



LUNCH banquet set menu - \$50pP

*****The banquet menu is designed to share*****

Sicilian Caponata (V,GF)

Traditional mix of eggplant, capers, tomato & onion

Caprese (V,GF)

Tomato basil & oregano, buffalo milk mozzarella, & Extra virgin olive oil

Panzanella (GF DF)

Tuscan tomato salad with wood fired prawns, vinegar soaked crouton, onion & basil

Tagliatta di Manzo

Beef fillet, cooked to perfection in our wood fired oven, sliced and served on a bed of rocket, parmesan & caramelised tomatoes. Balsamic reduction

Pappardelle al ragu' d'anatra (DF)

Handmade pappardelle, slow cooked duck ragu' with rosemary & pecorino

Linguine con Aragostelle

Morton bay bug & prawn linguine with cherry tomato, garlic cream, chilli and white wine and prawn bisque

Cannoli Siciliano

Sicilian pastry (Chocolate, Ricotta or vanilla)



****LUNCH** Additional information**

- Reservation numbers must be confirmed 24 hours before reservation.
- Menu substitutions from our fortnightly LUNCH menu are acceptable at the discretion of the chef. Please enquire.
- we requirement that tables over 10 people are on the banquet menu.
- A 5 % gratuity will be added to the final bill for our hard working wait staff
- Unfortunately, due to the size of our room, we cannot accommodate groups larger than 20.
- 10% service charge will apply on all public holidays
- Please ensure your guests arrive on time for your reservation to ensure we can serve your table in the allocated time to your booking.
- For tables over 10 If your table is a mixture of adults and children's menus, a minimum average spend of \$40 per person applies
- If booking prior to 12.30pm a maximum stay time of 2 hours applies

****LUNCH** BAMBINI (children)\$25 includes drinks**

Children between the age of 4 and 12 can be on a children's menu Children under this age do not require a charge if they do not have a kids meal.

Spaghetti meatballs/napolitana/Bolognese

Mini Gelato cone