

BANQUET OPTIONS

gemelli
ITALIAN

GEMELLI ITALIAN

\$70 - SHARING STYLE

PRIMI

- ARANCINI AI FUNGHI - CRUMBED RICE BALLS MADE WITH MIXED MUSHROOMS, BUFFALO MOZZARELLA, TRUFFLE OIL AND PARMESAN SERVED WITH NAPOLI SAUCE
- A SELECTION OF OUR FAVOURITE WOOD FIRED PIZZAS

SECONDI

- RIGATONI RAGU - 8HR SLOW-COOKED OXTAIL & PORK SHIN RAGU, CRUSHED SAN MARZANO TOMATO
- RIGATONI BACIO - CHICKEN BREAST, MUSHROOM, AVOCADO, CHERRY TOMATO, TOUCH OF CREAM AND NAPOLI SAUCE
- GNOCCHI QUATTRO FORMAGGI - GORGONZOLA, FONTINA, ASIAGO, PARMIGIANO-REGGIANO & CREAM
- ROCKET SALAD - ROCKET, CHERRY TOMATOES, RED ONION AND PARMESAN WITH A BALSAMIC DRESSING

DESSERT

- GNOCCHETTI - FRIED PASTRY PIECES DUSTED IN SUGAR & CINNAMON SERVED WITH NUTELLA FOR DIPPING

GEMELLI ITALIAN

\$100 - SHARING STYLE

PRIMI

- FOCACCIA ROMANA – FLUFFY FOCACCIA, EXTRA VIRGIN OLIVE OIL & SEA SALT
- MORTADELLA AND MT TAMBORINE BURRATA
- ARANCINI AI FUNGHI – CRUMBED RICE BALLS MADE WITH MIXED MUSHROOMS, BUFFALO MOZZARELLA, TRUFFLE OIL AND PARMESAN SERVED WITH NAPOLI SAUCE

SECONDI

- RIGATONI AL FORNO – HOUSE MADE RIGATONI, CRUSHED TOMATOES AND BUFFALO MOZZARELLA
- RIVERINA ANGUS SCOTCH FILLET SERVED SLICED MEDIUM RARE
- GAMBERONI AL FORNO – WOOD-FIRED QLD KING PRAWNS WITH PARSLEY, CAPERS, GARLIC & CHILLI SERVED WITH HOMEMADE BREAD
- ROASTED POTATOES & ROCKET SALAD

DESSERT

- GNOCCHETTI – FRIED PASTRY PIECES DUSTED IN SUGAR & CINNAMON SERVED WITH NUTELLA FOR DIPPING
- GELATO – MIXED HOUSE MADE GELATO

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

