

ILLAGO

Waterfront Italian Restaurant / Pizzeria

Group Booking Menu

\$34 per person

(Groups of 12 or more)

Garlic bread

Pasta

Choice of two (2) pasta platters - Select pasta & match it with your choice of sauce from the list below:

Pasta: Spaghetti, linguine, penne, spinach ricotta ravioli

Sauce: Pancetta, olives and eggplant in napoletana sauce

Vegetable ragout and basil pesto V

Italian Sausage, garlic, chilli, tomato sauce

Truffle butter, sage

Selection of Pizza and Italian Salad

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

Kids menu \$18

(for children under 12)

1 soft drink

Chicken Schnitzel with chips and salad

1 scoop of gelato

Additional items

Antipasto platters to share on table \$8 per person

Warm olives \$2 per person

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Reduced a la carte

2 courses \$48

3 courses \$58

(For groups of 12 to 25)

Italian Bread with oil and balsamic vinegar

Entree

Freshly shucked oysters, white balsamic vinegar, eschallots

Smoked speck, pecorino, mustard fruit, buttermilk

Sheep ricotta tartlets, shitake mushroom, caramelized onion

V

Fried calamari with red wine dipping sauce

Or

Pizza to share (1 pizza between 4 people), garlic bread (1 slice per person) and Italian salads (1 between 6 people)

Main

Ora king salmon fillet, pancetta, peas, brussels, pumpkin puree

Grain fed Scotch fillet, truffle butter, hand cut chips

Penne, king 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

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Alternate Drop Menu

2 courses \$48

3 courses \$58

(Groups of 25 or more)

2 dishes from each course are to be pre selected and will be served alternately

Italian Bread with oil and balsamic vinegar

Entree

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)

Antipasto plate

King Prawns, organic farro, Mediterranean dressing

Main course

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

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

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.