BANQUET SHARING STYLE

antipasti
- to share -

antipasto

a gourmet selection of italian cold meats, marinated vegetables & speciality cheeses with italian bread

garlic crust

garlic butter, rosemary, oregano & sea salt served with semi-dried tomato & olive tapenade dips

salt & pepper calamari

crispy salt & pepper calamari served with aioli & chilli aioli

bbq king prawns

bbg-grilled king prawns in garlic lemon butter served with garlic bread



rigatoni vegetarian

roasted eggplant, zucchini, capsicum, confit cherry tomatoes, shallots, olives, feta & pine nuts with basil pesto

lamb ribs

grain-fed lamb ribs with your choice of our housemade bbg or chilli sauce

cream prawn rice

served on a creamy bed of arborio rice

1m woodfired pizza

lambo – ferrara – bbg pollo



rocket and pear salad

rocket tossed with pear & parmesan shaving with balsamic vinaigrette

mexican loaded chips

chips with fresh feta, tomato, onion, parsley, jalapenos & avocado

dolore

tiramisu & cheesecake to share

+ COMPLIMENTARY GLASS OF SPARKLING FOR THE WHOLE TABLE!



BAR TAB OF \$350 AVAILABLE FOR WEEKDAYS ONLY (mon-thurs). A DRINKS PACKAGE IS COMPULSORY FOR 15+ GUESTS. THIS MENU IS AVAILABLE TILL 24TH OF DECEMBER 2022 ONLY.

Contact our reservations team for more information. Menu priced per head. 48 hours notice is required to confirm or cancel booking. Kids under 3 years old eat for free and kids under 12 eat for half price. Please advise of any dietary requirements and we will do our best to accommodate them. A deposit of \$500 is compulsory. 10% surcharge applies on Sundays & public holidays.

