



# OUR DINE IN OPTION IS PERFECT

WHEN YOU WANT A GREAT ITALIAN MEAL  
WITHOUT LEAVING OUR PLACE!

Take a look overleaf and tell us how many of each you want to purchase. We'll send you an invoice prior to your arrival. Orders must be placed one week prior to your arrival date. NB: some meals require cooking or reheating.

Menu includes: • Lasagana • Fresh or Air dried Pasta • Arancini  
• Meatballs • Ravioli • Agnolotti • Stuffed Vegetables • Caprese Salad  
• Bread • Tiramisu • Granita al Limone • Cannoli.

Ask us for vegetarian option.

[info@fifthavekatoombaretreat.com](mailto:info@fifthavekatoombaretreat.com) / 0414 654 904  
[www.fifthavekatoombaretreat.com](http://www.fifthavekatoombaretreat.com)



# HOME MADE & DELICIOUS

## EAT WELL IN THE COMFORT OF OUR HOME

### **Lasagna \$15 per serve**

Fresh pasta sheets handmade, and our rich tomato sauce with mince meat, peas, grated parmesan cheese. Vegetarian option available. Must be specified on order. Simply bake in preheated oven for approx 60-90 mins.

### **Pasta \$15 per serve**

We hand make fresh pasta using unbleached plain flour, semolina and water. No eggs. It is air dried and left on the counter for you. Simply cook it in minutes, drain water then coat with our cooked sauce.

### **Sauce \$15 500g (serves 4)**

Italian homemade sauce using passata, meat bones (veal and pork), garlic, parsley, bay leaf, salt and oil. Simply warm up before coating your pasta. Vegetarian sauce option available. Must be specified on order.

### **Arancini \$20 for 6**

Made with rice, breadcrumbs, egg, parmesan cheese and mince meat. Deep fried in canola oil. Left in the fridge for you to reheat in the oven. Light, crunchy and delicious, they make a perfect appetiser or snack. Vegetarian option available. Must be specified on order.

### **Meatballs \$20 for 6**

Pork and or Veal mince, breadcrumbs, parmesan cheese, parsley, garlic, egg, salt. No eggs option available. Must be specified on order.

### **Ravioli \$25 per serve - Spinach and Ricotta**

Fresh ravioli with spinach and ricotta. Cooks in about 8-10 mins. Top with a light herb and oil sauce which you make in minutes. All ingredients and very simple instructions provided.

### **Agnolotti \$30 per serve**

Fresh agnolotti with mince meat filling. Cooks in about 4 mins. We provide a cooked tomato based sauce which you simply reheat to coat the agnolotti once they are cooked.

# HOME MADE & DELICIOUS

## EAT WELL IN THE COMFORT OF OUR HOME

### **Stuffed Vegetables \$30 (5 pieces)**

Our range of homemade stuffed vegetables include eggplant, baby zucchini, tomato and capsicum. Filled with rice, breadcrumbs, herbs, cheese and egg. Left in the fridge, you simply need to warm them up in the oven.

### **Caprese Salad \$20 platter (serves 4-6)**

Fresh ripe tomatoes sliced and topped with bocconcini and basil (or our fresh home grown oregano). Lightly drizzled with oil, and salt. Perfect with crunchy bread.

### **Bread Loaf or Round \$10 each**

Made by hand and home baked, you may be tempted to eat more than you should! Flours range from a mix of white, corn and wholemeal.

### **Dessert**

#### **Tiramisu \$10 per serve**

We make it using mascarpone, eggs, caster sugar, coffee. We provide cocoa powder for you to sprinkle on just before serving. Left in the fridge ready to eat!

#### **Lemon Granita \$10 per serve**

We make it using fresh lemons, sugar and water. Made by hand, this dessert makes a light tangy and refreshing end to your meal. Left in the freezer ready to eat!

#### **Cannoli \$20 for 6**

Freshly filled mini cannoli shells with fresh ricotta sweetened with caster sugar. Dipped in chocolate chips. NB: must be eaten on the day of your arrival which is when these will be left for you in the fridge.