



## **Buffet Style**

*Lasagna with a beef ragu, peas, boiled eggs, ham & mozzarella*

*Home made Gnocchi in a Napoli sugo with fresh basil & parmesan (v)*

*Cannelloni Ricotta and Spinach topped with a Napoli Sugo (v)*

*Eggplant Parmigiana, crumbed eggplant, layered with mozzarella & Napoli sugo (v)*

*Roast Chicken pieces marinated in white wine, fresh herbs and garlic*

*Traditional Italian meatballs with Napoli sugo*

*Rosemary and Moroccan rubbed lamb oven roasted*

*Honey Mustard red wine roasted beef*

*Traditional Italian rolled slow roasted Pork Belly with fennel and rosemary seasoning (Porchetta) served with succulent crackling*

*Marinated Pulled Beef, Lamb, Chicken or Pork*

*Beef Cotoletta – Crumbed Beef and lightly fried*

*Chicken Cotoletta – Chicken tenderloins crumbed and lightly fried*

*Roasted Mediterranean Pork & Fennel Sausages*

*Salt & Pepper Fried Calamari*

## **Sides Dishes**

*Roasted Rosemary & Garlic potatoes (v)*

*Pepperonata (v)*

*Roast Vegetables (v)*

(v) – Vegetarian (vg) - Vegan Available (gf) - Gluten Free Available

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