CIPRI ITALIAN

La Scusa

A good excuse to gather mid-week.

$75pp **Monday to Thursday only** **12+ guests**

BANQUET MENU 1

ASSAGGI

(to share)

Arancini, basil pesto, mozzarella, semi dried tomato, breadcrumb
Italian olives, citrus, rosemary, chilli
Sourdough & focaccia with extra virgin olive oil

ANTIPASTI

(to share)

Gratin asparagus, basil butter, egg, cherry tomato, parmesan, potato & hazelnut crumble (*gfo n)*
Heirloom tomato, tonnato mayo, Cantabrian anchovies, crispy capers eschalot, basil oil (*gf l)*
Grilled calamari, lemon, crispy herbs, toasted breadcrumbs (*gfo A)*

SECONDI

(to share)

Pipette, basil pesto, yellow tomato coulis, stracciatella (*gfo n)*
Sardinian Malloreddus with Nerano fried zucchini, prawns, red chilli threads (*gfo l)*
Half spatchcock chargrilled with herbs and chilli, panzanella Tuscan bread salad (*gfo)*

(*Gluten free penne or house made chickpea tagliolini available on request)*

CONTORNI

(to share)

Rocket, pear, parmesan & walnut salad, balsamic, evoo *(gf)*
Baby cos, mint, radish & hazelnuts, lemon, chive & goats cheese vinaigrette (*n gf)*

DOLCE – Additional $16pp

(choose 3 to share)

Traditional tiramisu with meringue, chocolate, honeycomb praline *(n)*
Sesame seed cannoli, nougat semifreddo, salted caramel, chocolate soil, orange jaffa (*gf n)*
Orange, raspberry, ricotta & almond cake, pistachio anglaise (*gf n)*
Torta Caprese, chocolate, almond & hazelnut torte, Disaronno anglaise *(gf n)*

*Prices may change according to variations
*10% Surcharge applies to groups of 10 or more
*Minimum spend may apply to private dining area, use of the entire restaurant & Sunday functions

CIPRI ITALIAN

Si Mangia

Come hungry, eat well, stay a while.

$90pp | **Available Every Day** | **12+ guests**

BANQUET MENU 2

ASSAGGI

(to share)
Arancini, basil pesto, mozzarella, semi dried tomato, breadcrumb
Italian olives, citrus, rosemary, chilli
Sourdough & focaccia with extra virgin olive oil

ANTIPASTI

(choose 3 to share)
Fish crudo of the day
Beef carpaccio, testun al Barolo cheese, walnut pesto, celery heart, quail eggs (*gf n)*
Grilled calamari, lemon, crispy herbs, toasted breadcrumbs *(gfo)*
Gratin asparagus, basil butter, egg, cherry tomato, parmesan, potato & hazelnut crumble (*gfo n)*
Roasted eggplant puree, heirloom beetroot, broadbeans, buffalo mozzarella, black olive crumble (*gf)*

Add ons
Rock oysters natural, lemon chive granita *(A)* $6.50ea
Zucchini flowers, mozzarella, semi dried tomato & basil *(gf v)* $10ea

SECONDI

(choose 3 to share)
Pipette, basil pesto, yellow tomato coulis, stracciatella (*gfo n)*
Rigatoni, slow braised duck & swiss brown mushroom ragu (*gfo)*
House made Sardinian malloreddus, Nerano fried zucchini, prawns, red chilli thread (*gfo A)*
Fish of the day (*A)*
Half spatchcock chargrilled with herbs and chilli, panzanella Tuscan bread salad (*gfo)*
Herb crumbed veal cutlet 300gr (Northern Rivers NSW), salted ricotta, butter & sage
La fiorentina - 1kg t-bone, grain fed 'mbs2+' (Riverine District NSW)
($60 surcharge applies per fiorentina)

Gluten free - penne or house made chickpea tagliolini available on request

CONTORNI

(to share)
Rocket, pear, parmesan & walnut salad, balsamic, evoo *(gf)*
Baby cos, mint, radish & hazelnuts, lemon, chive & goats cheese vinaigrette *(n gf)*

DOLCE – Additional $16pp

(choose 3 to share)
Traditional tiramisu with meringue, chocolate, honeycomb praline (*n)*
Sesame seed cannoli, nougat semifreddo, salted caramel, chocolate soil, orange jaffa (*gf n)*
Orange, raspberry, ricotta & almond cake, pistachio anglaise (*gf n)*
Torta Caprese, chocolate, almond & hazelnut torte, Disaronno anglaise (*gf n)*

**Prices may change according to variations *10% Surcharge applies to groups of 10 or more*
**Minimum spend applies to Private Dining area, use of the entire restaurant & Sunday functions*

CIPRI ITALIAN



La Tavolata

A feast worth gathering for.

$110pp | **Available Every Day** | **12+ guests**

BANQUET MENU 3

ASSAGGI

(to share)
Arancini, basil pesto, mozzarella, semi dried tomato, breadcrumb
Italian olives, citrus, rosemary, chilli
Sourdough & focaccia with extra virgin olive oil

ANTIPASTI

(choose 3 to share)
Fish crudo of the day *(A)*
Beef carpaccio, testun al Barolo cheese, walnut pesto, celery heart, quail eggs *(gf n)*
Gratin asparagus, basil butter, egg, cherry tomato, parmesan, potato & hazelnut crumble (*gfo n)*
Heirloom tomato, tonnato mayo, Cantabrian anchovies, crispy capersm eschalot, basil oil (*gf l)*
Grilled calamari, lemon, crispy herbs, toasted breadcrumbs (*gfo A)*

PASTA

(choose 2 to share)
Rigatoni, slow braised duck & swiss brown mushroom ragu (*gfo)*
Pipette, basil pesto, yellow tomato coulis, stracciatella (*gfo n)*
Chilli Orecchiette, Sardinian sausage ragu, broccoli florets, pecorino fondue, n'duja breadcrumb *(gfo)*
Spinach cannelloni, filled with ricotta, speck & asparagus, bechamel & truffled mushrooms

Gluten free penne or house made chickpea tagliolini available on request

SECONDI

(choose 2 to share)
Fish of the day *(A)*
Half spatchcock chargrilled with herbs and chilli, panzanella Tuscan bread salad *(gfo)*
Herb crumbed veal cutlet 300gr (Northern Rivers NSW),salted ricotta, butter & sage
La fiorentina - 1kg t-bone, grain fed 'mbs2+' (Riverine District NSW)
($60 surcharge applies per fiorentina)

CONTORNI

(to share)
Rocket, pear, parmesan & walnut salad, balsamic, evoo (*gf)*
Baby cos, mint, radish & hazelnuts, lemon, chive & goats cheese vinaigrette (*n gf)*

DOLCE – Additional $16pp

(choose 3 to share)
Traditional tiramisu with meringue, chocolate, honeycomb praline (*n)*
Sesame seed cannoli, nougat semifreddo, salted caramel, chocolate soil, orange jaffa (*gf n)*
Orange, raspberry, ricotta & almond cake, pistachio anglaise (*gf n)*
Torta Caprese, chocolate, almond & hazelnut torte, disaronno anglaise (*gf n)*

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