

BANQUETS

Take Away Banquet \$20 pp min 2ppl

Garlic Bread-Toasted rosemary and sea salt focaccia with garlic butter and parsley.

Arancini-Saffron and pea risotto balls, roquette and garlic aioli.

Spaguetti Bolognese-veal, pork and beef ragu, Napoli.

Rigotini Precinct-Chicken breast, bacon, semi dried tomatoes, creamy pesto parmesan sauce

Garden salad-mixed leaf, tomato, cucumber, red onion balsamic dressing

Dine in Banquet \$30pp min 4ppl

To Share

Garlic Bread-Toasted rosemary and sea salt focaccia with garlic butter and parsley.

Fresh Bread-Toasted rosemary and sea salt focaccia with olive oil and balsamic

Alternative service (choose 2)

Rigotini Precinct-Chicken breast, bacon, semi dried tomatoes, creamy pesto parmesan sauce

Fettucine Carbonara-Bacon, black pepper, egg, creamy parmesan sauce

Canelloni-Roast pumpkin, cashew, egg, ricotta topped with Napoli and parmesan

To Share

Garden salad-mixed leaf, tomato, cucumber, red onion balsamic dressing

Roquete salad- roquette, parmesan, pear, balsamic glaze.

Dine in Banquet \$45pp mim 4ppl

To share

Garlic Bread-Toasted rosemary and sea salt focaccia with garlic butter and parsley

Fresh Bread-Toasted rosemary and sea salt focaccia with olive oil and balsamic

Arancini-Saffron and pea risotto balls, roquette and garlic aioli.

Chicken wings- Balsamic BBQ braised,roasted garlic aioli

Alternative service

Chicken-prosciutto wrapped chicken breast,semi dried tomato,basil and bocconcini filled,polenta chips with salsa verde

Veal Scallopine mushroom-Tender veal medallions lightly floured,mushrooms,white wine,demi glaze served with roasted prapika,rosemary potatoes and seasonal vegetables.

To Share

Garden salad-mixed leaf, tomato, cucumber, red onion balsamic dressing

Roquette salad- roquette,parmesan, pear, balsamic glaze.

Dine in Banquet \$55pp mim 4ppl

To share

Garlic Bread-Toasted rosemary and sea salt focaccia with garlic butter and parsley

Fresh Bread-Toasted rosemary and sea salt focaccia with olive oil and balsamic

Calamari-Deep fried squid rings,roquette, lemon,house tartare

Prawns- chilli and garlic prawns,olive oil,white wine finished with parsley

Alternative service

Chicken-prosciutto wrapped chicken breast, semi dried tomato,basil and bocconcini filled,polenta chips with salsa verde

Veal Scallopine mushroom-Tender veal medaillons lightly floured,mushrooms,white wine,demi glaze served with roasted prapika,rosemary potatoes and seasonal vegetalbes.

To Share

Garden salad-mixed leaf, tomato, cucumber, red onion balsamic dressing

Roquete salad- roquette,parmesan,pear, balsamic glaze.

Alternative service

Tiramisu- Marsala and tia maria mascarpone,saviardi biscuits and chocolate shards

Pannacotta-Orange and passionfruit,praline, passion fruit coulis