BALBOA ITALIAN RESTAURANT

BANQUET 1 $85pp

Antipasto Misto

Italian salumi, house made focaccia, olives

Arancini al Parmigiano

Tomato & mozzarella, parmesan, truffle aioli

Focaccia Crostini

Whipped lemon ricotta, sage, fresh fig, hot honey

Chestnut Gnocchi

Mushroom duxelles, black truffle, sage, Grana Padano

Cassarecce al Ragu

Cassarecce pasta, tomato, spiced goat meat, Grana Padano, extra virgin olive oil

A selection of wood-fired pizzas (excluding seafood)

Chef's Selection of Sides

Tiramisu

Mascarpone, savoirdi biscuits, espresso, sweet marsala, 70% cocoa powder

BANQUET 2 $105pp

Affettati Misti

Italian & Australian salumi, mixed cheese, caponata, pesto, olives

Crispy Sage Focaccia

Garlic confit, crispy sage, sea salt

Byron Bay Stracciatella Cheese

Stracciatella Cheese Sea salt, balsamic vinegar, basil, EVOO

Arancini al Parmigiano

Tomato & mozzarella, parmesan, truffle aioli

Focaccia Crostini

Whipped lemon ricotta, sage, fresh fig, hot honey

Scallops in 1/2 shell

'Nduja, confit garlic butter

Beef Cheek Gnocchi

Beef cheek, roma tomato, button mushroom, parsley, chilli, truffle oil, wine, butter

Fettuccine ai Gamberi

Prawns, asparagus, saffron, cherry tomato, marojam, white wine, butter

A selection of wood-fired pizzas (including seafood)

Chef's Selection of Sides

Tiramisu

Mascarpone, savoirdi biscuits, espresso, sweet marsala, 70% cocoa powder