



BANQUET *Ganchetto*

DALLA CUCINA

\$55 per person | Sharing

Salato

- Lightly fried calamari, roma tomato, buffalo mozzarella, pesto, olive oil
- Barramundi baked with macadamia crust, and lemon aspen butter
- Crumbed chicken medallions pan fried topped with tomato and mozzarella
- Margherita pizza with san marzano tomato, bocconcini mozzarella, parmesan, fresh oregano and basil
- Mediterranean tossed salad with beetroot, Persian feta, Spanish onion, cherry tomato

Dolce

- Chambord ganash mud cake, chocolate gelato, peanut butter mousse
- Soft, fresh and moist ricotta and pear filling, over a crumbly, sweet crust
- Platter of assorted tropical fruit

FESTA DI BARRIERA

\$85 per person | Sharing

Salato

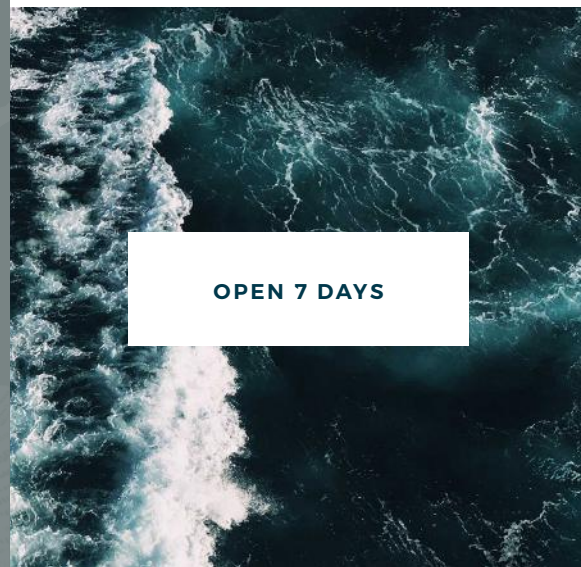
- Freshly shucked oysters with lemon
- Barramundi baked with macadamia crust, and lemon aspen butter
- Lightly fried calamari, roma tomato, buffalo mozzarella, pesto, olive oil
- Fresh cold banana prawns with lemon and dipping sauces
 - South Australian black lip mussels in tomato and chilli
- Slipper lobster, black garlic, cherry tomato, capelli di angelo
 - Select seafood tossed with garlic, napolitana, fresh herbs and arborio rice

Contorni

- Steamed white rice
- Mediterranean tossed salad with beetroot, Persian feta, Spanish onion, cherry tomato

Salato

- Tira mi su espresso soaked ladyfingers layered with a light and creamy filling with affogatto
 - Chambord ganash mud cake, chocolate gelato, peanut butter mousse
- Platter of assorted tropical fruit



OPEN 7 DAYS