PREMIUM BANQUET MENU

Served to share

Ventuno Antipasti

House rosemary focaccina (df/gf)

Olive oil whipped ricotta (gf/v)

Marinated seasonal vegetables (v/df/gf)

Roasted pickled eggplant (v/df/gf)

Marinated olives (ve/gf)

Calamari fritti, citrus aioli (gf/df)

24 month aged prosciutto (gf/df)

Cacciatore salami (gf/df)

Pasta

Canaroli Risotto, Asparagus, peas, Pecorino, chives (v)

Rigatoni, ragù alla bolognese, rosemary, Parmigiano

Casarecce, calamari, mussels, barramundi, king prawn, sugo (df)

Mains

Grilled Market Fish (gf/df)

Roast Porchetta, sage & apple jus (gf/df)

Sides

Ventuno Garden Salad, heirloom tomatoes, radish, chardonnay vinaigrette (ve/gf)

Herb Roasted Chat Potatoes, rosemary oil, sea salt (v/df/gf)

Dessert

Ventuno Tiramisu (n)

Nutella Bombolone (n)

(v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts

All credit cards incur a 1.65% processing fee all debit cards incur a 0.55%.
A 10% weekend surcharge is applicable on Saturdays & Sundays. A 15% surcharge applies on public holidays.

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