

BANQUET OPTIONS

gemelli
ITALIAN

\$50 – SHARING STYLE

- A SELECTION OF OUR FAVOURITE WOOD FIRED PIZZAS

- ASSORTMENT OF SALADS

HANDMADE PASTAS

- RIGATONI BACIO: CHICKEN, MUSHROOM, AVOCADO, CREAM AND NAPOLI SAUCE

- RIGATONI RAGU: 8HR SLOW COOKED OXTAIL & PORK SHIN RAGU IN CRUSHED TOMATOES AND PARMESAN

- GNOCCHI QUATTRO FORMAGGI: HANDMADE POTATO GNOCCHI WITH 4 CHEESES AND CREAM

DESSERT OPTION +\$5PP

- GNOCCHETTI: FRIED PASTRY PIECES DUSTED IN SUGAR AND CINNAMON. SERVED WITH NUTELLA FOR DIPPING

\$65 – SHARING STYLE

ANTIPASTI

- ARANCINI AI FUNGHI - CRUMBED RICE BALL MADE WITH MIXED MUSHROOMS, BUFFALO MOZZARELLA, TRUFFLE OIL AND PARMESAN SERVED WITH NAPOLI SAUCE
- FRITTO MISTO FRESH SA SHALLOW-FRIED DUSTED BABY CALAMARI SERVED WITH A ROCKET SALAD
- A SELECTION OF OUR FAVOURITE WOOD FIRED PIZZAS
- ASSORTMENT OF SALADS

HANDMADE PASTAS

- RIGATONI BACIO: CHICKEN, MUSHROOM, AVOCADO, CREAM AND NAPOLI SAUCE
- RIGATONI RAGU: 8HR SLOW COOKED OXTAIL & PORK SHIN RAGU IN CRUSHED TOMATOES AND PARMESAN
- GNOCCHI QUATTRO FORMAGGI: HANDMADE POTATO GNOCCHI WITH 4 CHEESES AND CREAM

DESSERT OPTION +\$5PP

- GNOCCHETTI: FRIED PASTRY PIECES DUSTED IN SUGAR AND CINNAMON, SERVED WITH NUTELLA FOR DIPPING

\$90 – SHARING STYLE

ANTIPASTI

- FIGS- SEASONAL FIGS WRAPPED IN PROSCIUTTO WITH A GORGONZOLA CREAM
- GAMBERONI AL FORNO – WOODFIRED MOOLOOLABAH KING PRAWNS, PARSLEY, CAPERS, GARLIC AND CHILLI SERVED WITH HOMEMADE BREAD

SECONDI

- VITELLO SALTIMBOCCA: MILKFED VEAL WRAPPED IN SAN DANIELLE PROSCIUTTO PANFRIED WITH A GARLIC, WHITE WINE AND SAGE SAUCE
- RIGATONI RAGU: SLOW COOKED OXTAIL AND PORK SHIN RAGU WITH HOMEMADE RIGATONI PASTA
- SEASONAL VEGETABLES AND ROAST POTATOES

\$5PP ADD POLPO ALL GRIGILIA

- \$5PP ADD POLPO ALL GRIGLIA (WA) OCTOPUS CHARGRILLED WITH CAPERS, CHILLI, GARLIC, LEMON SERVED WITH A RADICCHIO, PARSLEY, FENNEL AND POTATO SALAD

DOLCE

- GNOCCHETTI: FRIED PASTRY PIECES DUSTED IN SUGAR AND CINNAMON. SERVED WITH NUTELLA FOR DIPPING
- PANNACOTTA WITH A PASSIONFRUIT PUREE
- TIRAMISU

\$120

ALTERNATE DROP 3 COURSE MENU DESIGNED BY
THE CHEF TO YOUR SPECIFIC NEEDS

** All dietary requirements can be catered for

DRINK PACKAGES

\$60PP - HOUSE RED/WHITE/SPARKLING
+ TAP BEER (2 HOURS)

- \$20PP EVERY HOUR AFTER 2 HOURS

- \$10PP ADD SPIRITS

- \$30PP ADD COCKTAILS - PICK ANY 2 MENU
OR CLASSIC COCKTAILS

