



ristorante e bar

Banquet menus are designed to tantalize your taste buds with a larger variety of dishes that are shared on platters in the middle of the table

### **BANQUET MENU 1**

#### **1<sup>ST</sup> COURSE**

Garlic & Herb Bread

Selection of Italian cured meats with BBQ vegetables & marinated fetta

Salt & pepper calamari with cucumber salad

BBQ garlic and chilli prawns

#### **2<sup>ND</sup> COURSE**

Veal Ravioli with ham, cream and mushrooms

Penne with pomodoro and basilico

Italian garden salad

**\$35.00PP**  
**GST Inclusive**  
**Conditions Apply**

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Wollongong NSW 2500

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## **BANQUET MENU 2**

### **1<sup>ST</sup> COURSE**

Bruschetta con pomodoro

Selection of Italian cured meats with BBQ vegetables & marinated fetta

Crumbed asparagus with caper mayonnaise

Salt & pepper calamari with cucumber salad

Prawns sautéed with garlic, chilli, spring onion and pomodoro

### **2<sup>ND</sup> COURSE**

Penne with marinated BBQ eggplant, pomodoro and basilico

Chicken fillet with lemon mushrooms and oregano cream sauce

Potato pepperonata (potato, capsicum, zucchini & onion)

Italian garden salad

**\$45.00PP**  
**GST Inclusive**  
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### **BANQUET MENU 3**

#### **1<sup>ST</sup> COURSE**

Focaccia con salsa verde

Selection of Italian cured meats with BBQ vegetables & marinated fetta

Crumbed asparagus with caper mayonnaise

Salt & pepper calamari with cucumber salad

Prawns sautéed with garlic, chilli, spring onion and pomodoro

#### **2<sup>ND</sup> COURSE**

Penne with marinated BBQ eggplant, pomodoro and basilico

Veal pan-fried with button mushrooms in a white wine sauce

Potato pepperonata (potato, capsicum, zucchini & onion)

Rocket and parmesan salad

#### **DESSERT**

Individual vanilla crème brulee served with biscotti

**\$55.00PP**  
**GST Inclusive**  
**Conditions Apply**