

# Banquet – Share Menu

\$55 pp 2 course | \$60 pp 3 course

Green Sicilian Olives GF (v)

White Bean & Smoked Butter Hummus Dip & Schiacciata (v)

Three Cheese Arancini (v)

Spicy Pork & Fennel Sausage Pastry w Tomato Salsetta

Roast Portobello Mushrooms, Pumpkin Puree, Stracciatella, Sage Butter (v) GF

Tagliatelle, Lamb Ragù, Pecorino, Mint

Roast Herb Chicken, Baked Potato Salad GF

Three Leaf, Soft Herb, Hazelnut Salad 9 GF (v)

*(Vegetarian & Vegan on Request)*

Sicilian Ricotta Cannoli - Per Person

*(Gluten Free dessert on Request)*

## T & C

25% deposit required for Tables more than 10 people.

Confirmation of numbers 3 days prior. No shows will be charged to the bill.

Gratuity - A 10 % service charge is applicable to all banquet total bills. (tip)

No discounts applicable on banquet menus.

Card Charge 1%, Public Holiday Surcharge 15%

(GF) Gluten Free, (v) Vegetarian