

DINING
la cucina

Premium Package





entrée



- Soup of the day with cucina's house made bread
Varieties include tomato, pesto and parmesan,
honeyed pumpkin & ginger
- Pizzetta of chargrilled eggplant & zucchini w
marinated artichokes & feta
- Pizzetta of sopressa-salami w mushroom, roast
capsicum & parmesan
- Wild mushroom & feta tart resting on endive with a
honey mustard dressing
- Herbed chicken salad with marinated artichokes,
beetroot, croutons, rocket finished with a maple
dressing
- Confit duck Maryland served with truss tomato,
rocket and parmesan finished with a balsamic
reduction
- Twice cooked pork belly resting on a caramilised
fennel, apple and cress salad finished with a white
wine reduction
- King prawn, mussel & chorizo hotpot w fresh herbs &
house bread
- Seared scallops with a leek & thyme risotto finished
with cream & parmesan
- Salt & pepper squid with chili dipping sauce,
cucumber salsa & salad greens



mains



- Oven roasted sweet potato, rocket and toasted pine nut risotto finished with a balsamic reduction and Parmesan



- Penne w grilled chicken, olives, capers, anchovies, baby spinach, finished w napoli & parmesan. (vegetarian option)



- Crispy-skinned chicken maryland w a mediterranean potato hash & finished w white-wine-thyme jus



- Chicken, mushroom and tomato ragu with tagliatelle and garnished with a pine nut gremolata



- Seasoned pork loin with a sweet potato mash finished with roast tomatoes and a wilted spinach creme



- Herb crusted lamb rump served with a potato cake, ratatouille and a red wine jus



- Grilled scotch fillet with roasted field mushroom, seasonal vegetables, feta whipped mash and a red wine jus



- Pan fried ocean trout fillet served over a vegetable terrine finished with salsa verde and lemon



- Paella-style saffron risotto w chorizo, scallops, fish, mussels & leek, finished w a mild chilli-jam



- King prawn risotto with sautéed leek and thyme finished with a chili onion jam



desserts

- Flourless chocolate hazelnut cake with cognac ganache and double cream
- Triple chocolate trifle layered with white chocolate custard garnished with chocolate chards
- Gluten free orange and almond cake with mango cream cheese and hazelnut praline
- Mixed berry crepe torte with crème patisserie finished with a passion fruit couli
- Poached fruit tart filled with marscopone finished with candied orange
- Cheesecake with your choice of flavour garnished with a fruit compote
- Choc-espresso-syrup cake served warm w double cream
- Cucina's tiramisu laced with coffee liqueur, finished with a raspberry compote
- Gelato two scoop sundae finished with nuts and warm chocolate sauce

how it all works



Menu Options

- 2 Course Menu with alternate meals per course - \$36.50 pp
- 3 Course Menu with alternate meals per course - \$46.50 pp

Beverage Menu selection

Our beverage package consists of;

- Draught domestic beers
- Wines from our Rothbury Estate selection - Cabernet sauvignon,
- Chardonnay and Semillon Sauvignon Blanc. & Killawarra Sparkling wine
- Soft drinks and Mt Franklin Sparkling mineral water

Duration 90 minutes

Cost per person \$22.50

Bar accounts

Beverages may be charged on consumption. A minimum guarantee of \$250 applies to most functions. Please ask for details.

Premium beverage packages and cocktail packages can be tailored to your specific needs. Please contact our Events Manager for further assistance.

All beverages are served responsibly & in accordance with RSA guidelines.

Thank you

terms & conditions



1. A deposit of **20%** of is required to confirm your booking.
2. Any tentative booking not confirmed within 10 days from the initial enquiry maybe released at the discretion of HOTEL ILLAWARRA.
3. Confirmation of final numbers and full payment is required 3 days prior to your event, unless other arrangements have been made with us.
4. The client is responsible for any loss or damage caused to the HOTEL ILLAWARRA by guests attending the function.
5. HOTEL ILLAWARRA is not responsible for any loss or damage to equipment or personal effects left in the Hotel during or after the function.
6. HOTEL ILLAWARRA reserves the right to refuse entry or service to any guest and serves all patrons under the guidelines of RSA. All function guests must meet acceptable dress code standards.
7. All Prices are current from the time of printing and subject to change without notice.
8. All outstanding balances must be paid for at the end of function unless other arrangements have been made prior to the event.

Cancellation Fees:

In the event of your function being cancelled within 30 days of your booking, a 50% cancellation fee will be applied based on the initial deposit paid.

Functions that are cancelled within 3 days of your event will incur 100% cancellation fee.

I _____ hereby accept the terms and conditions and confirm that all details outlined above are correct.

Signed: _____ Date: ___/___/___