



VICI

ITALIAN

BANQUETS



\$65PP
WHOLE TABLE ONLY
(MIN. 2 PPL)

Tavolo

Pane Lievitato

vici's signature woodfired bread with roasted garlic, smoked salt, olive oil - VE

Warm Artichoke Dip

pangrattato - VE, GFO

Arancini

of wild mushroom, truffle & parmesan - V

Fior di Latte al Forno

mozzarella baked in a cast iron pan w/ fresh basil pesto & crisp bread - V, GFO

Local Pork & Pepper Berry

salame, cornichons - GF, DF

Beef Ragù

house special slow cooked beef in a rich tomato sugo w/ rigatoni & parmigiano reggiano - GFO, DFO

Truffle Fries

shoestring fries tossed in truffle oil & parmesan - V, GF

Rocket Salad

w/ parmesan & balsamic dressing
V, VEO, GF, DFO

Dietaries

V - VEGETARIAN VE - VEGAN VEO - VEGAN OPTION
GF - GLUTEN FREE GFO - GLUTEN FREE OPTION
DF - DAIRY FREE DFO - DAIRY FREE OPTION

\$80PP
WHOLE TABLE ONLY
(MIN. 2 PPL)

Picena

Marinated Australian Olives

VE, GF

Warm Artichoke Dip

pangrattato, house made focaccia
VE, GFO

Shaved Wagyu Bresaola

fried capers - GF, DF

Classic Caprese

salad of buffalo mozzarella, heirloom tomato & basil - V, GF

Order Main

Bistecca

300g 120 day grain-fed qld. beef sirloin w/ oak leaf & parmigiano reggiano salad, chianti jus - GF, DFO

Or

Grilled Salmon

fried potatoes, stracchiatella, gremolata, grilled lemon - GF, DFO

Roasted Baby Potatoes

garlic, lemon, ricotta, parsley - VEO, GF, DFO

Dressed Tender Leaf Salad

w/ house dressing - VEO, GF

10% SURCHARGE APPLIES ON SUNDAYS.
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.
PLEASE NOTIFY OUR STAFF OF ANY DIETARY REQUIREMENTS.