

Banquet Menu

(MINIMUM 12 PERSONS- SHARE PLATES)



\$25 per person

Variety of pizza & pasta

\$28 per person

Garlic & herb pizza breads

Variety of pizza & pasta

\$35 per person

Garlic & herb pizza breads

Selection of entrée's / starters

Variety of pizza & pasta

\$39 per person

Garlic & herb pizza breads

Selection of entrée's / starters

Variety of pizza & pasta

SALADS: Mixed Garden/ Rocket

\$42 per person

Garlic & herb pizza breads

Selection of entrée's / starters

Variety of pizza & pasta

DESSERT: Nutella Pizza

\$49 per person

Garlic & herb pizza breads

Selection of entrée's / starters

Variety of pizza & pasta

SALADS: Mixed Garden/ Rocket

DESSERT: Nutella Pizza

Jugs of soft drink

Please Note:

*Any banquet menu can be customised to suit your requirements or budget, including gluten free & vegan banquets.

*To the right is an example of our \$49 per person banquet menu for an upcoming function, menu items can be changed.

*Jugs of soft drinks &/or garden salads may be added to any banquet at a charge of \$5 per person each item (\$10 for both)

*We do not allow for BYO, Full "on premise" license. Bar tab can be pre-arranged.

*\$100 non-refundable deposit is required to secure your reservation.

BANQUET MENU- \$49 Per Person (Example only)

Starters

GARLIC BREADS/PESTO & PARMESAN BREAD

Entree

ANTIPASTO

Prosciutto San Daniele, mortadella, hot cacciatore, Felino salami, variety of cheese, grilled veg & warm focaccia bread.

CALAMARI

Local, tenderised calamari, dusted in flour & flash fried, salsa verde aioli, rocket, raspberry vinaigrette.

ARANCINI

Minced veal, tomato, peas & mozzarella, tomato salsa, shaved parmesan.

WOOD FIRED GARLIC PRAWNS (GF)

Prawns, garlic, fresh chilli, parsley, sea salt, black pepper & sizzling hot with fresh lime

**Vegeterian option available upon request*

Pizza

MARGHERITA (V)

San Marzano tomatoes, mozzarella, bocconcini & basil

TROPICALE

San Marzano tomatoes, mozzarella, leg ham & pineapple

SOPRESSA

San Marzano tomatoes, mozzarella, spicy sopressa salami, cherry tomatoes, mushrooms, Kalamata olives & basil

SICILIANA (V)

San Marzano tomatoes, mozzarella, marinated eggplant, Kalamata olives & grilled zucchini

CHICKEN & CHILLI AIOLI

Basil pesto, mozzarella, chicken breast, semi dried tomatoes & caramelised onion, chilli aioli

Salad

MIXED GARDEN SALAD balsamic vinaigrette

ROCKET SALAD apple & goat's cheese, citrus dressing

Pasta

NAPOLETANA (V) (VEGAN)

Slow cooked tomato & basil sauce, finished with buffalo milk stracciatella

DI ANDREA

Chicken breast, semi dried tomato, baby spinach, cashews, basil pesto, cream & parmesan

CARBONARA (NON-TRADITIONAL)

Short cut bacon, cream, parmesan, pepper, 63 degree poached egg & parsley

BEEF RAGU (GF)

Chunky, tender pieces of beef, slow cooked for 6 hours with basil &

S.Marzano tomatoes & finished with Parmigiano Reggiano

Dessert

NUTELLA PIZZA (10") Served with fresh strawberries, hazelnuts & vanilla ice cream

Drinks JUGS OF SOFT DRINK