



GALLI
RESTAURANT

FUNCTION
MENU

SIDE ORDERS

Breads - Garlic, Herb or Bruschetta person	\$2.00 per
Garlic & Gorgonzola Bread person	\$3.00 per
Dips & Bread - Home made dips served with Turkish bread platter	\$23.00 per
Medza Platter - combination of dips, roasted capsicum, fetta cheese and olives, served with lemon pita bread platter	\$30.00 per
Antipasto - Assorted cold meat and char grilled vegetables, accompanied by lemon bread and grissini sticks platter	\$40.00 per
Calamari platter - Tender lemon peppered calamari rings set on a garden salad and accompanied by a yoghurt and garlic dipping sauce platter	\$50.00 per
Oysters - Fresh Tasmanian oysters served natural, Kilpatrick or Sicilian	\$2.00 per oyster
Queensland Tiger Prawns - Freshly cooked prawns served cold with a homemade thousand island dressing & fresh lemon	\$3.50 per prawn
Soup (as an extra course)	\$6.00 per person
Garden Salads	\$1.50 per person
Caesar Salad	\$2.50 per person
Fruit Platter - Chef's selection of seasonal fruit platter	\$35.00 per
Cheese Platter - Local and imported cheese served with water crackers, fresh fruit and greens platter	\$40.00 per
Seafood Platter -Katafi prawns, oysters (your choice), Calamari platter	\$80.00 per

(Please note - all platters serve up to 10 people)

ENTREES

COLD MEATS

1:Antipasto

Assorted cold meat and char grilled vegetables, accompanied by lemon bread and grissini sticks.

2:Italian Classic Rock Melon & Proscuitto

Sweet rock melon boat accompanied by thinly sliced proscuitto and marinated bocconcini cheese.

SOUPS

3:Potato, Leek and Bacon Soup

Creamy potato, leek and bacon soup, garnished with garlic croutons and sour cream.

4:Butternut Pumpkin and Coconut Soup

Creamy pumpkin soup enriched with coconut and topped with spring onions.

5:Chicken and Sweet Corn Soup

Sweet creamy chicken and corn soup infused with lemongrass and ginger.

6:Sweet Potato and Butternut Pumpkin Soup

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

7:Minestrone Soup

Chunky Italian soup served with shaved Parmesan and borlotti beans.

8:French Onion Soup

Caramelised onion deglazed with white wine and brandy in a homemade beef soup served with cheese croutons.

9:Creamy Vegetable Soup

Creamy seasonal vegetable soup topped with garlic croutons.

PASTA/RISOTTO

10:Spinach & Ricotta Angalotti

Spinach & Ricotta angalotti tossed with roasted pumpkin, caramelised onions and a creamy garlic and white wine sauce. Garnished with toasted almonds.

11:Beef Cannelloni

Fresh beef filled cannelloni baked with a light bolognese sauce and topped with Parmesan cheese.

12:Penne Saltati

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

13:Tortellini Formaggi

Fresh beef tortellini tossed through a rich sauce of four different cheeses, Gorgonzola, Swiss, Italian Parmesan and Camembert with mushrooms and bacon. Topped with spring onions and shaved Parmesan cheese.

14:Angalotti Mediterranean

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

15:Tortellini alla Galli

Beef tortellini in a creamy white wine, mushroom, bacon and asparagus sauce. Topped with Parmesan cheese.

16:Penne Mediterranean

Char grilled vegetables, (eggplant, capsicum, sun dried tomato and olives), tossed through a Napoli sauce. Topped with capers and smoked salmon.

17:Penne Chicken Avocado

Italian penne pasta tossed through a white wine and cream sauce. Enriched with tender chicken pieces and avocado. Finished off with fresh tomatoes and spring onions.

18:Ricotta & Spinach Cannelloni

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

19:Lasagne

Classical homemade meat lasagne topped with shaved Italian Parmesan and spring onions.

20:Vegetarian Lasagne

Homemade vegetable lasagna served with a Napoli sauce.

21:Angalotti Napoli

Fresh pasta filled with ricotta cheese and baby spinach. Tossed through a tomato Napoli sauce and finished off with freshly shaved Italian Parmesan cheese and spring onions.

22:Spirelli Meatballs

Spirelli pasta tossed in a Napoli sauce & garnished with homemade meatballs. Topped with Parmesan cheese

23:Pumpkin & pine nut Risotto

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

24:Smoked Chicken Risotto

Smoked chicken pieces, green peas and chickpeas combined with creamy Arborio rice. Finished with shaved Parmesan cheese.

25:Prawn Arancini

Handmade saffron rice Arancini balls with King Prawn meat and dill. Coated in breadcrumbs and fried golden brown Served with spinach and lemon butter sauce.

