

C O C C O B E L L O

banquet menu

MIN OF 4 PEOPLE

FOR PRIVATE FUNCTIONS:

Abbuffato banquet

LEGGERO – \$40 P.P.

- 3 choices of antipasti
- selection of pizzas with choice of mixed salad or broccolini
- 1 choice of dessert

HO FAME – \$54 P.P.

- 2 choices of antipasti
- selection of pizzas
- 2 choices of mains
- choice of mixed salad or broccolini
- 2 choices of desserts

ABBUFFATO – \$60 P.P.

- 3 choices of antipasti
- selection of pizzas
- 3 choices of mains
- choice of mixed salad or broccolini
- 2 choices of desserts

ANTIPASTI

PIATTO FREDDO (GF)

prosciutto, fior di latte, Sicilian green olives

VEAL TONNATO (GF)

with creamy tuna sauce, jus & lemon oil

CAPONATA (GF) available VEGAN

eggplant, tomatoes, celery, red onion, sultanas, green olives, capers, pine nuts, sweet and sour dressing, house made ciabatta

ARANCINI (V)

asparagus, leek and asiago cheese risotto balls

POLENTA with

- ~ mixed sautéed mushrooms, and parmesan (GF) (V)
- ~ OR with pork and veal polpette, tomato sugo, prosciutto and peas

PIZZAS

please see our separate pizza menu

MAINS

GNOCCHI (GF) available

hand made potato gnocchi;
~ napoletana sauce (V) VEGAN available
~ OR bolognese

POLENTA with

- ~ mixed sautéed mushrooms served on a creamy polenta with parmesan, asiago cheese & parsley (GF) (V) VEGAN available
- ~ OR with pork & veal polpette, tomato sugo with prosciutto and peas, pecorino cheese

CRAB TROFIE

trofie pasta with Australian blue swimmer crab, tomato, chilli, garlic, shallots, parsley, cherry tomatoes & basil

TUBE PASTA

- ~ with eggplant, smoked scamorza, dry ricotta, parmesan, tomato, basil (V) VEGAN available
- ~ OR alla genovese with traditional slow cooked beef and onion sugo

BEEF TAGLIATA (GF) available

chargrilled grass-fed Australian scotch fillet with crunchy potatoes and red-wine sauce

PORK TAGLIATA (GF)

marinated pan-seared pork rib eye with pickled radicchio, dates, hazelnuts & beef jus

DESSERTS

TORTA CAPRESE (GF)

almond meal and white chocolate torta caprese, house made lemon sorbet, strawberries, pistachios & walnuts

TIRAMISÙ

classic tiramisù

TORTINO GIANDUJA (GF)

hazelnut chocolate fondant with house made zuppa inglese ice cream & chocolate crumble

(GF) gluten free (V) vegetarian

all our banquet menus are designed for sharing.

once you have selected your preferred option, please let us know your choices of antipasti, pizzas, main courses and desserts.

please notify us of any guests with dietary requirements.

While we offer gluten free options, we are not a gluten free kitchen. Cross-contamination could occur & we are unable to guarantee that any item can be completely free of allergens, including traces of nuts.

We are happy to split bills equally but we are unable to individualise.

10% surcharge applies on Public Holidays.