



SWC & RIEP

CLASS CHEFS

AUG
2nd
TERM 3,
W4



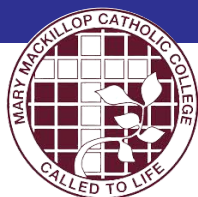
SCAN THE
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BOOK
NOW!



ENJOY A NIGHT OF GOOD FOOD PREPARED
& SERVED BY PBC & MMCC STUDENTS

Cucina 105: 105
Moore St,
Liverpool 2170



MENU



ENTREE

Sharing Platters per table [Vegetarian Arancini, Calamari, Bruschetta & Olive Bread]

MAINS

Chicken breast in creamy mushroom sauce, mash & vegetables

Slow cooked lamb shanks, mashed potatoes & seasonal vegetables

[Vegetarian] Penne with Napolitana sauce, eggplant & crumbled salty Ricotta

DESSERT

Tiramisu

2 Scoops of Gelato

DRINKS

Soft Drink / Juice AND

Tea / Coffee

KIDS MENU

Penne Napolitana

+\$5 ice cream

KIDS
ONLY
\$10

3 COURSES & DRINKS

\$29

\$60 IN VALUE!



Queries, Contact: PBC | Ms J. Debattista | (02) 9728 4488
MMCC | Ms K. Davis | (02) 9725 4322



Limited seatings from
5:30 to 7:00pm



A partnership with South West Connect, Regional Industry Education Partnerships [RIEP],
Cucina 105, Patrician Brothers' College Fairfield & Mary MacKillop Catholic College

