

Banquet Menu

(MINIMUM 12 PERSONS- SHARE PLATES)



\$38 per person

Mixed pizza breads
Variety of pizza & pasta (chefs' selection)

\$49 per person

Mixed pizza breads
Selection of entrée's / starters
Variety of pizza & pasta (chefs' selection)

\$54 per person

Mixed pizza breads
Selection of entrée's / starters
Variety of pizza & pasta (chefs' selection)
SALADS: Mixed Garden/ Rocket

\$65 per person

Garlic & herb pizza breads
Selection of entrée's / starters
Variety of pizza & pasta (chefs' selection)
SALADS: Mixed Garden/ Rocket
VEGETABLES: Broccolini & Green Beans
DESSERT: Scoop of Gelato

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 \$65 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- \$65 Per Person (Example only)

Starters

MIXED PIZZA 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 glaze

PEPPERS & POTATOES (GF/O) (VEGAN) (V)

\$15

Traditional Calabrese dish ("Pipi e patati") of red capsicums, basil & potatoes,

Pan fried in a generous amount of extra virgin olive oil, served on charred Italian bread

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

Vegetables

BROCCOLINI & GREEN BEANS

EVOO, confit garlic, hint of chilli, toasted almonds & ricotta salata

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

SCOOP OF GELATO Customer to choose from Chocolate, Strawberry or Lemon sorbet