



Menu Option 1: Shared Banquet (70.0 PP)

Appetizers (Shared)

Antipasto - Prosciutto, bresaola, marinated octopus, marinated olives, pickled baby cucumbers, oven dried heirloom tomatoes, Persian fetta, grissini & stone baked ciabatta

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

Entrées (Shared)

Arancini - Artichoke & taleggio cheese arancini with saffron mayo (VEG)

Polpette della nonna - Pork & veal meatballs with fresh young basil & parmesan

Calamari fritti - Fresh calamari dressed with capers, olives & rocket salad on a roast garlic aioli (GF)

Melanzane alla Parmigiana - Eggplant with Napoli, basil, buffalo mozzarella & Parmesan (VEG & GF)

Gourmet Pizza (Shared)

Margherita - Buffalo mozzarella, oregano & Murray River pink salt (VEG)

Messico - Tomato, mozzarella, Chorizo sausage, jalapenos, cherry tomatoes & red onion

Veneto - Tomato, mozzarella, crispy pancetta, fire roasted peppers & goats cheese

Della Mare - Tomato, mozzarella, chilli, garlic, prawns & fresh spinach

Handmade Pasta & Risotto (Shared)

Pasta Agnello - Slow cooked lamb ragu with pappardelle pasta & Grana padano parmesan

Pasta Chorizo - Linguine with spicy chorizo sausage, fried eggplant & fresh ricotta in a rose sauce

Gnocchi Gorgonzola - Homemade potato gnocchi with a creamy gorgonzola sauce (VEG)

Risotto - Blue swimmer crab, scallop, tomato, lemon zest & basil (GF)

Sides (Shared)

Caprese - Fior di latte, tomato, basil, capers, chilli & extra virgin olive oil (VEG & GF)

Rucola - Rocket, radicchio, parmesan & balsamic vinaigrette (VEG & GF)





Menu Option 2: Choice of Mains (90.0 PP)

Appetizers (Shared)

Antipasto - Prosciutto, bresaola, marinated octopus, marinated olives, pickled baby cucumbers, oven dried heirloom tomatoes, Persian fetta, grissini & stone baked ciabatta

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

Entrées (Shared)

Arancini - Artichoke & taleggio cheese arancini with saffron mayo (VEG)

Polpette della nonna - Pork & veal meatballs with fresh young basil & parmesan

Calamari fritti - Fresh calamari dressed with capers, olives & rocket salad on a roast garlic aioli (GF)

Melanzane alla Parmigiana - Eggplant with Napoli, basil, buffalo mozzarella & Parmesan (VEG & GF)

Main (Choice of)

Pesce - Crispy skinned Atlantic salmon with pea puree & a salad of tomato, orange & wild rocket (GF)

Pollo - Chicken breast wrapped in prosciutto with an avocado, red onion & quinoa salad on beetroot pesto (GF)

Pasta Agnello - Lamb ragu with fresh pappardelle pasta & Grana Padano Parmesan

Risotto al Granchio - Blue swimmer crab, scallops, tomato, lemon zest & basil (GF)

Cotoletta - Crumbed & tenderised veal cutlets with seeded mustard potatoes & a rocket, radicchio & parmesan salad

Bistecca - Rib eye steak with roast purple sweet potatoes, baby carrots, macadamia nuts, green beans & red wine jus (GF)



Tazio

Add Canapés on Arrival (Choice of 3 Varieties – 20.0 PP)

Grilled saganaki with pumpkin & fresh herbs (GF & VEG)

Prawn cutlets with lime & chilli aioli (GF)

Mini eye fillet mignons (GF)

Bruschetta with mushroom, tomato, buffalo mozzarella & truffle oil (VEG)

Salmon tartare crostini with capers & red onion

Crepes with prosciutto, fior di latte, rocket, parmesan & mixed herbs

Add Dessert (Choice of 2 varieties – 20.0 PP)

Dark chocolate mousse terrine with blood orange granita

White chocolate and toffee parfait with pistachio cream & Persian fairy floss

Vanilla bean with raspberries, honeycomb & vanilla syrup (GF)

Tazio's signature Tiramisu with freshly extracted espresso

