

SUMMER BANQUET MENUS

At Briscola, we pride ourselves on being group specialists. We have years of experience so talk to us about your work function, corporate event, Christmas party, birthday or Christening. COVID restrictions are constantly changing, so speak with us about your requirements. All banquets can be customised to suit your dietary needs and once selected, you accept our terms & conditions below. BOOKINGS - Credit card details will be required to secure group bookings. Confirmed numbers will be the minimum charge.

CHANGES/ CANCELLATIONS – To avoid fees (\$30pp), please provide minimum 6 hours' notice for changes to numbers or to provide dietary information. Two days' notice is required for cancellations.

DIETARY NEEDS/ ALLERGENS - All dietary requirements and allergies must be disclosed prior to the function as not all ingredients are listed. Additional charges may apply for extra meals or changes. Whilst the greatest care is taken, all food is prepared in the same environment.

CAKES - You may bring your own cake. Cakeage fee is \$2.50pp.

NO BYO - Briscola is fully licensed.

PAYMENTS - We prefer one payment per bill. We are happy to set up separate food and beverage bills. Please call if you require pay as you go drinks. Bill splitting is available.

CHARGES - Credit Card fee 1.6% Sunday 10%. Public Holidays 15%. Cancellations/ No-shows \$30pp

LUNCH BANQUET

\$30pp {20 person limit}

garlic bread

selection of pizzas

penne / pancetta / mushrooms / garlic / shallots / marsala / cream

rocket / shaved parmesan / pear / fig & balsamic glaze

PIZZA & PASTA BANQUET

\$45pp

STARTERS

duo dips / herb & sea salt pizza bread

bruschetta / whipped ricotta / cherry tomato / basil / fig & balsamic glaze

PIZZA + SALAD

pizzas

rocket / shaved parmesan / pear / fig & balsamic glaze

PASTA

rigatoni / chicken breast / pancetta / roasted peppers / garlic / napoli sugo

penne / mushrooms / garlic / shallots / marsala / cream

THREE COURSE BANQUET

\$60pp

CHRISTMAS LUNCH SPECIAL – FIRST HOUSE BEVERAGE FREE*

ANTIPASTO

warm pane di casa / evo oil & balsamic
antipasto boards / salume / prosciutto / marinated vegetables / olives
calamaretti / rocket / gorgonzola maionese

PIZZA + SALAD

pizzas
rocket / shaved parmesan / pear / fig & balsamic glaze

PASTA & GNOCCHI

rigatoni / chicken breast / pancetta / roasted peppers / garlic / napoli sugo
gnocchi / gorgonzola / mushrooms / baby spinach

OR SWAP PASTA COURSE FOR A MAINS COURSE

chicken saltimbocca / prosciutto / sage / vino bianco
chat potato / oven roast veg

** house beverage = house red/ white wine, prosecco, peroni red, soft drink, juice*

*** add bottomless sparkling san pellegrino to any banquet - \$2pp*

CHEF'S "ASSAGGINI" TASTING MENU

\$75pp

bottomless sparkling san pellegrino water
warm pane di casa / evo oil & balsamic
chilli king prawns / sardinian fregola / brandy / macchiato sugo
calamaretti / rocket / gorgonzola maionese
burrata / vine tomato / basil / fig & balsamic glaze
pizza/s
rocket / shaved parmesan / fresh pear / balsamic glaze
gnocchi / gorgonzola / mushroom / baby spinach / cream
egg pappardelle / three-meat ragu / basil
chicken saltimbocca / prosciutto / sage / vino bianco
chat potato / oven roast veg
any dessert or alcoholic beverage {valued up to \$15}
