Parlamento Function / Xmas menu 2023 / 2024

2 Course option

\$ 55 per head

3 course option

\$ 75 per head

*please note that menus will be organised specifically with owners on set requirements / needs for your function

First course

*options to be decided before menu printing

Antipasti

you may decide that your first course option might be a beautiful selection of Italian delicacies shared as communal plates for your function

Caesar salad

Cos, croutons, bacon rashers, poached egg, anchovies, parmesan shards – light parmesan dressing

Arancini

porcini mushroom rice balls, filled with bocconcini cheese, napoletana salsa

Papperdelle ragu'

egg ribbon pasta, braised beef / pork, tomato salsa

Penne basilico

tube pasta, chicken breast pieces, semi-dried tomatoes, roast capsicum, basil, tomato/cream salsa

Lasagne spinaci e ricotta

House-made pasta sheets, layered with spinach, ricotta, napoletana salsa, parmesan cheese

Spaghetti alla puttanesca

anchovies, capers, tomato, olives, spring onion, chilli, napoletana salsa

Second course

* options to be decided before menu printing

Salt & pepper calamari

Warm salad of salt & pepper calamari : rocket, semi-dried tomatoes, red onions – dressed in extra virgin olive oil

Pollo alla marsala

Oven-baked chicken breast served in a reduction of marsala liquer, onions, rosemary, yellow & red capsicums

Saltimbocca

Veal medallions pan-seared : prociutto, bocconcini, garlic, olive oil, sage, white wine – rosemary potatoes

Scaloppine al limone

veal medallions, pan-seared with olive oil, garlic, lemon juice, white wine, sage – rosemary potatoes

Fish of the day

fresh catch of the day to be determined on date of function

Dolci / dessert

(third course if desired)

Tiramisu

sponge finger biscotti, soaked in coffee liquer, inter;layered with cream of mascarpone and dusted with cocoa

Semi-freddo alla mandole

parfait with almonds, fresh cream caramelized pears, cider syrup

Pannacotta al cioccolato

chocolate, mascarpone. Espresso syrup, stawberry coulis

coffee / tea included with all courses

all prices / quotes include gst.