



## Menu Option 1: Shared Banquet (79.0 PP)

### Appetizers (Shared)

Antipasto - Prosciutto, capocollo, bresaola, marinated olives, pickled baby cucumbers, oven dried heirloom tomatoes, burrata, Meredith goats cheese, grissini and stone baked ciabatta

Pane all'Aglio - Ciabatta bread with garlic butter & fresh herbs (VEG)

### Entrées (Shared)

Arancini - Swiss brown mushroom, scamorza & sage on a black garlic aioli (VEG)

Polpette della nonna - Pork & veal meatballs with fresh young basil & parmesan

Calamari fritti - Fresh calamari dressed with capers, olives & rocket salad on a roast garlic aioli (GF)

### Gourmet Pizza (Shared)

Margherita - Buffalo mozzarella, oregano & Murray River pink salt (VEG)

Romano - Mozzarella, prosciutto, fior di latte, Pecorino, fresh rocket, mushrooms & truffle oil

Messico - Tomato, mozzarella, Chorizo sausage, jalapenos, cherry tomatoes & red onion

Della Mare - Tomato, mozzarella, chilli, garlic, prawns & fresh spinach

### Handmade Pasta & Risotto (Shared)

Pappardelle Con Agnello - Tazio's signature slow cooked lamb ragu with pappardelle pasta & Grana padano parmesan

Spaghetti Alla Chitarra Con Guanciale - Spaghetti with pork, nduja butter, red onion, olives & tomato

Gnocchi Di Melanzane - Homemade potato gnocchi with eggplant, tomato, basil & stracciatella (VEG)

Risotto Con Capesante E Fave - Scallops, asparagus & broad bean (GF)

### Sides (Shared)

Caprese - Fior di latte, tomato, basil, capers, chilli & extra virgin olive oil (VEG & GF)

Potato Fritte - Fries with herb mayo (VEG & GF)





## **Menu Option 2: Choice of Main (Maximum 24 People) or Alternating Mains**

### **(99.0 PP)**

#### **Appetizers (Shared)**

Antipasto - Prosciutto, capocollo, bresaola, marinated olives, pickled baby cucumbers, oven dried heirloom tomatoes, burrata, Meredith goats cheese, grissini and stone baked ciabatta

Pizza aglio e olio - Garlic pizza with fresh herbs & mozzarella (VEG)

#### **Entrées (Shared)**

Arancini - Swiss brown mushroom, scamorza & sage on a black garlic aioli (VEG)

Polpette della nonna - Pork & veal meatballs with fresh young basil & parmesan

Calamari fritti - Fresh calamari dressed with capers, olives & rocket salad on a roast garlic aioli (GF)

#### **Main (Choice of)**

Pesce - Crispy skinned Atlantic salmon served with panzanella salad & salsa verde

Pollo - Chicken breast served with broccolini, roast garlic mash potato & creamy porcini mushroom sauce (GF)

Pappardelle Con Agnello - Tazio's signature slow cooked lamb ragu with pappardelle pasta & Grana padano parmesan

Risotto Con Capesante E Fave - Scallops, asparagus & broad bean (GF)

Cotoletta - Crumbed & tenderised veal served with a cabbage, sour apple salad & chat potatoes in a herb aioli

Bistecca - Scotch fillet steak served with roast kipfler potatoes, green beans, wilted radicchio & a roast shallot jus (GF)





## **Add Canapés on Arrival (Choice of 3 Varieties – 20.0 PP)**

Grilled saganaki with pumpkin & fresh herbs (GF & VEG)

Prawn cutlets with lime & chilli aioli (GF)

Mini eye fillet mignons (GF)

Bruschetta with mushroom, tomato, buffalo mozzarella & truffle oil (VEG)

Salmon tartare crostini with capers & red onion

Crepes with prosciutto, fior di latte, rocket, parmesan & mixed herbs

## **Add Dessert (Choice of 2 varieties – 20.0 PP)**

Fig & date tart served with chocolate avocado mousse, coconut cream & fresh seasonal berries (VEGAN)

Passionfruit & white chocolate cheesecake served with mango sorbet

Vanilla bean panna cotta, fresh berries, honeycomb & vanilla syrup (GF)

Tazio's signature Tiramisu with freshly extracted espresso

