



FUNCTIONS & GROUP BOOKINGS

A note from Management and the Chef

Il Lago Italian Restaurant is available for group bookings up to 20 people

Private Functions can take place at Il Lago for lunch or dinner

Lunch functions take place from Monday to Saturday from 12pm – 4:00pm, and Dinner functions Monday to Saturday from 5:30pm – 9:30pm.

Please note that with lunch functions, guests are to depart from the restaurant by 4:00pm. For dinner functions, guests are to depart the restaurant by 10:30pm.

Functions that finish after these times will incur a ½ hourly fee.

Beverage Packages Available / Menu and prices are subject to change.

For your function we happily accept decorations such as balloons, vases of flowers. Unfortunately we cannot accept confetti on tables.

Il Lago Italian Restaurant is a fully licensed restaurant with an extensive wine list. No BYO for functions

We are also happy for you to bring your own cake for the occasion. We will cut and serve the cake for you at no extra cost.

Please note that prices and menu items are subject to change at any time without notice due to fresh seasonal produce.

We are more than happy to accommodate any dietary requirements or special requests.

We look forward to welcoming you to Il Lago Italian Restaurant.

A 1.4% surcharge applies to payments made with Visa or MasterCard & American Express.

GROUP BOOKINGS MENU

Option 1 (NO BYO)

Pizza and Pasta Menu

\$49 Per Person*

(Minimum of 12 people)

Optional Appetiser

Antipasto Platter to share (\$10 per person)

Crisp bread, whipped buffalo ricotta, truffle honey

Pasta

Choice of two (2) pasta platters

Penne Italian Sausage ragu'

Spinach and ricotta ravioli, truffle butter and sage (v)

Orecchiette, prawns, capers, spinach, tomatoes (I)

Penne Vegetable ragu' and basil pesto (v)

Spaghetti, pancetta, olives and eggplant in napoletana sauce

Selection of Pizza and Italian Salad

1 pizza between 4 people and 1 Italian Salad between 6 people

** Prices and menu items are subject to change at any time without notice due to availability.*

Dietary requirements can be catered for

SEAFOOD ORIGIN: (A) Australian Seafood; (I) Imported Seafood; (M) Mixed Australian & Imported Seafood

V-vegetarian

IL LAGO

Waterfront Italian Restaurant / Pizzeria

Option 2 (NO BYO)

REDUCED A LA CARTE MENU

2 Courses \$59 Per Person*

3 Courses \$69 Per Person*

(Minimum of 12 people)

Optional Appetiser

Antipasto Platter to share (\$10 per person)

Mixed Bread for the table

Entree

Cured ocean trout, pickled beetroot, goat curd, squid ink crumb (A)

Wagyu beef carpaccio (rangers valley mb9) pickled fennel, radish, smoked oyster mayo, garlic crumbs (A)

Burrata, marinated tomato, candied walnuts V

Fried calamari with red wine dipping sauce (I)

Main

Crispy skin Salmon, pumpkin puree, kipfler potato, pancetta, radicchio (A)

Rump steak, marble score 3-4, truffle butter, hand cut chips

Pasta: House made ricotta and pecorino agnolotti,, black olive, tomato V

Pasta: House made pappardelle, slow cooked lamb shank ragu'

Dessert

Traditional tiramisu

Chocolate Delight, hazelnut praline, hazelnut gelato

Gelato

Cheese selection

ADDITIONAL ITEMS / SIDE DISHES

\$10 each*

(Recommended 1 every 4 persons)

Rocket salad

Mixed leaf salad

Mixed green vegetables, pine nuts, preserved lemon

Roasted chat potatoes with rosemary

Roasted pumpkin, honey, almond, sage

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Dietary requirements can be catered for

SEAFOOD ORIGIN: (A) Australian Seafood; (I) Imported Seafood; (M) Mixed Australian & Imported Seafood
V-vegetarian

IL LAGO

Waterfront Italian Restaurant / Pizzeria

Option 3 (NO BYO)

REDUCED A LA CARTE MENU

2 Courses \$59 Per Person*

3 Courses \$69 Per Person*

(Minimum of 12 people)

Optional Appetiser

Antipasto Platter to share (\$10 per person)

Crisp bread, whipped buffalo ricotta, truffle honey

Entrée

Selection of Pizza

1 pizza between 4 people

Main

Crispy skin Salmon, pumpkin puree, kipfler potato, pancetta, radicchio (A)

Rump steak, marble score 3-4, truffle butter, hand cut chips

Pasta: House made ricotta and pecorino agnolotti, black olive, tomato V

Pasta: House made pappardelle, slow cooked lamb shank ragu'

Dessert

Traditional tiramisu

Chocolate Delight, hazelnut praline, hazelnut gelato

Gelato

Cheese selection

ADDITIONAL ITEMS / SIDE DISHES

\$10 each*

(Recommended 1 every 4 persons)

Rocket salad

Mixed leaf salad

Mixed green vegetables, pine nuts, preserved lemon

Roasted chat potatoes with rosemary

** Prices and menu items are subject to change at any time without notice due to availability.*

Dietary requirements can be catered for

SEAFOOD ORIGIN: (A) Australian Seafood; (I) Imported Seafood; (M) Mixed Australian & Imported Seafood

V-vegetarian