Il Gambero

Function Menu 2026



Il Gambero Special
$30 Pizza and Pasta Menu (served banquet style to share)
Assorted Pizzas (one large pizza per 3 guests)
Mixed Pasta Platters (one platter per 4 guests) for g
seafood add $3
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Pricing for set menus
2 Courses $50 (pasta platters for entrée and choice of 2 mains alternate drop)
2 Courses $52 (choice of entrée/main OR main/dessert)
3 Courses $65 (entrée/main/dessert)
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Entrée **(Choose 2 alternate drop)**

Fried Calamari (GL available)
Pasta – Penne: Bolognese, Napoli (V) or Carbonara
Traditional Meat Lasagna or Eggplant and Leek lasagna (V)
Nonna's Meatballs (3)
Arancini (3) (V)

Mains **(Choose 2 alternate drop)**

Chicken Romana w mushroom sauce or Chicken Parmigiana (GL)
Scallopine Al Nord Veal w olives, semi dried tomatoes and capsicum (GL)
Fish of the day (Barramundi or Salmon) served w salad
Porterhouse Steak (200g) cooked medium w pepper or mushroom sauce (GL)
Vegetarian Risotto or Vegetarian pizza (V) (GL options)

Desserts **(Choose 2 alternate drop)**

Tiramisu
Chocolate Mousse (GL)
Vanilla Bean Pannacotta (GL)
Sticky Date Pudding w Butterscotch sauce
Mixed Gelati – Lemon (GL), Chocolate and Strawberry
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Extras

Garlic and Herb Focaccia Bread	$4 per person (1 large per 4 people)
Hand Cut Chips or Fries (V)	$3 per person (1 bowl per 4 people)
Italian Salads (V, GL)	$3 per person (1 bowl per 4 people)
Mixed Green Vegetables (V)	$5 (1 bowl per 4 people)
Soft Drink Jugs	$4
Coffee and Tea (drip filter Coffee)	$4

Cakeage - $2 per person to BYO cake (our staff to cut and serve)

GL = Gluten Low