

# Banquet Menu

(MINIMUM 12 PERSONS- SHARE PLATES)



## \$39 per person

Garlic & herb pizza breads  
Selection of entrée's / starters  
Variety of pizza & pasta

## \$45 per person

Garlic & herb pizza breads  
Selection of entrée's / starters  
Variety of pizza & pasta  
SALADS: Mixed Garden/ Rocket

## \$49 per person

Garlic & herb pizza breads  
Selection of entrée's / starters  
Variety of pizza & pasta  
DESSERT: Nutella Pizza

## \$65 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- \$65 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**

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