

C O C C O B E L L O

banquet menu options

MIN OF 4 PEOPLE

LEGGERO – \$40 P.P.

3 choices of antipasti
selection of pizzas with
choice of mixed salad
or broccolini
1 choice of dessert

HO FAME – \$54 P.P.

2 choices of antipasti
selection of pizzas with
choice of mixed salad
or broccolini
2 choices of mains
2 choices of desserts

ABBUFFATO – \$60 P.P.

3 choices of antipasti
selection of pizzas with
choice of mixed salad
or broccolini
3 choices of mains
2 choices of desserts

ANTIPASTI

PIATTO FREDDO (GF)
prosciutto, fior di latte, Sicilian
green olives

VEAL TONNATO (GF)
with creamy tuna sauce, veal
girello, jus

CAPONATA (GF) available VEGAN
eggplant, tomatoes, celery, red
onion, sultanas, green olives,
capers, pine nuts, sweet and sour
dressing, house made ciabatta

ARANCINI (V)
asparagus, leek and asiago
cheese risotto balls

POLENTA with
~ mixed sautéed mushrooms,
and parmesan (GF) (V)
~ OR with pork and veal
polpette, tomato sugo,
prosciutto and peas

PIZZAS

please see our separate pizza
menu

MAINS

GNOCCHI (GF) available
hand made potato gnocchi;
~ napoletana sauce (V) VEGAN
available
~ OR bolognese

POLENTA with
~ mixed sautéed mushrooms,
and parmesan (GF) (V)
~ OR with pork and veal
polpette, tomato sugo,
prosciutto and peas

CRAB TROFIE
trofie pasta with Australian blue
swimmer crab, tomato, chilli, garlic,
shallots, parsley & a dash of cream

TUBE PASTA
~ with eggplant, smoked
scamorza, dry ricotta,
parmesan, tomato, basil (V)
~ OR alla genovese with
traditional slow cooked beef
and onion sugo

BEEF TAGLIATA (GF)
scotch fillet tagliata with crunchy
potatoes

PORK TAGLIATA (GF)
marinated pork ribeye with
asparagus & nectarine

DESSERTS

TORTA CAPRESE (GF)
white chocolate torta caprese,
house made lemon sorbet,
strawberries, pistachios & walnuts

PASTIERA NAPOLETANA
orange, ricotta & grano cotto cake
with vanilla ice cream, pistachios,
chocolate & raspberry coulis

TORTINO GIANDUJA (GF)
hazelnut chocolate fondant with
house made zuppa inglese ice
cream & chocolate crumble

(GF) gluten free (V) vegetarian

all our banquet menus are
designed for sharing.

once you have selected
your preferred option,
please let us know your
choices of antipasti, pizzas,
main courses and desserts.

**please notify us of any
guests with dietary
requirements.**