



## PRIVATE DINING MENU

\$150 PER HEAD  
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

Classic tiramisu topped w fresh raspberry & berry syrup

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



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