



Our Dine In option is perfect when you want a great Italian meal but don't want to cook!

We hand make **Fresh Pasta** using unbleached flour, semolina and water. **No eggs.**

We've made the **Sauce** from our own traditional style passata, using only tomatoes and basil. There is nothing artificial and no preservatives.

Accompanied with southern **Italian Meatballs** we make for you, if you wish.

Left in the fridge or freezer on the day of your arrival, the pasta cooks in approx 5 to 8 mins depending on your preference. Simply warm up the meatballs in the sauce on low heat, to top the pasta with – and you have a delicious, homemade meal whipped up in no time at all.

Simply tell us how many of each you want to purchase, and we'll send you an invoice prior to your arrival. Email [info@fifthavekatoombaretreat.com](mailto:info@fifthavekatoombaretreat.com)

**Ingredients:**

Pasta

100 grams per person (flour, water, semolina)

Sauce

Italian homemade sauce using passata, meat bones (veal and pork), garlic, parsley, bay leaf, salt and oil. **Vegetarian option available. Must be specified on order.**

Meatballs

Pork and or Veal mince, breadcrumbs, parmesan cheese, parsley, garlic, egg, salt.

**No egg option available. Must be specified on order.**

**Fresh Pasta  
& Sauce  
\$18 pp  
Meatballs  
\$2 each**

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Sauce photo by Dashing Photography