked paprika. Served with a red wine sauce.

### **37: Porcini Chicken**

Chicken breast set on a porcini mushroom risotto and drizzled with a red wine sauce. Garnished with rocket.

### **38: Mediterranean Chicken**

Middle Eastern lemon chicken, set on rice with a yoghurt riata.

### **39: Chicken Breast Ala Mamma**

French cut chicken filled with button mushrooms, fetta cheese, pesto and semi dried tomatoes. Served with a champagne sauce.

**(\$4.00 per person)**

### **40: Chicken Salvia**

French cut chicken with a creamy chardonnay sauce. Topped with sage and pancetta.

### **41: Chicken Spinachi**

Chicken breast topped with Italian baby spinach and semi dried tomatoes. Served with a red wine sauce.

### **42: Chicken Scaloppine**

Chicken breast topped with a creamy mushroom sauce.

### **43: Chicken Contadina**

French cut chicken served with a sauce consisting of tomato Napoli, green olives, kalamata olives and continental parsley.

### **44: Chicken Portuguese**

Tender chicken breast stuffed with fire-roasted capsicums, fetta cheese, semi-dried tomatoes, pine nuts, fresh basil and bocconcini cheese.

Served with a white wine sauce.

**(\$4.00 per person)**

### **45: Chicken Romana**

Chicken breast stuffed with bocconcini cheese, prosciutto, roma tomato and garden fresh basil. Set on a Galli red wine sauce.

**(\$4.00 per person)**

### **46: Chicken Ala Verde**

French cut chicken set on baby spinach, Italian herb and chardonnay sauce.

## **PORK**

### **47: Pork Calvados**

Pork rib eye with grilled apple wedges and a calvados sauce.

**(\$6.50 per person)**

### **48: Pork Rib Eye**

Murray Valley pork rib eye with a tomato and herb crust.

Served with red wine sauce

**(\$6.50 per person)**

### **49: Roast Pork**

Otway Victorian pork served with red wine sauce and applesauce.

### **50: Slow Cooked Pork Vol-au-vent**

Jumbo sized vol au vent filled with pulled pork and vegetable ragu.

Served with mashed potato.

## **LAMB**

### **51: Herb & Almond Crusted Lamb**

Lamb loin coated in an almond crust.

Served with a Galli Shiraz sauce.

**(\$8.00 per person)**

### **52: Lamb Cutlets Greek Style**

Lamb cutlets grilled and set on a Greek salad.

Accompanied by jasmine rice and a tzatziki sauce

**(\$6.50 per person)**

### **53: Saltbush Roast Lamb**

Flinders Island saltbush lamb set on a red wine sauce. Accompanied by mint jelly.

### **54: Rigatoni Lamb Ragu**

Rigatoni tossed through a saltbush lamb ragu. Garnished with Parmesan cheese.

## **BEEF**

### **55: Beef Pizzaiola**

Thinly sliced marinated beef grilled and topped with olives, roma tomato, garlic, garden fresh basil and spring onion salsa.

### **56: Bistecca Spezzatino e Fungi**

Black Angus Sirloin (250g) topped with sautéed mushrooms, mild pancetta and a Galli red wine sauce. **(\$6.00 per person)**

### **57: Scotch Fillet**

Scotch fillet steak (350g) grilled & served with a wild mushroom sauce. **(\$8.50 per person)**

### **58: Fillet Mignon**

300g eye fillet wrapped in bacon and served with a red wine sauce. **(\$9.50 per person)**

### **59: Beef Mediterranean**

Sliced beef topped with char grilled vegetables, zucchini, eggplant, red peppers and olives. Gratinated with fetta.

### **60: Beef Lyonnaise**

Sliced beef topped with caramelised onions and crispy bacon. Gratinated with Camembert cheese and served with a red wine sauce.

### **61: Beef Florentine**

Thinly sliced beef topped with garden fresh baby spinach, kalamata style olives, roma tomatoes and bocconcini cheese. Set on a rich Shiraz sauce.

### **62: Farmers Steak**

Black Angus sirloin steak (250g) grilled and served with a wild mushroom sauce and topped with a rasher of bacon. **(\$6.00 per person)**

### **63: Pepper Steak Madagascar**

Black Angus sirloin steak (250g) topped with green peppercorn sauce. **(\$6.00 per person)**

## **64: Beef Eggplant**

Thinly sliced beef topped with a slice of char grilled eggplant, fried onion, tomatoes and bocconcini cheese. Set on a Cabernet Sauvignon sauce.

## **65: Herb Crusted Steak**

Black Angus sirloin (250g) with herb and semi dried tomato crust.  
Set on a brown onion sauce.

**(\$6.00 per person)**

## **66: Field Mushroom Beef**

Thinly sliced beef topped with sautéed field mushrooms, sundried tomatoes and spring onions.

## **67: Roast Beef**

Black Angus marinated roast beef, served with a red wine sauce and Dijon mustard.

## **VEAL**

## **68: Veal Saltimbocca**

Veal topped with fresh sage and prosciutto. Served with a red wine sauce.

## **69: Veal Scaloppine**

An Italian classic, veal scaloppine topped with a creamy mushroom sauce.

## **70: Veal Parmigiana**

Crumbed veal, pan fried & topped with mozzarella cheese, smoked ham, fresh tomato & Napoli sauce.

## **DESSERTS**

### **71: Nutty Crepe**

Crepe filled with vanilla ice cream and topped with a hot chocolate sauce and mixed nuts.

### **72: Black & White Mousse**

Dark chocolate and white chocolate mousse served with cream and berry coulis.

### **73: Fruit Plate**

Seasonal fruit with 1 scoop of Gelati

### **74: Apple Strudel**

Homemade apple strudel served with vanilla anglaise.

### **75: Berry Crepe**

Crepe filled with vanilla ice cream, topped with a hot berry sauce and cream.

### **76: Individual Banana Pavlova**

Individual Pavlova topped with vanilla, banana and white choc parfait. Served with passion fruit sauce and double cream.

### **77: Tiramisu**

Traditional Italian trifle cake filled with sponge fingers, coffee liquor and mascarpone cheese.

### **78: Chocolate & Almond Tart**

Chocolate and almond tart served with double cream.

### **79: Creme Caramel**

Served with melon and garnished with cream.

### **80: Sticky date pudding**

Home made sticky date with a caramel sauce. Served with cream.

### **81: Vanilla Bean Pannacotta**

Served with raspberry sauce and biscotti.

### **82: Lemon Tart**

Homemade Lemon Tart with cream and berry sauce.