

# C O C C O B E L L O

## banquet menu

MIN OF 4 PEOPLE

## PRIVATE FUNCTIONS:

Choice of **Ho Fame** or **Abbuffato**

**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  
2 choices of mains  
choice of mixed salad  
or broccolini  
2 choices of desserts

**ABBUFFATO – \$60 P.P.**

3 choices of antipasti  
selection of pizzas  
3 choices of mains  
choice of mixed salad  
or broccolini  
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) VEGAN  
available  
~ 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) VEGAN available  
~ OR alla genovese with  
traditional slow cooked beef  
and onion sugo

**BEEF TAGLIATA** (GF) available  
chargrilled grass-fed Australian  
scotch fillet with crunchy potatoes  
and red-wine sauce

**PORK TAGLIATA** (GF)  
marinated pan-seared pork rib  
eye with pickled radicchio, dates,  
hazelnuts & beef jus

## 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.**