

# 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

## 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
- ASSORTMENT OF SALADS

## 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

