



All you can Eat Buffet Feast Table service - \$35/Person



Polenta

Salad

Chicken Wings

Spaghetti Bolognese

Fettuccini Galetto Fungi

Gnocchi Napolitano

Four Cheeses Raviolli

Lasagne

Grilled Chicken

Rump Cap Roast

Chicken Fricassee

Pork Belly

Margherita Pizza

Pepperoni Pizza

Chicken and Cheese Pizza

Botanica Pizza

ENTRÉE



Garlic Bread\$7

Crispy bread topped with
garlic butter and parsley

Chips and Dips\$9

Crispy chips with tomato sauce
and aioli

Fried Polenta\$10

Homemade chips polenta with
parmesan cheese sprinkle

Bruschetta\$12

Crispy bread topped with tomato
and onion sauce

Galetto Bread\$12

Crispy bread topped with smoked bacon,
cheese and diced tomatoes

Chicken wings\$15

Fried chicken wings with aioli
and chilli sauces

SALADS

Garden salad\$8

Small size salad with lettuce, tomato,
cucumber and special homemade dressing

Greek salad\$12

Lettuce, tomato, cucumber, red onions, olives and
feta cheese with homemade dressing

Galetto goats chevre\$13

Goat cheese, rocket, cherry tomato
and silvered almonds

PARMIGIANA

Chicken Traditional\$23

Chicken schnitzel topped with napolitano sauce
and mozzarella, served with salad and chips

Galetto Chicken\$25

Chicken schnitzel topped with four cheeses sauce,
ham and mozzarella, served with salad and chips

MAINS

Grilled Chicken\$23

Grilled chicken breast with chips salad
and aioli sauce

Chicken Pesto\$26

Grilled chicken breast and pesto sauce
with chips and salad

Grilled Beef\$26

Grilled rump cap with chips and salad

Roasted Pork Belly\$28

Roasted pork belly with chips and salad

RISOTTO

Vegetariano Risotto\$18

Aboro rice in pink sauce with mushroom
onions and spinach

Galetto Fungi Risotto\$20

Arborio rice in homemade pink sauce with
chicken and mushroom

Marinara\$21

Arborio Rice in homemade pink sauce with
selection of sea food

PASTAS



Spaghetti Bolognese.....\$23

Homemade delicious bolognese sauce and parmesan cheese

Penne Arrabiata.....\$25

Homemade napolitano sauce with fresh red and green chili, diced chorizo sausage, parmesan cheese and Kalamata olives

Gnocchi ao Sugo.....\$26

Potato dumplings tossed with garlic and onions with homemade napolitano sauce and parmesan cheese (V)

Fettuccini Carbonara.....\$22

Homemade white sauce with bacon, parsley, parmesan and finished with fresh eggs

Fettuccini Galetto Funghi.....\$25

Homemade white sauce with shredded chicken, fresh mushrooms, parmesan cheese and garlic

Penne Chicken Pesto.....\$24

Homemade pesto sauce with cream, chicken and parmesan cheese

Bolognese Lasagne.....\$27

Ham and cheese layer lasagne in napolitano sauce bed topped with bolognese sauce

Penne Vegetariano.....\$25

Homemade pink sauce with mushrooms, spinach, olives, tomato, onions and parmesan cheese (V)

Fettuccini Chicken Carbonara.....\$26

Homemade white sauce with shredded chicken, bacon, parsley, parmesan cheese and finished with fresh eggs

Spaghetti Marinara.....\$27

Homemade pink sauce with selection of seafood marinara and herbs

Gnocchi Bolognese.....\$27

Potato dumplings tossed with garlic and onions with homemade bolognese sauce and parmesan cheese

Ravioli 4 Cheeses.....\$27

Spinach and ricotta ravioli with homemade 4 cheeses sauce (V)

Ravioli ao Sugo.....\$26

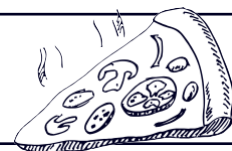
Spinach and ricotta ravioli with homemade napolitano sauce (V)

Ham and Cheese Lasagne.....\$27

Ham and cheese layer lasagne in napolitano sauce bed topped with four cheeses sauce

GOURMET PIZZA

All pizzas are hand made double toasted on stone heated oven



Margherita\$17
Tomato sauce, mozzarella cheese, fresh tomatoes and basil (V)

Cured Prosciutto Pizza\$19
21 months cured Prosciutto served with roasted pistachios, light cranberries and mushrooms.
Chef recommendation add boconcinni cheese

Aussie\$19
Tomato sauce, mozzarella cheese, ham, bacon and cooked eggs

Calabrese\$19
Tomato sauce, mozzarella cheese, pepperoni, onions and olives

Galetto Pizza\$19
Tomato sauce, mozzarella cheese, chicken topped with homemade cheese

Pepperoni\$18
Tomato sauce, mozzarella cheese and pepperoni

Botanica\$19
Tomato sauce, mozzarella cheese, spinach, mushroom, capsicum, onions topped with feta cheese (V)

Meat Lovers\$24
Tomato sauce, mozzarella cheese, pepperoni, ham, bacon and chicken

Portuguese\$24
Tomato sauce, mozzarella cheese, ham onions green peas and cooked eggs

Peri Galetto\$24
Tomato sauce, mozzarella cheese, chicken, capsicum and chili flakes

Four Cheeses\$24
Tomato sauce, mozzarella cheese, parmesan cheese, blue cheese and homemade cheese (V)

Tropical\$19
Tomato sauce, mozzarella cheese, ham and pineapple

Jalapenos Galetto\$24
Tomato sauce, mozzarella cheese, chicken, capsicum and jalapenos

Supreme\$28
Tomato sauce, mozzarella cheese, pepperoni, ham, chicken mushrooms, capsicum, onions and tomatoes

Gourmet\$26
Tomato sauce, spinach, sun dried tomatoes, mushroom topped with feta cheese (V)

Marinara\$25
Tomato sauce, mozzarella cheese, selection of seafood, garlic and herbs

Pork Loin and Cheese\$22
Tomato sauce, mozzarella cheese, shredded pork loin and homemade cheese

Artichoke Gourmet\$21
Tomato sauce, mozzarella cheese, spinach, mushrooms, artichoke

DESSERTS

White Chocolate Pizza\$14

White chocolate pizza topped with strawberries, coconut and nuts

Dark Chocolate Mousse\$9

Dark chocolate mousse filled with strawberries, shredded coconut, nuts and whipped cream

Ice Cream\$8

Vanilla ice cream topped with chocolate couverture ganache and strawberries

Dark Chocolate Pizza\$14

Dark chocolate pizza topped with strawberries, coconut and nuts

White Chocolate Mousse\$9

White chocolate mousse filled with strawberries, shredded coconut, nuts and whipped cream

COFFEE AND TEA



Flat white\$4

Cappuccino\$4

Latte\$4

Espresso\$4

Long Macchiato\$4

Short Macchiato\$4

Hot Chocolate\$4

Tea\$4

DIGESTIVE

Amaro Di Agostura\$5

Amaro Averna\$4

Limochello\$5

Grappa\$5