



Welcome to Bicicletta

Banquet Menu

\$50 per Person

entrees to share

burrata - classic Italian salad with handcrafted burrata cheese, oregano, basil, heirloom & 'rosso verace' tomatoes drizzled with extra virgin olive oil **v**

fritto di calamari - fried baby squid with crispy capsicum strips, basil & caper aioli

antipasto dello chef – Selection of cured meats & pizza bread with pickle verdure and sundried tomato

mains to share

pesce del giorno - fresh fish of the day, with pearl couscous, cherry tomato, capsicum, Persian fetta, green peas, Spanish onion and citrus salsa

vegetariana - traditional Italian pizza base with mozzarella, pumpkin, spinach and ricotta topped with rocket and pine nuts **v**

suprema di pollo e prosciutto – pan tossed chicken breast supreme wrapped in prosciutto and served with Tuscan style rosemary cream potato and creamy whiskey & prawns sauce **gf**

****Served with traditional Italian Salads****

dessert selection (to share - \$60 menu)

tiramisu

dolce della tradizione italiana with coffee infused savoiardi biscuits, mascarpone and egg cream topped with cacao and chocolate scales **v**

cannoli

homemade tubular sweet pastry shells filled with ricotta, Nutella and hazelnuts served with strawberry and mint salsa **v**

pannacotta alla vaniglia

creamy vanilla bean milk custard with orange zest and chili glaze **v**

No Split Bills – one payment per group

Processing Fee for all credit card transactions 1.1% Mastercard 1.25% Visa 3.35% AMEX 3.5% Diners

Public Holiday surcharge – 10%



Welcome to Bicicletta

\$65 per person (Three Courses) / \$55 per person (Two Courses)

starter (included)

Pan di pizza - rosemary and extra virgin olive oil and garlic and spicy **v**

entrees (please choose one)

Burrata - classic Italian salad with handcrafted burrata cheese, oregano, basil, heirloom and 'rosso verace' tomatoes drizzled with extra virgin olive oil **v / gf**

Arancini – roasted pumpkin, pine nuts, sage and gorgonzola cheese risotto balls with pickled tomato relish **v**

Fritto di Calamari - Fried baby squid with crispy capsicum strips, basil & caper aioli

mains (please choose one)

Pesce del giorno – fresh fish of the day, with pearl couscous, cherry tomato, capsicum, Persian fetta, green peas, Spanish onion and citrus salsa

Cotoletta di maiale – suckling pig cutlet with carpaccio de patate, apple and rhubarb compote and aged balsamic **gf**

Ravioli di maiale - housemade ravioli stuffed with roast pork, apple, potato and thyme in a creamy apple, rhubarb & white wine sauce finished with rocket, toasted walnuts & aged balsamic **v**

Suprema di pollo e prosciutto - Pan tossed chicken breast supreme wrapped in prosciutto and served with Tuscan style rosemary cream potato and creamy whiskey & prawns sauce **gf**

Campagnola – traditional Italian style pizza base with buffalo mozzarella, Italian pork sausage, potato, wild mushrooms and basil

dessert selection (Please choose one)

Tiramisu – dolce della tradizione italiana with coffee infused savoiardi biscuits, mascarpone and egg cream topped with cacao and chocolate scales

Cannoli – Homemade tubular sweet pastry filled with ricotta, nutella and hazelnuts served with strawberry and mint salsa

Pannacotta alla vaniglia – Creamy vanilla bean milk custard with an orange zest and chilli glaze **gf**

NO SPLIT BILLS- one payment per group

Credit Card charges 1.1% Mastercard 1.25% Visa 3.35% AMEX 3.5% Diners

10% Public Holiday surcharge