CLASSIC BANQUET MENU

Ventuno Antipasti

Ventuno Wood-Fired Focaccina (ve)
Italian Giardiniera (ve,gf)
Eggplant Caponata (ve,gf)
Marinated Olives (ve,gf)
Prosciutto di San Daniele 18 Months (gf,df)
Cacciatore Salami (gf,df)
Pecorino Toscano (v,gf)

Mains

Gnocchi all Nerano, Zucchini, Mint, Stracciatella (v)
Maccheroni, Beef Cheek Ragù, Pecorino
Roast Porchetta, Rocket, Lemon, Jus (gf,df)

Served with

Rocket Salad, Apple, Feta, Aged Balsamic Dressing (v,gf)
Herb-Roasted Chats, Rosemary Olive Oil (ve,gf)

Dessert

Ventuno Tiramisù (n)

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame. A 10% gratuity applies to the final bill. 12% weekend surcharge applies on Saturdays & Sundays. A 15% surcharge applies on public holidays.

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VENTUNO

PREMIUM BANQUET MENU

Ventuno Antipasti

Ventuno Wood-Fired Focaccina (ve)
Eggplant Caponata (ve,gf)
Italian Giardiniera (ve,gf)
Marinated Olives (ve,gf)
Prosciutto di San Daniele 18 Months (gf,df)
Cacciatore Salami (gf,df)
Calamari Fritti, Citrus Aioli (I) (gf,df)
Pecorino Toscano (v,gf)

Pizza & Pasta

Buffalo Mozzarella Margherita (v)
Maccheroni, Beef Cheek Ragù, Pecorino
Gnocchi alla Nerano, Zucchini, Mint, Stracciatella, Spanner Crab (I)

Mains

Roast Porchetta, Rocket, Lemon, Jus (gf,df)
Pan Fried Barramundi, Celeriac Purée, Green Beans, Lemon Fregola (A)

Served with

Rocket Salad, Apple, Feta, Aged Balsamic Dressing (v,gf)
Herb-Roasted Chats, Rosemary Olive Oil (ve,gf)

Dessert

Ventuno Tiramisù (n)
Nutella Bombolone, Cinnamon Sugar (n)

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame. A 10% gratuity applies to the final bill. 12% weekend surcharge applies on Saturdays & Sundays. A 15% surcharge applies on public holidays.

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