

Il Gambero

Function Menu 2025



Il Gambero Special

\$30 Pizza and Pasta Menu (served banquet style to share)

Assorted Pizzas (one large pizza per 3 guests)

Mixed Pasta Platters (one platter per 3 guests) for gnocchi or seafood add \$3

Pricing for set menus

2 Courses \$48 (pasta platters for entrée and choice of 2 mains alternate drop)

2 Courses \$50 (choice of entrée/main OR main/dessert)

3 Courses \$60 (entrée/main/dessert)

Entrée (Choose 2 alternate drop)

Fried Calamari (GF available)

Pasta – Penne: Bolognese, Napoli (V) or Carbonara

Traditional Meat Lasagna or Eggplant and Leek lasagna (V)

Nonna's Meatballs (3)

Arancini (3) (V)

Mains (Choose 2 alternate drop)

Chicken Romana w mushroom sauce or Chicken Parmigiana (GF)

Scaloppine Al Nord Veal w olives, semi dried tomatos and capsicum (GF)

Fish of the day (Barramundi or Salmon) served w salad

Porterhouse Steak (200g) cooked medium w pepper or mushroom sauce (GF)

Vegetarian Risotto or Vegetarian pizza (V) (GF options)

Desserts (Choose 2 alternate drop)

Tiramisu

Chocolate Mousse (GF)

Vanilla Bean Pannacotta (GF)

Sticky Date Pudding w Butterscotch sauce

Mixed Gelati – Lemon (GF), Chocolate and Strawberry

Extras

Garlic and Herb Focaccia Bread \$4 per person (1 large per 4 people)

Hand Cut Chips or Fries (V) \$3 per person (1 bowl per 4 people)

Italian Salads (V, GF) \$3 per person (1 bowl per 4 people)

Mixed Green Vegetables (V) \$5 (1 bowl per 4 people)

Soft Drink Jugs \$4

Coffee and Tea (drip filter Coffee) \$4

Cakeage - \$2 per person to BYO cake (our staff to cut and serve)