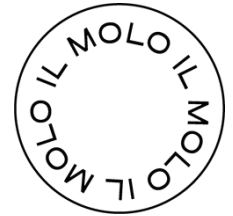


IL MOLO



Banquet Menu // \$60 pp

Set menu perfect for sharing

Antipasti

CALAMARI FRITTI, rocket, lemon, dill & caper aioli [1]

MOUNT ZERO OLIVES, citrus, thyme

PIZZA FOCACCIA, oregano, olive oil, smoke salt

Secondi

PROSCIUTTO DI PARMA, baby Roma tomatoes, mozzarella, basil, parmigiano reggiano

SALSICCIA, pork & fennel sausage, baby spinach, smoked scamorza, truffle oil

PAPPARDELLE AL RAGU BOLGNESE, slow cooked beef ragu, parmigiano reggiano

CASARECCE, tomato, almond & basil pesto, stracciatella

Contorni

BROADLEAF ROCKET, aged balsamic, parmigiano reggiano, olive oil

HOUSE FRIES, rosemary salt, garlic aioli

Add On Dolci \$10 pp

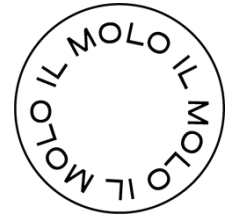
CANNOLI, ricotta, candied orange

TIRAMISU coffee, marsala, cocoa, mascarpone

The \$60 banquet menu is perfect shared with friends & family.
Each course is served family style down the middle of the table.
Let us know any dietary requirements & we can cater for these within your selection.
Banquet menu available for guests of 8 or more.

OLO

IL MOLO



Banquet Menu // \$85 pp

Set menu perfect for sharing

Antipasti

CALAMARI FRITTI, rocket, lemon, dill & caper aioli [I]

BURATTA, Prosciutto di Parma, rockmelon, local honey, almonds

PIZZA FOCACCIA, oregano, olive oil, smoke salt

Pasta

CASARECCE, tomato, almond & basil pesto, stracciatella

CALAMARATA ALLO SCOGLIO, prawns, vongole, calamari, garlic, fermented chilli [M]

Secondi

Grilled 350g bone-in Angus sirloin MB4+, red wine jus

Contorni

HOUSE FRIES, rosemary salt, garlic aioli

BROADLEAF ROCKET aged balsamic, parmigiano reggiano, olive oil

Dolci

CANNOLI ricotta, candied orange

The \$85 banquet menu is perfect shared with friends & family.
Each course is served family style down the middle of the table.
Let us know any dietary requirements & we can cater for these with in your selection.
Banquet menu available for guests of 8 or more.

OLO