

SATURDAY LUNCH MENUS

Option 1 – Shared Banquet 75.0pp

– Even though it's shared we can cater for just about every dietary.

Appetizers (Shared)

Bella Di Cerignola - Italian marinated giant green olives served warm (VEG & GF)

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

Entrées (Shared)

Arancini – Saffron, leek, pea, taleggio (VEG)

Polpette della nonna – Pork, veal, tomato sugo, parmesan, herbs (GF)

Calamari fritti – Fresh calamari, capers, olives, salad, aioli (GF)

48h Stone Baked Pizza (Shared)

Margherita – Napoli, mozzarella, oregano, Murray River pink salt (VEG)

Parma – Napoli, mozzarella, fresh prosciutto, Grana Padano parmesan, rocket

Diavola– Napoli, mozzarella, cacciatore hot salami, red onion

Handmade Pasta (Shared)

Fusilli Con Agnello – Slow cooked lamb shoulder, Grana padano

Mezze Maniche Con Salsiccia – Italian pork sausage, red capsicum pesto, stracciatella, basil

Gnocchi Con Melanzane - Potato gnocchi, eggplant, cherry tomato, basil, buffalo curd (VEG)

Optional – Add Roast (Shared) + 25.0pp

Bistecca - Grain fed eye fillet with salsa verde (GF)

Pesce - Crispy skin Atlantic salmon, panzanella salad

Optional – Sides (Shared) +4.0pp

Rucola - Rocket, pear, parmesan, Chardonnay dressing (v g)

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

Tazio

(03) 9654 9119 | admin@tazio.com.au



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Option 2 – Individual Mains 99.0pp

- Max group size 30 for choice of main on the day.
- Groups 31+ will have 3 way alternating mains such as chicken/steak/fish.
- The maximum group size for this menu is 40. Groups of 41+ will need to go with menu Shared Banquet (Option 1).

Appetizers (Shared)

Bella Di Cerignola - Italian marinated giant green olives served warm (VEG & GF)

Pizza aglio e olio – Mini garlic pizza with fresh herbs & mozzarella (VEG)

Optional – Add Stone Baked Pizza (Shared) + 10.0pp

Margherita – Napoli, mozzarella, oregano, Murray River pink salt (VEG)

Parma – Napoli, mozzarella, fresh prosciutto, Grana Padano parmesan, rocket

Diavola– Napoli, mozzarella, cacciatore hot salami, red onion

Entrées (Shared)

Arancini – Saffron, leek, pea, taleggio (VEG)

Polpette della nonna – Pork, veal, tomato sugo, parmesan, herbs (GF)

Calamari fritti – Fresh calamari, capers, olives, salad, aioli (GF)

Main (Choice of)

Pesce – Crispy skin Atlantic salmon, panzanella salad

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

Papardelle Con Agnello – Tazio’s signature slow cooked lamb ragu, Grana Padano

Busiate Trapanese – Roast tomato, trapanese pesto, smoked almond, buffalo curd (VEG)

Bistecca – 250g scotch fillet, parsnip puree, cime de rapa, salsa verde (GF)

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Add Canapés 20.0pp

- Choice of any 3 varieties to share.
- Available to bookings in areas with sufficient standing room.

Canapes (Shared)

Arancini, saffron, leek, pea, taleggio (VEG)

Spiced chicken skewers, harissa mayo (GF)

Marinated prawn skewers, lime chilli aioli (GF)

Bruschetta, confit cherry tomato, red onion, olive (VEG)

Salmon tartare crostini

Scotch fillet, pancetta, Dijon mustard

Add Dessert 20.0pp

- You're also welcome to bring a cake but please note cakeage of 5.0pp applies.

Dessert (Alternating)

Passionfruit, white chocolate, mango sorbet (VEG)

Tazio's signature Tiramisù

Terms & Conditions

- All pricing Includes GST.
- No service charge applies and tipping is optional.
- 1.42% surcharge on credit card payments.
- All event bookings require a deposit to secure a space.

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