



## PRIVATE DINING MENU

21 GUESTS PLUS - \$100 P/H FOR 3 COURSES.  
12-20 GUESTS - \$120 P/H FOR 3 COURSES.  
UNDER 12 GUESTS - \$150 P/H FOR 3 COURSES.  
MINIMUM CHARGE \$1500

CHOOSE TWO FOR ALTERNATE DROP  
(SAMPLE MENU ONLY)

### ENTRES

Parilla & lettuce leaf basil cups filled w blue swimmer crab infused w lemon, parsley & olive oil.

Rosemary & garlic infused lamb loin fillet w chargrilled garden vegetable gremolata & balsamic vinaigrette.

Ricotta & lemon basil stuffed zucchini flowers w orange blossom & tomato salsa. (V)

### MAINS

Grilled snapper fillets on bed of crab meat & buttered spinach w parsley & garlic chive new potatoes.

Chicken mignon wrapped in smoked bacon w garlic & thyme butter topped w butterflied garlic prawns.

Whole baked field mushroom w creamed parmesan polenta topped w truffled forest mushrooms. (V)

### DOLCE

Italian meringue roulade filled w fruits & cream w passionfruit syrup. (GF)

Classic tiramisu topped w fresh raspberry & berry syrup.

(V) VEGETARIAN  
(GF) GLUTEN FREE  
VEGAN OPTIONS AVAIL ON REQUEST



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