

FUNCTIONS & GROUP BOOKINGS

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.

GROUP BOOKINGS MENU

Option 1

Pizza and Pasta Menu

\$36 Per Person*

(Minimum of 12 people)

Olives and Grissini

Optional Appetiser

Antipasto Platter to share (\$10 per person)

Pasta

Choice of two (2) pasta platters

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 ragout and basil pesto (v)

Selection of Pizza and Italian Salad

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

** Prices and menu items are subject to change at any time without notice due to availability.
Dietary requirements can be catered for*

Option 2

REDUCED A LA CARTE MENU

2 Courses \$50 Per Person*

3 Courses \$60 Per Person*
(Minimum of 12 people)

Italian Bread with oil and balsamic vinegar

Optional Appetiser

Antipasto Platter to share (\$10 per person)

Entree

Freshly shucked oysters, white balsamic vinegar, eschallots

Wagyu Bresaola, goat cheese, caramelised onion

Buffalo ricotta and beetroot tartlets, pine nuts V

Fried calamari with red wine dipping sauce

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

Main

Crispy skin Salmon, cauliflower, corn salsa

Grain fed Scotch fillet, truffle butter, hand cut chips

Chicken saltimbocca, chestnut puree, Brussel sprouts

Penne, king prawns, capers, spinach, cherry tomato

House made oxtail Mezzelune, brown butter and sage sauce

Dessert

Traditional tiramisu

Chocolate Delight

Gelato

Cheese selection

ADDITIONAL ITEMS / SIDE DISHES

\$10 each*

(Recommended 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

** Prices and menu items are subject to change at any time without notice due to availability.
Dietary requirements can be catered for*

Option 3

REDUCED A LA CARTE MENU

2 Courses \$50 Per Person*

3 Courses \$60 Per Person*

(Minimum of 12 people)

Italian Bread with oil and balsamic vinegar

Optional Appetiser

Antipasto Platter to share (\$10 per person)

Entrée

Selection of Pizza

1 pizza between 4 people

Main

Crispy skin Salmon, cauliflower, corn salsa

Grain fed Scotch fillet, truffle butter, hand cut chips

Chicken saltimbocca, chestnut puree, Brussel sprouts

Penne, king prawns, capers, spinach, cherry tomato

House made oxtail Mezzelune, brown butter and sage sauce

Dessert

Traditional tiramisu

Chocolate delight

Gelato

Cheese selection

ADDITIONAL ITEMS / SIDE DISHES

\$10 each*

(Recommended 1 every 4 persons)

Rocket salad

Mixed leaf salad

Mixed green vegetables, pine nuts, preserved lemon

Roasted chat potatoes with rosemary

** Prices and menu items are subject to change at any time without notice due to availability.
Dietary requirements can be catered for*

Option 4

ALTERNATE DROP MENU

2 Courses \$50 Per Person*

3 Courses \$60 Per Person*

(Minimum of 25)

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

Italian Bread with oil and balsamic vinegar

Optional Appetiser

Antipasto Platter to share (\$10 per person)

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)

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

ADDITIONAL ITEMS / SIDE DISHES

\$10 each*(Recommended 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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Dietary requirements can be catered for*

CHILDRENS MENU

\$18 Per Person*

(Children under 12 only)

1 glass of soft drink

Chicken Schnitzel with chips and salad

1 scoop of gelato