

GEMELLI ITALIAN

\$75PP SHARING STYLE

PRIMI

- SALUMI – MIXED CURED ITALIAN MEATS
- FOCACCIA – WOOD-FIRED CRUST, SALT, HERBS & OLIVE OIL
- CAPRESE SALAD WITH BURRATA – MIXED HEIRLOOM TOMATOES,
MT TAMBORINE BURRATA & BASIL
- ARANCINI AI FUNGHI – CRUMBED RICE BALLS MADE WITH MIXED MUSHROOMS,
BUFFALO MOZZARELLA, TRUFFLE OIL & PARMESAN SERVED WITH NAPOLI SAUCE

ADD ON FOR \$10 PER PIECE

- GAMBERONI AL FORNO – WOOD-FIRED QLD KING PRAWNS WITH PARSLEY, CAPERS,
GARLIC & CHILLI SERVED WITH HOMEMADE BREAD

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 & NAPOLI SAUCE
- INSALATA MISTA – MIXED LEAVES SALAD

DESSERT

- TIRAMISU'

GEMELLI ITALIAN

\$100PP SHARING STYLE

PRIMI

- SALUMI – MIXED CURED ITALIAN MEATS
- FOCACCIA – WOOD-FIRED CRUST, SALT, HERBS & OLIVE OIL
- CAPRESE SALAD WITH BURRATA – MIXED HEIRLOOM TOMATOES,
MT TAMBORINE BURRATA & BASIL
- GAMBERONI AL FORNO – WOOD-FIRED QLD KING PRAWNS WITH PARSLEY, CAPERS,
GARLIC & CHILLI SERVED WITH HOMEMADE BREAD

SECONDI

- SPAGHETTI PESCATORA – LOCAL PRAWNS, QLD SPANNER CRAB, SLOW COOKED
GOLDEN SWEET CHERRY TOMATO SAUCE, CHILLI OIL & FRESH HERBS
- TAGLIATA DI MANZO – RIVERINA ANGUS RIB EYE SERVED SLICED
- ROASTED POTATOES & LEAFY GREEN SALAD

DESSERT

- TIRAMISU'

DRINKS PACKAGE

\$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