



\$60 LUNCH FUNCTION MENU

All private lunch functions require a minimum spend of \$3000.00

Antipasto

Olives, lombo, rolled pancetta, Sicilian salami, Sicilian style peperonata, fior di latte tomato basil, goat feta, provolone dolce, marinated octopus and pickles.
Ciabatta and olive tapenade.

Primo, shared platters of:

TAGLIATELLE CON RAGU

iLPASTO's Pork, beef and tomato ragu, peas pecorino Romano

PENNE CON POMODORO & FIOR DI LATTE

Tomato, basil, garlic, EVOO, fior di latte bocconcini, Grana Padano, fresh basil leaves (v)

Secondo, your choice of:

FILETTO DI MANZO

Black Angus beef fillet, potato croquette, sautéed spinach, porcini red wine jus, seasonal vegetables or,

PESCATORE ZAFFERANO

Grilled fish fillet, potato croquette, asparagus with prawns, mussels, hints of zucchini and tomato in saffron sauce.

Dolce

Add a dessert for \$10 per person or you can bring your own celebration cake

Caffe

Coffee or tea to finish.

TERMS AND CONDITIONS:

Included in this set menu are BYO charges on alcoholic beverages, still and sparkling bottled water. NO BYO on soft drinks or juices of any sort.

All private lunch functions require a minimum spend of \$3000. A 50% deposit is required before we reserve your booking. If your booking is cancelled within 24 hours of your party reserved date, you will forfeit your deposit.