26:Vegetarian Arancini

Spinach, pine nut, fetta and pumpkin Arancini balls. Served with spinach and lemon butter sauce.

27:Risotto Funghi

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

CHICKEN/QUAIL

28:Mediterranean Style Lemon Chicken

Chicken marinated with fresh lemon, turmeric, paprika, herbs, garlic and olive oil. Served with aromatic rice and yoghurt riata.

29:Quail Saltimbocca

Quail topped with sage and prosciutto, served with a red wine sauce and herbed rice (\$3.00 per person)

30:Chicken Stack

Smoked chicken layered between crispy wonton sheets and salad greens. Garnished with Camembert cheese wedges and a balsamic glaze.

OR with smoked salmon extra \$3.50 per person.

LAMB

31:Greek Style Lamb Cutlets

Tender Victorian lamb cutlets crumbed and fried golden brown. Set on Greek salad (tomatoes, capsicum, cucumber, Spanish onions, fetta cheese and olives). Accompanied by jasmine rice and a tzatziki sauce (\$3.00 per person)

32:Lamb Kebab

Grilled lamb kebab resting on a Greek salad and tzatziki sauce.

SEAFOOD

33:Fried Calamari

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

34:Barramundi Delight

Queensland barramundi grilled and set on dilled rice. Topped with your choice of a lemon butter sauce or a salsa (olives, tomatoes, garlic, spring onions and roasted pine nuts).

35:Seafood Skewer

Assorted seafood served with rice and a lemon butter sauce.

36:Shrimp Cocktail

Shrimp tossed through a cognac cocktail sauce and served on shredded lettuce.

37:Katafi Prawns

Marinated prawn cutlets wrapped in katafi pastry and fried golden brown. Served on a rocket, Parmesan & pinenut salad. Accompanied by lime mayonnaise (\$3.00 per person)

MAINS

CHICKEN

38:Chicken Cordon Bleu

Tender chicken breast filled with ham and cheese, crumbed and cooked to golden.

39:Chicken Forester

Tender chicken breast marinated in fresh herbs and garlic, grilled and served with a creamy mushroom sauce and a rasher of bacon.

40:Chicken Romana

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

41:FourCheese Chicken

Tender chicken breast stuffed with ricotta, Italian Parmesan, Gorgonzola and boccocini cheese. Coated in a hazelnut crust and oven baked.

42:Chicken Breast ala Mamma

Tender chicken breast filled with button mushrooms, fetta cheese, pesto and semi dried tomatoes. Served with a white wine sauce.

43:Broccoli and Pine nut chicken

Chicken breast stuffed with a broccoli and pine nut mousse. Set on a creamy white wine sauce.

44:Spinach and Ricotta Chicken with Bacon

Stuffed chicken breast with ricotta, bacon and baby spinach. Served with a chardonnay sauce.

45:Chicken Mediterranean

Tender marinated chicken breast topped with a Galli red wine sauce and char grilled Mediterranean vegetables, pine nuts and kalamata style olives. Finished off with spring onions and roma tomatoes.

46:Chicken Camembert

Tender chicken breast stuffed with Tasmanian Camembert cheese and pan fried to a golden colour. Set on a chardonnay sauce.

47:Chicken Portugese

Tender chicken breast stuffed with fire-roasted capsicums, fetta cheese, semi-dried tomatoes, pine nuts, fresh basil and bocconcini cheese. Served with a herb and white wine sauce.

48: Chicken Parmigiana

Crumbed chicken pan fried in olive oil & topped with mozzarella cheese, leg ham & Napoli sauce.

LAMB

49:Roast Lamb

Victorian lamb set on a red wine and rosemary jus. Accompanied by mint jelly, mash potatoes and vegetables.

50:Lamb Loin

Tender lamb loin coated in an English mustard and almond crust. Served with a Galli Shiraz sauce. (\$4.50 per person)

51:Crumbed Lamb Cutlets

Victorian lamb cutlets crumbed and fried golden brown. Served with a red wine sauce.

(\$3.50 per person)

BEEF

52: Beef Pizzaiola

Thinly sliced marinated beef fillets grilled and topped with a red wine, roma tomato, garlic, garden fresh basil and spring onion salsa.

53: Fillet Mignon

300g eye fillet wrapped in bacon and served with a red wine sauce. Accompanied by a foil potato topped with sour cream, green beans and corn on the cob. (\$5.50 per person)

54: Beef Mediterranean

Thinly sliced beef tenderloin topped with char grilled vegetables including, zucchini, eggplant, red peppers and artichoke. Gratinated with fetta cheese.

