

F U N C T I O N M E N U S

All Function Menus Are Served On Platters To Share

2 C O U R S E S \$ 3 5

Antipasto

Meat A Selection of Cured & Dried Meats, House Olives w Wood Fired Breads, Crostini, Giardiniera
Vegetable Nonna's Grilled Garden Harvest, House Olives, Pesto w Wood Fired Breads, Crostini, Giardiniera

Mains

Your Selection of Pizzas (3) & Pastas (2)

Sides

Rocket & Parmesan Salad

3 C O U R S E S \$ 5 5

(OR 2 COURSES \$45)

Antipasto

Meat A Selection of Cured & Dried Meats, House Olives w Wood Fired Breads, Crostini, Giardiniera
Vegetable Nonna's Grilled Garden Harvest, House Olives, Pesto w Wood Fired Breads, Crostini, Giardiniera

Mains

Bistecca, Grain Fed Sirloin, Garlic, Chilli, Parsley
Corn Fed Chicken Supreme, Wood Fire Roasted, Pancetta, Masala

Sides

Caprese, Ox Heart Tomato, Basil, Buffalo Mozzarella
Arugula, Parmigiana, House Olive, Balsamic
Rosemary Potatoes, Sea Salt

Dessert

Tiramisu, Mascarpone, Ganache, Espresso & Liqueur Soaked Sponge

3 C O U R S E S \$ 6 5

(OR STARTERS, ENTREÉS, MAINS \$55 / MAINS, DESSERTS \$45)

Starting

Wood Fired Crusts, Pesto, Garlic Confit, House Olive Tapenade

Entrée

Sydney Rock Oysters, Lemon
Calamari Fritti, Lemon, Aioli
Fresh Hervey Bay King Prawns, Rosa Aioli

Mains

Vitello Scallopini, Porcini Mushroom
Tasmanian Atlantic Salmon, Fennel, Green Beans, Roasted Cherry Tomatoes, Olives

Sides

Caprese, Ox Heart Tomato, Basil, Buffalo Mozzarella
Arugula, Parmigiana, House Olive, Balsamic
Rosemary Potatoes, Sea Salt

Dessert

Tiramisu, Mascarpone, Ganache, Espresso & Liqueur Soaked Sponge

F U N C T I O N C A N A P E M E N U

B O A R D S

Meat A Selection of Cured & Dried Meats w Wood Fired Breads, Crostini, House Olives & Giardiniera \$35

Vegetable Nonno's Grilled Garden Harvest, House Olives & Pesto w Wood Fired Breads, Crostini & Giardiniera (V) \$30

Cheese Seasonal Hard & Soft Cheeses, Truffled Honey, Walnuts, Fig Chutney w Wood Fired Breads, Crostini (V) \$35

Chef's Pantry Dips, House Crostini \$20

Wood Fired Crusts Brushed w Pesto, Garlic Confit or Tapenade (V) \$15

P I Z Z A S B O A R D S

1 Meter Pizza Boards \$100

Margherita, Fresh Basil, Cherry Tomatoes, Fior Di Latte Cheese, Buffalo Mozzarella, EVOO (V)

Quattro Formaggi, Bianca, Gorgonzola, Fior Di Latte Cheese, Provolone, Parmesan, Oregano (V)

Garlic Potato, Bianca, Thin Potato, Rosemary, Shaved Garlic (V)

Fennel Sausage, Fior Di Latte Cheese, Shaved Garlic, Chilli Flakes, Parmesan, Cheese, EVOO

Capricosa, Prosciutto Cotto, Kalamata Olives, Mushroom, Artichoke, Fior Di Latte Cheese, EVOO

Diavola Casalinga, Spicy Salami, Roasted Capsicums, Olives, Regiano

Pacifico, Hervey Bay Prawns, Shaved Garlic, Parmesan, Red Onions, Oven Roasted Tomatoes, EVOO

Salmon, Capers, Olives, Red Onion, Oregano, Chilli Flakes, Baby Rocket

C A N A P É S

Please feel free to choose from Il Pacifico & Deck Canapes

Il Pacifico Canapé Selection

Calamari Fritti, Lemon, Aioli \$5

Bruschetta, Tomato & Basil (V) \$4

Mini Calzone, Four Cheese Oregano, Rosso Aioli (V) \$6

Prosciutto Crostini Roll, Pesto Dip \$5

Crispy Ravioli, Prawn, Rosso Aioli \$5

Nonnas Piccolo, Meat Ball, Panini, Provolone, Sugo \$6

Soufflé, Ricotta & Olive, Pesto (V) \$5

Panini Veal Provolone, Caponata, Pesto \$6

Involtini, Smoked Salmon, Arugula, Mascarpone Dill \$5

Deck's Canapé Selection

Mini Beef Pie, Tomato Relish \$5

Peking Duck Pancake, Hoisin, Shallot \$6

Crispy Fried Pork Dumplings, Tonkatsu, Pickled Ginger, Sriracha \$5

Buffalo Chicken Wings, Ranch Dipping Sauce \$4

Japanese Prawn Slider, Shredded Cabbage, Kewpie Mayo, Ponzu on Steam Bun \$6

Beer Battered Flathead Taco Cabbage, Pineapple, Carrot, Coriander Slaw, Chipotle Aioli \$6

il Pacifico