

SHANIKAS BERWICK AND PAKENHAM

BANQUET MENU

3 COURSES
\$60 PER PERSON

All our Shanikas favourites served as a banquet for everyone to enjoy:

STARTER

BRUSCHETTA ROSSA

Diced tomatoes with spring onion, basil and EVO. Finished with shaved Grana (D.O.P.) and our balsamic treacle.

ENTRÉE

HOT ANTIPASTO

A twist on an Italian classic. Diced potato, mushrooms, spicy Calabrese salami, Kalamata olives, oregano, spinach, roasted pimento, all fried off with our fennel and chilli spiked veal and pork mince. Finished with creamy Brie and topped with grilled bread.

CALAMARI

Lightly dusted with lemon myrtle seasoning. Served with rocket and parmesan salad tossed with our signature plum and whole egg mayonnaise.

MAIN

GNOCCHI RAGU

Diced beef, slowly braised in our rich Napoletana sauce with basil. Served with gnocchi and finished with Grana Padano (D.O.P).

SICILIANA

Calabrese salami, bacon, Kalamata olives, chilli and garlic, deglazed with white wine and tossed in our rich Napoletana sauce. Served with rigatoni.

RAVIOLI RICOTTA

Ricotta and spinach ravioli, semi dried tomato puree, fresh basil, onion, Napoletana sauce, pesto with a touch of cream.

CHIPS

A bowl of chips served with tomato sauce.