

BRISCOLA BANQUET MENUS

GROUPS

Groups larger than 10ppl are required to select one of our banquet menus which are designed to share. We pride ourselves on being groups specialists with over 20 years of experience and we can tailor your meal according to your needs. There are two sitting times: 5:30pm/5:45pm arrival {two-hour duration} or 7:45pm {unlimited duration}. Minimum spend requirements may apply for large groups of 25+. Specific banquets may apply for special events.

BOOKINGS

Bookings can be made via email on our website. Credit card details will be required as security. Confirmed numbers will be the minimum charge. Minimum 6 hours' notice required for changes. Minimum 24 hours' notice is required for cancellations.

DIETARY NEEDS

All banquets can be customised to suit your preferences and dietary needs. Whilst we cater for guests with allergies and intolerances, Briscola's menu is prepared in a kitchen which handles gluten, nuts & shellfish and cannot be guaranteed allergen free. All dietary requirements must be disclosed prior to the function as not all ingredients are listed. Additional charges will apply for added meals/ changes.

PAYMENTS

We prefer one payment per bill. Bill splitting is available {max 10}. We can set up separate food and beverage bills. Please discuss with us if you require pay as you go drinks. Credit Card fee 1.6% | Sunday 10% | Public Holidays 15%

NO BYO / CAKEAGE \$3PP

Briscola is fully licensed. No BYO. You may bring your own cake. Cakeage fee is \$3pp.



LUNCH BANQUET

\$33PP

LUNCH TUESDAY TO FRIDAY | 25 PERSON LIMIT

STONE BAKED MOZZARELLA & GARLIC PIZZA

PENNE CARBONARA / PANCETTA / GARLIC / EGG YOLK / PARMESAN / PEPPER / CREAM

{vegetarian/ vegan alternatives available}

SELECTION OF PIZZAS

ROCKET SALAD / SHAVED PARMESAN / FRESH PEAR / BALSAMIC GLAZE

// ADD DUO GELATI OR SORBET \$10PP

ANY TWO FLAVOURS

// ADD BOTTOMLESS SAN PELLEGRINO MINERAL WATER - \$2PP

// ADD BOTTOMLESS SAN PELLEGRINO MINERAL WATER & COFFEE/ TEA - \$5PP

// KIDS UNDER 12 = KID'S MEALS + ICE CREAM - \$20PP

PIZZA & PASTA BANQUET

\$45PP

STARTERS

WARMED OLIVES / TOASTED ALMONDS / EVO OIL

BRUSCHETTA / RICOTTA / HEIRLOOM TOMATO / BASIL / FIG GLAZE

PIZZA + SALAD

SELECTION OF PIZZAS

ROCKET SALAD / SHAVED PARMESAN / FRESH PEAR / BALSAMIC GLAZE

PASTA

RIGATONI / CHICKEN BREAST / PANCETTA / ROASTED PEPPERS / GARLIC / NAPOLI SUGO

PENNE AI FUNGHI / MUSHROOMS / GARLIC / SPRING ONION / MARSALA / CREAM

// ADD SEAFOOD PASTA \$10PP

LINGUINE / KING PRAWNS / CHILLI / CHERRY TOMS / BRANDY / MACCHIATO SUGO

// ADD DESSERT COURSE \$12PP

SELECT ANY DESSERT OR ALCOHOLIC BEVERAGE {VALUED UP TO \$16}

// ADD BOTTOMLESS SAN PELLEGRINO MINERAL WATER - \$2PP

// ADD BOTTOMLESS SAN PELLEGRINO MINERAL WATER & COFFEE/ TEA - \$5PP

// KIDS UNDER 12 = KID'S MEALS + ICE CREAM - \$20PP

THREE COURSE BANQUET

\$60PP

ANTIPASTO

WARM PANE DI CASA / EVO OIL

ANTIPASTO BOARDS / LOCAL SALUME / PROSCIUTTO / GIARDINIERA / OLIVES

SEA SALT CALAMARETTI / ROCKET / GORGONZOLA MAIONESE

PIZZA + SALAD

SELECTION OF PIZZAS

ROCKET SALAD / SHAVED PARMESAN / FRESH PEAR / BALSAMIC GLAZE

PASTA + GNOCCHI

RIGATONI / CHICKEN BREAST / PANCETTA / ROASTED PEPPERS / GARLIC / NAPOLI SAUCE

GNOCCHI / MUSHROOMS / BABY SPINACH / GORGONZOLA SAUCE

// OR SWAP PASTA COURSE FOR MAINS COURSE

POLLO SALTIMBOCCA / CHICKEN FILLETS / PROSCIUTTO / SAGE / VINO BIANCO

CHAT POTATO / ROAST VEG

// ADD VEAL SCALOPPINE \$5PP

VEAL BACKSTRAP / MUSHROOM / MARSALA / CREAM

// ADD DESSERT COURSE \$12PP

SELECT ANY DESSERT OR ALCOHOLIC BEVERAGE {VALUED UP TO \$16}

// ADD BOTTOMLESS SAN PELLEGRINO MINERAL WATER - \$2PP

// ADD BOTTOMLESS SAN PELLEGRINO MINERAL WATER & COFFEE/ TEA - \$5PP

// KIDS UNDER 12 = KID'S MEALS + ICE CREAM - \$20PP

CHEF'S 'ASSAGGINI'

~ TASTING MENU ~

\$75PP

BOTTOMLESS SAN PELLEGRINO MINERAL WATER

WARM PANE DI CASA / EVO OIL

CALAMARETTI / ROCKET / GORGONZOLA MAIONESE

BURRATA / HEIRLOOM TOMATO / BASIL / FIG & BALSAMIC GLAZE

YOUR FAVOURITE PIZZA/ S

ROCKET SALAD / SHAVED PARMESAN / FRESH PEAR / BALSAMIC GLAZE

KING PRAWNS / CHILLI / BRANDY / FREGOLA / MACCHIATO SUGO

GNOCCHI / MUSHROOMS / BABY SPINACH / GORGONZOLA SAUCE

EGG PAPPARDELLE / SLOW COOKED THREE-MEAT RAGU / BASIL

POLLO SALTIMBOCCA / CHICKEN FILLETS / PROSCIUTTO / SAGE / VINO BIANCO

CHAT POTATO / ROAST VEG

SELECT ANY DESSERT OR ALCOHOLIC BEVERAGE {VALUED UP TO \$16}

// ADD VEAL SCALOPPINE \$5PP

VEAL BACKSTRAP / MUSHROOM / MARSALA / CREAM

{modifications available for dietary requirements}