55: Beef and Chicken Shashlik

Tender beef and chicken skewered with semi coloured capsicums and button mushrooms set on an onion sauce.

56: French style Beef

Thinly sliced beef fillet topped with caramelised onions and crispy bacon. Gratinated with Brie cheese and served with a red wine sauce.

57: Aussie Sirloin

Tender Black Angus sirloin steak (250g) grilled and served with a wild mushroom sauce and topped with a rasher of bacon.

58: BeefSteak Madagascar

Fillet steak topped with green peppercorn sauce.

59: Beef Eggplant

Thinly sliced beef fillet topped with a slice of char grilled eggplant, sun dried tomatoes and gratinated with Mozzarella cheese. Set on a Cabernet Sauvignon sauce.

60: Black Angus Herb crusted Sirloin

Tender Black Angus sirloin with herb and semi dried tomato crust. Set on a brown onion sauce.

61: Rib Eye Steak

Tender Rib eye steak (350g) grilled and served with a wild mushroom sauce and topped with a rasher of bacon. (\$5.50 per person)

62: Beef Tuscany

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

63: Roast Beef

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

64: Reef & Beef

Black Angus sirloin topped with a prawn skewer and Asian cut calamari. Set on a red wine sauce. (\$6.00 Per person)

VEAL

65: Veal Scaloppine

An Italian classic of tender Victorian veal scaloppine topped with a creamy Galli chardonnay and button mushroom sauce.

66: Veal Putanesca

Served with a sauce of Mediterranean vegetables, diced olives, capers, anchovies, fresh herbs and garlic.

67: Veal Parmigiana

Crumbed veal pan fried in olive oil & topped with mozzarella cheese, leg ham & Napoli sauce.

PORK

68: Roast Pork

Young Victorian pork served with red wine sauce and applesauce.

69: Pork Rib Eye

Tender pork rib eye with a tomato and herb crust. Served with red wine sauce, potato croquettes and vegetables.

SEAFOOD

70:Barramundi Salsa

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

71:Nut Crusted Barramundi

Queensland Barramundi fillet coated in a macadamia, almond and herb crust, shallow fried golden brown. Topped with a sour cream and garlic dipping sauce.

72:Barramundi Fillet

Grilled Queensland Barramundi fillet with a shrimp, dill and lemon butter sauce.

73:Barramundi Combo

Grilled Queensland Barramundi fillet topped with Asian cut calamari and a black tiger prawn skewer. Served with a lemon butter sauce.

74:Cajun Salmon Fillet

Tasmanian Cajun crusted salmon fillet, grilled and topped with a lemon butter and fresh dill sauce. (\$4.50 per person)

All main meals are served with seasonal vegetables and potatoes.

DESSERTS

75:Nutty Crepe

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

76:Black & White Mousse

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

77:Trio Gelati

Three different flavours of ice cream served with a berry sauce.

78:Apple Strudel

Homemade apple strudel served with vanilla anglaise.

79:Berry Crepe

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

80: Tropical Fruit Tart

Passionfruit & orange tart set upon mango puree, with double cream and berry coulis.

81:Individual Banana Pavlova

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

82:Tiramisu

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

83:Creme Caramel

Served with a brandy snap basket and a trio of melon. Garnished with a lime leaf, strawberry and cream.

84:Sticky date pudding

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

85: Lemon sorbet

Italian style lemon sorbet served on lemon slices and garnished with a berry sauce.

86: Chocolate Pudding

Home made chocolate pudding served warm with a Bundaberg Rum chocolate sauce, mixed berry sauce and double cream.

87: Banana Caramel Crepe

Banana and Caramel crepe served with vanilla ice cream and crushed caramelized almonds.

88: Chocolate & almond tart

Home made individual chocolate and almond tarts served with fresh cream and a berry sauce.

89: Ricotta Cheesecake

Baked ricotta and sultana cheesecake. Served with cream & berry coulis.

90: Black Forrest Crepe

Homemade crepe with chocolate ice cream and a hot chocolate and berry sauce. Garnished with a Maraschino cherry.

91: Apple crumble

Stewed apples topped with a golden crumble, served with vanilla ice cream.

92: Vanilla Bean Pannacotta

Served with raspberry sauce.

93: Lemon Tart

Homemade Lemon Tart with lemon sorbet and berry sauce.

94: Banana and Walnut Cake

Warm banana and walnut cake served with maple syrup and cinnamon cream.

95: Duo of Profiteroles

Two profiteroles filled with a chocolate & vanilla bean patisserie cream.

96: Cheese & Fruit Strudel

Homemade golden pastry filled with ricotta cheese and seasonal fruits. Served with a vanilla bean sauce.