



## **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.



## **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

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*

# 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***

Swordfish carpaccio, olive and caper tapenade, semidried tomato

Wagyu beef carpaccio (rangers valley mb9) fennel, fig, smoked oyster mayo, garlic crumbs

Fresh Burrata, marinated tomato, candied walnuts V

Fried calamari with red wine dipping sauce

#### ***Main***

Crispy skin Salmon, pumpkin puree, kipfler potato, pancetta, radicchio

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

Pasta: House made smoked potato agnolotti, braised lamb shank ragu'

Pasta: Fresh garganelli, broccoli cream, goat cheese, semi dried tomato, almond V

#### ***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

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

*Dietary requirements can be catered for*

# 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

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

Pasta: House made smoked potato agnolotti, braised lamb shank ragu'

Pasta: Fresh garganelli, broccoli cream, goat cheese, semi dried tomato, almond V

#### **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*