

# Banquet Menu

(MINIMUM 12 PERSONS- SHARE PLATES)



## \$46 per person

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

## \$50 per person

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

## \$54 per person

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

## \$58 per person

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

### *Please Note:*

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

\*Gluten free meals will incur an extra charge

\*To the right is an example of our \$58 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.

\*credit card pre authorisation must be received at time of booking in the amount of \$20 per person. For larger groups a deposit may be requested to secure the reservation.

## BANQUET MENU- \$58 Per Person (Example only)

### Starters

#### GARLIC BREADS

### Entree

#### ANTIPASTO

Variety of cold-cuts & cheeses

#### 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.

#### BRUSCHETTA (VEGAN)

Charred Italian bread, cherry truss tomatoes, EVOO, oregano, basil, balsamic vinegar gla

### 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

#### POLLO E FUNGHI

Chicken breast, mushrooms, baby spinach, caramelised onion, 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