

BANQUET MENUS COCCOBELLO

Choose one of our delicious banquet menu options and pick your favourite dishes from below

LEGGERO – \$45 PP

Antipasti

choose 3

Pizza

choose a selection

Pasta

choose 1

Side

choose 1

Dessert

choose 1

HO FAME – \$54 PP

Antipasti

choose 3

Pizza

choose a selection

Pasta | Mains

choose 2

Side

choose 1

Desserts

choose 2

ABBUFFATO – \$60 PP

Antipasti

choose 3

Pizza

choose a selection

Pasta | Mains

choose 3

Sides

choose 2

Desserts

choose 2

ANTIPASTI

PIATTO FREDDO GF available

prosciutto, fior di latte, Sicilan green olives, grissini

WAGYU BRESAOLA GF available

salted & air dried wagyu beef with house made pickles & crispy ciabatta

CAPONATA V GF available

eggplant, tomato, celery, red onions, sultanas, green olives, capers, sweet & sour dressing, toasted ciabatta

CAPRESE DI BUFALA V GF

mixed cherry tomato salad with buffalo mozzarella & evo

ARANCINI V

asparagus, leek and asiago cheese risotto balls

POLENTA MUSHROOM V GF

mixed sautéed mushrooms served on a creamy polenta with parmesan, asiago cheese and parsley

POLENTA POLPETTE

pork & veal polpette, tomato sugo with prosciutto and peas, pecorino cheese

* **ALLERGENS:** While we offer gluten free options, we are not a gluten free kitchen. Cross-contamination could occur. We are unable to guarantee that any items can be completely free of allergens. Not all ingredients are listed on this menu that go into our dishes. **Please mention all your allergies and intolerances to our staff.**

V **vegetarian**

GF **gluten free**

PASTA E GNOCCHI

TORTELLINI

hand made veal & prosciutto egg pasta tortellini with; *(please choose)*

~ house broth 'in brodo' | ~ bolognese |

~ OR ham, cream & parmesan

CRAB LINGUINE GF available

linguine with Australian blue swimmer crab, tomato, chilli, garlic, shallots, parsley, cherry tomatoes basil

PASTA MELANZANE V GF available

tube pasta with eggplant, smoked scamorza, dry ricotta, parmesan, tomato & basil

PASTA ALLA GENOVESE GF available

tube pasta with traditional slow cooked beef and onion sugo

GNOCCHI GF available

hand made potato gnocchi with; *(please choose)*

~ Napoletana sauce & basil V | ~ bolognese |

~ OR gorgonzola, spinach & walnut V

MAINS

BARRAMUNDI GF

pan-seared WA Barramundi fillet with cauliflower purée, fried Brussel sprouts, fennel & nuts

CHICKEN GF

half deboned chicken, truffle cream sauce, cos lettuce with cesar dressing

BEEF TAGLIATA GF

chargrilled grass-fed Australian Scotch fillet with crunchy potatoes and beef jus

PIZZA

PIZZETTA (V)

garlic, rosemary, salt, evo

MARGHERITA (V)

tomato, basil & fior di latte OR buffalo mozzarella

DIAVOLA

tomato, fior di latte, pepperoni, olives, pecorino and chilli

CAPRICCIOSA

tomato, fior di latte, ham, mushrooms, artichoke, olives, oregano

BIANCHINA (V)

buffalo mozzarella, stracchino, gorgonzola, parmesan, ricotta salata, smoked scamorza

~ add black truffle honey d'Alba (optional)

BROCCOLINA (V) available

broccoli purée, fior di latte, broccolini, anchovies, stracciatella, pepper

House made (GF) pizza bases available. All toppings are (GF)

PIZZA

PROSCIUTTO

tomato, fior di latte, San Daniele prosciutto, basil

PARMIGIANA (V)

tomato, fior di latte, parmesan, eggplant, smoked scamorza, ricotta salata

MARE MARE

fior di latte, prawns, scallops, anchovies, zucchini, chilli

CARNIVORA

tomato, fior di latte, ham, pepperoni, pancetta & chives

POLLO

fior di latte, basil pesto, free-range chicken, radicchio, baby spinach, mixed cherry tomatoes, balsamic vinaigrette

STRACCIATELLA

tomato, fior di latte, San Daniele prosciutto, stracciatella, basil, pepper

SIDES

MIXED LEAF SALAD (V) (GF)

LENTIL SALAD (V) (GF)

lentils, almonds, pine nuts, pumpkin seeds, red onion, parsley, basil, currants, lemon dressing

BROCCOLINI (V) (GF)

chargrilled broccolini with parmesan, roasted almonds and a hazelnut, pistachio & tomato sauce

CAULIFLOWER (GF)

roasted cauliflower with salsa verde, capers, crispy kale, lemon zests & currants

CRUNCHY POTATOES (V) (GF)

DESSERTS

TORTA CAPRESE (GF)

almond meal and white chocolate torta caprese with house made lemon sorbet, strawberries, pistachios & walnuts

TORTINO GIANDUJA (GF)

hazelnut chocolate fondant with house made zuppa inglese ice cream, chocolate crumble and raspberries

TIRAMISU

classic tiramisù

FURTHER INFORMATION

SHARED BANQUETS: All our banquets are shared menus and the dishes are placed in the middle of the tables.

PRIVATE FUNCTIONS: We serve the Abbuffato banquet priced at \$60 per person for all functions in an exclusive area during our regular open times.

DIETARIES: We will cater for dietary requirements and serve alternatives where required.

KIDS: We recommend excluding kids up to 13 years from banquets. Kids can choose from our dine in or kids menu. For private functions, we serve a kids 2-course meal for \$25 per child.

BEVERAGES: All drinks are charged on consumption. No BYO for private functions. For large tables, we recommend pre-choosing wines by the bottle to be put on the table(s) and selecting a smaller choice of beers, spirits and cocktails for the evening.

SERVICE: We provide full table service - please order all food and drinks at the table.

BILLS: One bill per table to be settled at the end of the meal (unless prior agreed otherwise)

PAYMENTS: While we don't accept individual payments for large tables, we can help by processing a few different transactions in cash and/or with cards.