

SARPA BUSINESS AV **MENU 'A'**

APPETIZER

ARTISANAL GREENS SALAD

Bibb, arugula, endive, castlefranco radicchio, frisee,
lemon vinaigrette, shaved Grana Padano, pangrattato

MAIN COURSE

Choice of:

CRACKLING OVEN ROASTED CHICKEN

Seasonal vegetables, crushed potatoes, red wine jus

SEAFOOD CAPELLINI

Prawns, mussels, calamari, aglio e olio, basil,
cherry tomato-chili ragout

STUFFED CRISPY PORTOBELLO

Panko crusted portobello stuffed with herbed
vegan mozzarella, roasted garlic jam,
garlic fried rapini

VEAL LIMONE

Lemon-white wine sauce, garlic fried rapini,
crushed potatoes

PAN ROASTED POTATO GNOCCHI

Sauteed mushrooms, grilled corn, roasted sweet
peppers, spring onion, truffle essence,
roasted garlic cream sauce

DESSERT

CHEF'S DAILY DESSERT

- Sarpa Business AV Menu 'A' -
seventy-nine dollars per person

SARPA BUSINESS AV **MENU 'B'**

APPETIZER

CAESAR SALAD 'No Bacon'

Roasted garlic, grilled sweet corn,
shaved Grana Padano, fresh lemon

MAIN COURSE

Choice of:

GRILLED BRANZINO FILET

Seasonal vegetables, EVOO,
Maldon sea salt, grilled lemon

CRACKLING OVEN ROASTED CHICKEN

Seasonal vegetables, crushed potatoes, red wine jus

VEAL LIMONE

Lemon-white wine sauce, garlic fried rapini,
crushed potatoes

STUFFED CRISPY PORTOBELLO

Panko crusted portobello stuffed with herbed
vegan mozzarella, roasted garlic jam,
garlic fried rapini

BEEF FILET

- \$15 supplemental -

Crushed potatoes, seasonal vegetables,
red wine jus

PAN ROASTED POTATO GNOCCHI

Sauteed mushrooms, grilled corn, roasted sweet
peppers, spring onion, truffle essence,
roasted garlic cream sauce

DESSERT

CHEF'S DAILY DESSERT

- Sarpa Business AV Menu 'B' -
eighty-nine dollars per person

plus fifteen dollars per beef filet ordered

SARPA BUSINESS AV **MENU 'C'**

APPETIZER

BUFFALO BURRATA

Gremolata crusted beets, chickory, arugula, basil oil

MAIN COURSE

Choice of:

GRILLED BRANZINO FILET

Seasonal vegetables, EVOO,
Maldon sea salt, grilled lemon

CRACKLING OVEN ROASTED CHICKEN

Seasonal vegetables, mashed potatoes, red wine jus

VEAL LIMONE

Lemon-white wine sauce, garlic fried rapini,
crushed potatoes

PAN ROASTED POTATO GNOCCHI

Sauteed mushrooms, grilled corn, roasted sweet
peppers, spring onion, truffle essence,
roasted garlic cream sauce

RACK OF LAMB *(THREE CHOPS)*

Honey-mustard-pistachio crusted, seasonal vegetables,
mashed potatoes, red wine jus

STUFFED CRISPY PORTOBELLO

Panko crusted portobello stuffed with herbed
vegan mozzarella, roasted garlic jam,
garlic fried rapini

BEEF FILET

Mashed potatoes, seasonal vegetables,
red wine jus

DESSERT

CHEF'S DAILY DESSERT

- Sarpa Business AV Menu 'C' -
one-hundred & five dollars per person