VENTUNO

BANCHETTO

$89 Sharing Menu / Minimum 2 guests

For the entire table to enjoy

Please allow 2 hours for our Banchetto menu

ANTIPASTI

HANDMADE FOCACCINA Rosemary, garlic, olive oil

WHIPPED RICOTTA, E.v.o.o (gf/v)

ITALIAN GIARDINIERA (v/gf/df)

SELECTION OF CHEESES & SALUMI

ARANCINI Peas, saffron, romesco, chives (v)

SECONDI

RIGATONI Bolognese ragù, pecorino, rosemary

CONE BAY BARRAMUNDI Cauliflower, kipfler potato, Ligurian salsa (gf/df)

VENTUNO GARDEN SALAD Mixed leaves, heirloom tomatoes, herbs

TRUFFLE & PARMESAN FRIES (v)

DOLCE

NUTELLA BOMBOLONE Warm Nutella filled donuts, cinnamon sugar (n)

(GF) GLUTEN FREE (N) CONTAINS NUTS (DF) DAIRY FREE (V) VEGETARIAN (VE) VEGAN

We accept MasterCard, Visa Card & American Express. 1.65% processing fee applies | 10% surcharge applies on weekends | 15% surcharge applies on public holidays

Antipasti

HANDMADE FOCACCINA 22
Rosemary, garlic, whipped ricotta, EVOO (v)

MARINATED AUSTRALIAN OLIVES (ve/gf) 14

OYSTERS 7ea
Mignonette, lemon (gf/df)

VENTUNO ANTIPASTI 56
Selection of cured meats, marinated olives, pickles, pecorino, focaccina

SPLIT QUEENSLAND KING PRAWNS (3) 36
Calabrian chilli & garlic butter, lime, pangrattato

SWORDFISH BRESAOLA 32
Granny Smith, lime, white balsamic, rocket (df/gf)

CALAMARI FRITTI 29
Citrus aioli, lemon (gf/df)

BEEF TARTARE 32
Baby capers, Dijon, pickled onion, chives, Pane Carasau (df)

ARANCINI 24
Peas, saffron, romesco, chives (v)

TOMINO IN CROSTA 30
Baked soft Italian cheese, puff pastry, prosciutto

CARCIOFI ALLA ROMANA 28
Artichokes, lemon, parsley (ve)

BURRATA 32
Fennel, rocket, pistachio, garlic crostino (v/n)

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VENTUNO

Pasta & Risotto

RISOTTO 36
Asparagus, crispy speck, black pepper (gf)

RAVIOLI 38
Sage, goat cheese, burnt butter, hazelnut (v/n)

CASARECCE 42
Calamari, mussels, barramundi, king prawn, sugo (df)
+ GF pasta 3

RIGATONI 39
Ragú Bolognese, pecorino, rosemary + GF pasta 3

Mains

MELANZANA 38
Roasted eggplant, tomato sugo, basil, crostini (v)

CONE BAY BARRAMUNDI 49
Cauliflower, kipfler potato, Ligurian salsa (gf/df)

ROAST SPICED CHICKEN 48
Roman beans, cherry tomatoes, lemon (gf/df)

28 DAYS DRY AGED SIRLOIN 64
Wild rocket, sweet peppers, rosemary jus (gf/df)

House Specialities

TODAY'S MARKET FISH MP
Daily caught sustainable fish, seasonal garnish

SLOW COOKED LAMB SHOULDER 1.2KG 125
Salsa verde, mint, roasted chats (gf/df)

BISTECCA FIORENTINA 1KG MS5+ 155
Jus, lemon (gf/df)

(GF) GLUTEN FREE (N) CONTAINS NUTS (DF) DAIRY FREE
(V) VEGETARIAN (VE) VEGAN (S) CONTAINS SESAME

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Pizza

MARGHERITA 29
San Marzano, bufala, EVOO, parmesan, basil (v)

VENTUNO 32
Fior di latte, caramelised onion, Italian sausage, scamorza, potato

VEGANORMA 30
San Marzano, eggplant, zucchini, cherry tomato, chilli, garlic, oregano (ve)

SPECK & FONTINA 32
San Marzano, fior di latte, Speck, Fontina

ZUCCATA 31
Scamorza, pumpkin, garlic, confit tomato, spinach (v)

GAMBERI 32
Fior di latte, marinated prawns, harissa, pancetta, pork shoulder nduja

GOLOSA 32
San Marzano, fior di latte, ham, mushrooms, truffle pesto

STAN'S DIAVOLA 32
San Marzano, fior di latte, hot sopressa, olives

ITALIA 34
San Marzano, fior di latte, cherry tomato, prosciutto di Parma, rocket, parmesan

ADD ONS
Gluten Free Base 6 - Burrata 12 - Extras From 4

Sides

ALL SIDES 16

Market greens, salsa verde, pecorino (v/gf)

Ventuno garden salad, mixed leaves, heirloom tomatoes, chardonnay vinaigrette (ve/gf)

Rocket salad, pear, parmesan, balsamic dressing (v/gf)

Herb roasted chats, rosemary olive oil (ve/gf)

Truffle parmesan fries, parmesan, porcini powder (v/gf)

Baked asparagus, smoked scamorza, blistered tomatoes, crispy shallot (ve/gf)