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 – HOMEMADE COFFEE SOAKED SAVOIARDI BISCOTTI & MASCARPONE

**All dietary requirements can be catered for / 10% Service Surcharge for groups of 12 plus

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 – HOMEMADE COFFEE SOAKED SAVOIARDI BISCOTTI & MASCARPONE

**All dietary requirements can be catered for / 10% Service Surcharge for groups of 12 plus

DRINKS PACKAGE

$60PP 2 HOURS

• HOUSE WINES – SPARKLING, WHITE, RED, ROSE

• TAP BEER

• SOFT DRINKS & JUICES

• EVERY HOUR AFTER 2 HOURS – +$20PP

• ADD BASIC SPIRITS – +$10PP

• ADD COCKTAILS – PICK ANY 2 FROM MENU OR CLASSIC COCKTAILS – +$30PP

**All dietary requirements can be catered for / 10% Service Surcharge for groups of 12 plus