

IL LAGO

Waterfront Italian Restaurant / Pizzeria

A note from Management and the Chef:

Private Functions can take place at Il Lago for lunch or dinner. Lunch functions take place from Monday to Sunday from 12pm – 4:00pm, and Dinner functions Monday to Saturday from 5:30pm – 10:00pm.

Please note that with lunch functions, guests are to depart from the restaurant by 4:00pm. For dinner functions, guests are to depart the restaurant by 11:00pm. Functions that finish after these times will incur a ½ hourly fee.

Restaurant book outs are also possible on a minimum spend basis.

Beverage Packages Available / Menu and prices are subject to change.

For your function we happily accept decorations such as balloons, vases of flowers. We will not accept confetti on tables.

Il Lago Italian Restaurant is a fully licensed restaurant. We accept BYO wine only and corkage is \$4.00 per person. We are also happy for you to bring your own cake for the occasion. We will cut and serve the cake for you at no extra cost.

Please note that prices and menu items are subject to change at any time without notice due to fresh seasonal produce.

We are more than happy to accommodate any dietary requirements or special requests.

We look forward to welcoming you to Il Lago Italian Restaurant.

ILLAGO

Waterfront Italian Restaurant / Pizzeria

Group Booking Menus

Option 1

Pasta and Pizza Menu

\$36 per person *

(Minimum of 12 people)

This menu is designed to share pizza and pasta with your guests

Olives and Grissini

Optional Appetiser

Antipasto Platter to share (\$10 per person)

Pasta

Please choose 2 from the following to be served in platters to share

Spaghetti, pancetta, olives, and eggplant in napoletana sauce

Penne, Italian sausage ragu'

Spinach and ricotta ravioli, truffle butter and sage V

Orecchiette, prawns, capers, spinach, tomatoes

Penne vegetable ragu' and rocket pesto V

Selection of Pizza and Italian Salad

1 pizza between 4 people and 1 Italian Salad between 6 people

Dietary requirements can be catered for

** Prices and menu items are subject to change at any time without notice due to availability*

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Option 2

Reduced a la carte

*2 courses \$50**

*3 courses \$60**

(Minimum of 12 people)

Italian Bread with olive oil and balsamic vinegar

Optional Appetiser

Antipasto Platter to share (\$10 per person)

Entree

Freshly shucked oysters, white balsamic vinegar, eschallots

Smoked speck, pecorino, mustard fruit, buttermilk

Buffalo ricotta tartlets, shitake mushroom, caramelized onion

V

Fried calamari with red wine dipping sauce

Scallop carpaccio, lime, fresh fig, horse radish mascarpone, garlic crumbs

Main Course

Ora king salmon fillet, truffle scented mushy peas, pumpkin puree

Grain fed Scotch fillet, truffle butter, hand cut chips

Lamb rump, eggplant puree, capsicum, goat cheese, salsa verde

Pumpkin gnocchi, prawns, capers, spinach, tomatoes

Pasta: Veal Mezzaluna, butter and sage sauce

Dessert

Traditional tiramisu

Almost lemon meringue pie

Gelato

Cheese selection

Side dishes \$10 each (recommendation 1 every 4 persons)

Rocket salad

Mixed leaf salad

Mixed green vegetables, pine nuts, preserved lemon

Roasted chat potatoes with rosemary

Roasted pumpkin, honey, almond, sage

Dietary requirements can be catered for

** Prices and menu items are subject to change at any time without notice due to availability*

Option 3

Reduced a la carte

*2 courses \$50**

*3 courses \$60**

(Minimum of 12 people)

Italian Bread with olive oil and balsamic vinegar

Optional Appetiser

Antipasto Platter to share (\$10 per person)

Entrée

Selection of Pizza

1 pizza between 4 people

Main Course

Ora king salmon fillet, truffle scented mushy peas, pumpkin puree

Grain fed Scotch fillet, truffle butter, hand cut chips

Lamb rump, eggplant puree, capsicum, goat cheese, salsa verde

Pumpkin gnocchi, prawns, capers, spinach, tomatoes

Pasta: Veal Mezzaluna, butter and sage sauce

Dessert

Traditional tiramisu

Almost lemon meringue pie

Gelato

Cheese selection

Side dishes \$10 each (recommendation 1 every 4 persons)

Rocket salad

Mixed leaf salad

Mixed green vegetables, pine nuts, preserved lemon

Roasted chat potatoes with rosemary

Roasted pumpkin, honey, almond, sage

Dietary requirements can be catered for

** Prices and menu items are subject to change at any time without notice due to availability*

Option 4

Alternate Drop Menu

2 courses \$50*

3 courses \$60*

(Minimum of 25)

Italian Bread with oil and balsamic vinegar

Optional Appetiser

Antipasto Platter to share (\$10 per person)

Entree Please choose 2 of the following for alternate serve

Citrus cured ocean trout, beetroot, fennel and citrus salad
Wagu bresaola, goat cheese, Spanish onion marmalade
Baked buffalo ricotta, green beans and preserved lemon (V)
King Prawns, organic farro, Mediterranean dressing

Main course Please choose 2 of the following for alternate serve

Barramundi fillet, caponata, salsa verde
Salmon fillet lentils beetroot lemon chive Mascarpone
Beef fillet, potato puree, spinach, confit garlic
Corn chicken breast, crushed potato, peperonata
Veal saltimbocca, bread and onion gratin, onion puree
Eggplant parmigiana, mushroom ragout (V)

Dessert Please choose 2 of the following for alternate serve

Traditional tiramisu
Buttermilk and strawberry pannacotta, honey comb
Apple and cinnamon ravioli, rhubarb compote, Vanilla gelato
Chocolate delight
Gelato

Side dishes \$10 each (recommendation 1 every 4 persons)

Rocket salad
Mixed leaf salad
Mixed green vegetables, pine nuts, preserved lemon
Roasted chat potatoes with rosemary
Roasted pumpkin, honey, almond, sage

Dietary requirements can be catered for

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Kids Function Menu
\$18 per child*
(for children under 12)

1 soft drink
Chicken Schnitzel with chips and salad
1 scoop of gelato

Dietary requirements can be catered for

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