

## **FUNCTIONS & GROUP BOOKINGS**

### A note from Management and the Chef

Il Lago Italian Restaurant is available for group bookings of up to 20 people

Lunch functions take place from Monday to Saturday from 12pm – 4:00pm, and Dinner functions Monday to Saturday from 5:30pm – 9:30pm.

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 10:30pm.

Functions that finish after these times will incur a ½ hourly fee.

Il Lago Italian Restaurant can accommodate functions for up to 80 people. For Christenings, engagements, work functions or other special occasions exclusive use of restaurant is possible. Custom made menus are available for these special events. Restaurant manager Gianbattista and head chef Steven Yeomans are always happy to talk you through the different options.

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

Il Lago Italian Restaurant is a fully licensed restaurant with an extensive wine list. No BYO for functions

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. For your function we happily accept decorations such as balloons, vases of flowers. Unfortunately we cannot accept confetti on tables.

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 (NO BYO)

#### *Pizza and Pasta Menu*

*\$40 Per Person\**

*(Minimum of 12 people)*

#### *Optional Appetiser*

Antipasto Platter to share (\$10 per person)

*Crisp bread, whipped buffalo ricotta, truffle honey*

#### *Pasta*

Choice of two (2) pasta platters

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)

Spaghetti, pancetta, olives and eggplant in napoletana sauce

#### *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*

# ILLAGO

Waterfront Italian Restaurant / Pizzeria

## Option 2 (NO BYO)

### **REDUCED A LA CARTE MENU**

**2 Courses \$50 Per Person\***

**3 Courses \$60 Per Person\***

**(Minimum of 12 people)**

#### **Optional Appetiser**

Antipasto Platter to share (\$10 per person)

#### **Mixed Bread for the table**

#### **Entree**

Freshly shucked oysters, white balsamic vinegar, eschallots

Wagyu beef Bresaola, goat cheese, onion marmalade

Crisp bread, olives, ricotta and truffle honey **V**

Fried calamari with red wine dipping sauce

#### **Main**

Crispy skin Salmon, kipfler potato, pancetta, radicchio, pumpkin puree

Grass fed Scotch fillet, truffle butter, hand cut chips

Pasta: House made veal Mezzaluna, butter and sage sauce

Pasta: Penne, prawns, tomato, spinach, capers

#### **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 (NO BYO)

### **REDUCED A LA CARTE MENU**

**2 Courses \$50 Per Person\***

**3 Courses \$60 Per Person\***

**(Minimum of 12 people)**

#### **Optional Appetiser**

Antipasto Platter to share (\$10 per person)

*Crisp bread, whipped buffalo ricotta, truffle honey*

#### **Entrée**

##### **Selection of Pizza**

1 pizza between 4 people

#### **Main**

Crispy skin Salmon, kipfler potato, pancetta, radicchio, pumpkin puree

Grass fed Scotch fillet, truffle butter, hand cut chips

Pasta: House made veal Mezzaluna, butter and sage sauce

Pasta: Penne, prawns, tomato, spinach, capers

#### **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

# I LAGO

Waterfront Italian Restaurant / Pizzeria

## **CHILDRENS MENU**

\$18 Per Person\*

(Children under 12 only)

1 glass of soft drink

Chicken Schnitzel with chips and salad

1 scoop of gelato