Banquet Menu

(MINIMUM 12 PERSONS- SHARE PLATES)

$44 per person
Mixed pizza breads
Variety of pizza & pasta (chefs' selection)

$57 per person
Mixed pizza breads
Selection of entrée's / starters
Variety of pizza & pasta (chefs' selection)

$62 per person
Mixed pizza breads
Selection of entrée's / starters
Variety of pizza & pasta (chefs' selection)
SALADS: Mixed Garden/ Rocket

$75 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- $75 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)
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