



\$77 LUNCH FUNCTION MENU

All private lunch functions require minimum spend of \$3000.00, inclusive of GST

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 (to share).

Calamari

Fried baby calamari tubes lightly floured, dill, caper mayonnaise. (to share)

Artichoke Hearts

Grana Padano herb crumb stuffed with fior di latte, served with tomato chili puree. (to share)

PRIMO, YOUR CHOICE OF:

Tagliatelle Con Ragu

iLPASTO's Pork, beef and tomato ragu, peas, pecorino romano or,

Tagliatelle Con Funghi

Swiss brown and porcini mushroom sauce topped with Grana Padano and fresh herbs.

SECONDO, YOUR CHOICE OF:

Filetto di Manzo

Black Angus beef fillet, potato croquette, sautéed spinach, porcini red wine jus, carrots, asparagus or,

Misto di Mare Alla Griglia

Grilled skewered tiger prawns and baby calamari marinated in garlic, paprika, lemon, chilli and herbs, fish fillet served with dill, caper mayonnaise, Insalata mista and potato croquette.

DOLCE

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

Caffè

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 of 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 with in 24 hours of your party reserved date, you will forfeit your deposit.