$60.9

BANQUET MENU ONE

STARTERS

Served / shared between 4 guests

GARLIC CRUST

Crispy salt & pepper calamari, w. aioli

Served / shared between 4 guests

SALT & PEPPER CALAMARI

Crispy salt & pepper calamari, w. aioli

ENTREE

PASTA

Served alternately

RIGATONI RAGU'

Hand diced wagyu beef, tomato, garlic, evoo, fresh basil

PENNE NORMA

Tomato sugo, sauteed eggplant, garlic, fior di latte mozzarella, evoo, basil

Followed by:

CHOICE OF PIZZA

Served / shared between 4 guests

Kids under 10 years of age $29.9

Penne napoli & mini margherita served alternately

$74.9

BANQUET MENU TWO

STARTER

MARINATED OLIVES
House marinated mixed olives

HARB CRUST
Hand strecthed pizza crust, mixed herbs, evoo

ARANCINI
Tomato & Mozzarella mini arancini balls

ENTREE

PASTA

Served alternately

RIGATONI RAGU'
Hand diced wagyu beef, tomato, garlic, evoo, fresh basil

RISOTTO GAMBERI
Tomato sugo, sauteed prawns, zucchini, garlic, evoo, basil

Followed by:

PIZZA

Served / shared between 2 guests

LITTLE JOE'S
Tomato sugo, garlic prawns & mozzarella

SUPREMA
Tomato sugo, mozzarella, ham, salami, bacon, mushroom, capsicum, onions, olives

Kids under 10 years of age $29.9

Penne napoli & mini margherita served alternately

$89.9

BANQUET MENU THREE

STARTERS

Served / shared between guests

TOMATO BRUSCHETTA
Grilled Italian bread w. tomato, garlic, red onion & oregano

MARINATED OLIVES (v)
Garlic, lemon & Italian Herbs

ENTREE

Served alternately

RIGATONI RAGU'
Hand diced wagyu beef, tomato, garlic, evo, fresh basil

RISOTTO GAMBERI
Prawns, zucchini, cherry tomato sugo, parsley & garlic

MAINS

Served alternately between guests

FILETTO DI BARRAMUNDI
Pan seared w. cherry tomato, white wine, capers & black olive sugo, mash potato

POLLO BOSCAIOLA
Grilled chicken breast, creamy bacon, mushroom, shallots, baked veggies

Kids under 10 years of age $29.9

Penne napoli & mini margherita served alternately

$104.9

BANQUET MENU FOUR

STARTERS

Served / shared between guests

BRUSCHETTA CRUST
Wood fired pizza crust w. tomato, garlic, red onion, oregano, evo

MARINATED OLIVES (v)
Garlic, lemon & Italian Herbs

POP CORN PRAWNS (v)
Fried battered prawn morsels, lime chilli mayo

MAMMA'S MEATBALLS
Traditional beef meatballs, black pepper, parmesan, tomato sugo, evo, basil

SALT & PEPPER CALAMARI
Crispy salt & pepper calamari, w. aioli

ZUCCHINI FLOWERS (v)
Fried battered zucchini flowers filled w. ricotta mousse, parmesan

MAINS

Served alternately between guests

SWORD FISH ALLA LIVORNESE
Grilled swordfish, tomato sugo, garlic, capers, black olives

VEAL FUNGHI
Pan seared veal w. creamy mushrooms, parsley, extra virgion olive oil

Kids under 10 years of age $29.9

Penne napoli & mini margherita served alternately

$124.9

BANQUET MENU FIVE

STARTERS

Served / shared between guests

BRUSCHETTA CRUST
Wood fired pizza crust w. tomato, garlic, red onion, oregano, evo

SCALLOPS AL PONTE
Gratinated scallopes, ermicelli pasta, vegetable julienne, soy butter garlic jus

ZUCCHINI FLOWERS (v)
Fried battered zucchini flowers filled w. ricotta mousse, parmesan

BAKED FIGS
Caramelised figs, wrapped in pancetta, gorgonzola cheese crema

ENTREE

Rigatoni Ragu'
Hand cut beef ragu', tomato, evo, parmesan, basil

MAINS

Served alternately between guests

BAKED SALMON
Baked tassie salmon fillet, wrapped in pancetta, w. mash & bruschetta salad

BEEF SIRLOIN
Grilled black angus, MSA beef, red wine jus w. mash potato

SALAD

Served to be shared between guests

Lettuce, cucumber, tomato, red onion, olives, balsamic dressing

Kids under 10 years of age $29.9

Penne napoli & mini margherita served alternately

Kids Sundae Dessert

SET MENU CONDITIONS

The above menus have been designed for booking up to 40 persons. For bookings of 40 persons or more, please email info@thehomegrounds.com.au to discuss options and menu pricing.
Banquet menus are required for bookings of 14 persons or more.
Banquet menu prices are per person/child.

A booking guarantee is required at time of booking. This is not a deposit.
CC will not be charged unless cancellation policy applies*

Weekend & CC surcharge applicable.

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*Cakeage

A fee of $25 per cake/dessert type is applicable for guests who cut/ serve cake at table. $4.5 per person surcharge if you wish to have us serve your cake with a scoop of ice cream or cream. You can advise at the time of function of your preference. We do not accept deliveries of any cake or take responsibility for deliveries prior to event booking time and date.

Please leave comments with any instructions of decorations or third-party planners and we will confirm if we are able to accommodate the same.

CANCELLATION POLICY

Please advise of any dietary requirements and we will do our best to accommodate.

Full refund for cancellation prior to 72 hours.
50% refund of booking for cancellation within 48 hours.
No refund for same-day cancellations.

DISCLAIMER

We generally do not accept bookings beyond three months, menus, choices and prices are subject to change without notice. Please email info@thehomegrounds.com.au for more details. Please note that inventory and food prices fluctuate according to season and availability .