



nnye

2023

• BANQUET SHARING STYLE •

aperitivo

- to share -

antipasto platter

prosciutto, pepperoni, homemade salami & 'nduja salami

scallops salsa

grilled scallops with tomato bruschetta & avocado (6)

mozzarella stick 1m

woodfired bread stick filled with mozzarella, italian herbs, rosemary & sea salt

antipasti

- to share -

italian garlic prawns

served in a hot pan of napoli sauce served with garlic bread (chilli optional)

caprese salad

bufala mozzarella, roma tomatoes, red onion, olive oil, basil with balsamic vinaigrette & italian bread

truffle & parmesan chips

with truffle oil & grated parmesan

secondi

- to share -

chicken limone

grilled chicken with lemon, white wine, rosemary, garlic & parsley served with seasonal vegetables

bbq ribs half rack

half rack of pork, lamb or beef ribs served with chips & dips

linguine frank sinatra

vongole, scallops, mussels, garlic, olive oil, confit cherry tomatoes & parsley (chilli optional)

dolce

- dessert to share -

trio cannoli

fried pastry filled with vanilla custard, chocolate custard & sweet ricotta

3 HOURS OF FLOWING DRINKS

**sparkling wine, house beer, soft drinks, juice,
still/sparkling water, coffee & tea**

+ COMPLIMENTARY FLUTE OF CHAMPAGNE & LIMONCELLO SHOT
FOR THE WHOLE TABLE ON ARRIVAL!

\$ 199_{pp}

KIDS U-12: \$35 | KIDS U-3 *EAT FOR FREE*