

\$74.9

BANQUET MENU ONE

STARTER

Served / shared between 2 guests

SALT & PEPPER CALAMRI

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:

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 12 years of age \$29.9

Penne napoli & mini margherita served alternately

\$89.9

BANQUET MENU TWO

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

VEAL PIZZAIOLA

Pan seared veal w. tomato sugo, roasted capsicum, olives, roasted vegetables

FILETTO DI BARRAMUNDI

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

Kids under 12 years of age \$29.9

Penne napoli & mini margherita served alternately

\$104.9

BANQUET MENU THREE

STARTERS

Served / shared between guests

BRUSCHETTA CRUST

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

MARINATED OLIVES

Garlic, lemon & Italian Herbs

POP CORN PRAWNS

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

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, toasted surdough

POLLO BOSCAIOLA

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

Kids under 12 years of age \$29.9

Penne napoli & mini margherita served alternately

\$124.9

BANQUET MENU FOUR

STARTERS

Served / shared between guests

BRUSCHETTA CRUST

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

SCALLOPS AL PONTE

Gratinated scallops, ermicelli pasta, vegetable julienne, soy butter garlic jus

ZUCCHINI FLOWERS



Fried battered zucchini flowers filled w. ricotta mousse, parmesan

BAKED FIGS

Caramelised figs, wrapped in pancetta, gorgonzola cheese crema

ENTREE

Served alternately between guests

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 12 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 greater than 40 persons, 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 and \$29.90 for children under the age of 12.

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

***Cakeage**

A fee of \$25 per cake is applicable for guests who cut and serve own 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 .