

ioesco

\$75 2 Course Menu Choice Menu
12 – 18 ppl

FRESH CIABATTA

served with aged vinegar, extra virgin olive oil & confit garlic (V)

OR

FOCACCIA ROSSA

with extra virgin olive oil, tomato, garlic, and herbs (V)

ENTRÉE – PLEASE CHOOSE

LIGHTLY FRIED CALAMARI

with dill aioli & garden salad (DF)

or

CAPRESE SALAD

buffalo mozzarella, truss tomatoes, EVO, onions, capers & balsamic
reduction (V)

or

BEEF CARPACCIO

eye fillet, EVO, lemon, parmesan, rocket, gremolata (GF)

MAIN – PLEASE CHOOSE

WESTERN AUSTRALIAN BARRAMUNDI

grilled served w/ caponata, lemon & EVO (GF)

or

POLLO GAMBERI

chicken breast, king prawns, avocado & garlic cream sauce

or

SPAGHETTI ALLA NORMA CON POLPETTE

italian pork meatballs, tomato sugo & shaved parmigiano

CHOICE OF TWO SIDES

seasonal salad, steamed vegetables, crispy truffle potatoes
extra side \$5pp

+ add Dessert Menu \$10pp



\$85 Menu Feast Style

FRESH CIABATTA

served with aged vinegar, extra virgin olive oil & confit garlic (V)

OR

FOCACCIA ROSSA

with extra virgin olive oil, tomato, garlic & herbs (V)

ENTRÉE – To Share

SHALLOW FRIED CALAMARI

with garlic, parsley, oregano & dill aioli (DF)

&

POTATO CROQUETTES

filled with salami, ham, mozzarella, parmesan & gorgonzola cream

&

SMOKED ATLANTIC SALMON

with horseradish cream & rocket salad

MAIN – To Share CHOICE OF TWO

SLOW ROAST LAMB SHOULDER

rosemary & garlic jus

POLLO GAMBERI

chicken breast, avocado & garlic cream sauce

SPAGHETTI ALLA NORMA CON POLPETTE

italian pork meatballs, tomato sugo & shaved parmigiano

PEPPERED SCOTCH FILLET

shallots & salsa verde (GF,DF)

PAN ROAST BARRAMUNDI

lemon, capers & herb butter (GF)

CHOICE OF TWO SIDES

seasonal salad, steamed vegetables, crispy truffle potatoes, rigate pasta

+ add Dessert Menu \$10 extra per person

ioesco

\$85 3 Course Menu Alternate Drop Menu
18 + people

FRESH CIABATTA

served with aged vinegar, extra virgin olive oil & garlic confit (V)

OR

FOCACCIA ROSSO

with extra virgin olive oil, tomato, garlic & herbs (V)

ENTRÉE – CHOOSE 2

LIGHTLY FRIED CALAMARI

with dill aioli and a garden salad (DF)

or

CAPRESE SALAD

buffalo mozzarella, truss tomatoes, EVO, onions, capers & balsamic reduction (V)

or

BEEF CARPACCIO

eye fillet, EVO, lemon, parmesan, rocket, gremolata (GF)

MAIN – CHOOSE 2

WESTERN AUSTRALIAN BARRAMUNDI

grilled, caponata, lemon, EVO (GF)

or

POLLO GAMBERI

chicken breast, king prawns, avocado and garlic cream sauce

or

SPAGHETTI ALLA NORMA CON POLPETTE

italian pork meatballs, tomato sugo & shaved parmigiano

CHOICE OF TWO SIDES

seasonal salad, steamed vegetables, crispy truffle potatoes

extra side \$5pp

DESSERT – CHOOSE 2

CLASSIC TIRAMISU

or

AFFOGATTO - vanilla bean ice cream, liqueur & espresso

or

STICKY TOFFEE PUDDING - caramel sauce served & vanilla ice cream