

C I C C H E T T I

G O L D C O A S T

BANQUET MENUS

Any bookings of 8 or more people will always run off the banquet menus.

Our Banquet menu is available from a minimum of 4 people.

\$55 per person

Every dish listed is served for every 4 people.

ANTIPASTI

ENTRÉES

olive

house marinated mixed Italian olives and chili stuffed crumbed olives (V)

focaccia

house made focaccia, smoked sundried tomato dip, evoo, spiced balsamic reduction (V)

calamari

salt & pepper baby calamari, tempura zucchini, saffron mayo, black olive crumb

PRIMI

PASTA & RISOTTO

orecchiette

orecchiette pasta, shredded local pork sausage, broccoli purée, smoked provola cheese

risotto

Carnaroli rice risotto, green asparagus, rocket, fresh Jersey ricotta cheese, toasted pine nuts (V, GF)

SECONDI

MAIN COURSE

tagliata

250g sliced rare seared Yarra Valley sirloin, wild rocket, truffle pecorino, Modena vinegar reduction (GF)

barramundi

crispy skin barramundi fillet, glazed garden vegetables, crispy speck, sage (GF)

patatine

traditional oven baked baby chat potatoes, brown shallots, garlic & rosemary (V, GF)

add \$10 per person

These are additional dishes to the banquet already listed above.

ANTIPASTI

ENTRÉES

affettati misti

18mth prosciutto di Parma, bresaola, pancetta affumicata, salame finocchiona, house made focaccia, artichoke cream, pickled vegetables, balsamic onions

DOLCI

DESSERTS

zabaione

creamy amaretto zabaione served with home made venetian biscuits

ONE BILL PER TABLE

10% Surcharge applies on Public Holidays

V vegetarian GF gluten free