

GEMELLE RISTORANTE ITALIANO

79 BATHURST STREET LIVERPOOL NSW 2170

PH 9602-5294

FAX 9602-6019

Email: swava@gemelle.com.au

Website: www.gemelle.com.au



TRADING HOURS:

Lunch: Mon – Fri 12.00 – 3.00pm

Dinner: Mon – Sat 6.00 -10.00pm

SUNDAY FUNCTIONS:

REQUIRE A MINIMUM OF 50 ADULTS TO OPEN. IF YOUR FUNCTION IS SMALLER, PLEASE DO NOT HESITATE TO CALL US AS WE MAY HAVE OTHER FUNCTIONS ON THE DAY AND MAY BE ABLE TO TAKE YOUR RESERVATION.

PLEASE NOTE THAT MENUS CAN BE ALTERED TO SUIT YOUR INDIVIDUAL NEEDS. PLEASE TALK TO OUR FUNCTION MANAGER FOR MORE INFORMATION.

WE ALLOW 4 HOURS FOR YOUR FUNCTION. IF YOU DO EXCEED THIS TIME, YOU WILL BE CHARGED \$250 PER HOUR EACH HOUR.

NO BYO ON SUNDAYS.

CONDITIONS OF BOOKING

SET MENU'S ARE OFFERED FOR GROUPS OF 10 OR MORE GUESTS.

ONCE YOU HAVE BOOKED YOUR FUNCTION AND THE NUMBER OF GUESTS IS CONFIRMED YOU WILL BE CHARGED FOR THAT AMOUNT. (Twelve hours prior to function)

DRINKS

BEVERAGES ARE NOT INCLUDED IN THE ADVERTISED MENU PRICES. THEY WILL BE CHARGED ON CONSUMPTION OR WE CAN ORGANISE A DRINK PACKAGE FOR YOU AT \$6.50 PER PERSON, PER HOUR, MINIMUM OF 4 HOURS. THIS WILL INCLUDE BOTTLED WHITE AND RED WINES, LOCAL BEERS (Carlton Cold, VB, Hahn Light & Tooheys Extra Dry), JUGS OF SOFT DRINK, (not including juices) & SPARKLING MINERAL WATER.

WE ARE FULLY LISCENSED AND ALLOW BYO WINE ONLY (EXCLUDING SUNDAYS).

IF YOU BRING YOUR OWN WINE, YOU WILL BE CHARGED A CORKAGE FEE OF \$2.50 PER PERSON (EXCLUDING CHILDREN).

DIETARY REQUIREMENTS

WE REQUIRE SUFFICIENT NOTICE TO ACCOMMODATE GUESTS WITH SPECIAL DIETARY REQUIREMENTS SUCH AS; VEGANS, VEGETARIANS AND GLUTEN FREE ALLEGIES.

GEMELLE RISTORANTE ITALIANO

\$32.00 SET MENU

(V) Vegetarian

STARTERS

GARLIC AND HERB BREADS

PIZZA AND PASTA *(served with Italian salads)*

MIXED PASTA PLATERS:

PENNE NAPOLETANA (V)

Short tube pasta with tomato, garlic and basil

TORTELLINI ALLA BOSCAIOLA

Round pasta filled with meat, served with creamy mushroom and pancetta sauce

MIXED PIZZAS *(Chefs Choice)*

DESSERTS

ITALIAN GELATO

GEMELLE RISTORANTE ITALIANO

\$37.00 SET MENU

(V) Vegetarian

STARTERS

GARLIC AND HERB PIZZETTAS

ENTRÉE (alternating)

PENNE NAPOLETANA (V)

Short tube pasta with tomato, garlic and basil

TORTELLINI ALLA CARBONARA

Round pasta filled with meat, served in a creamy tomato and pancetta sauce

MAIN COURSE (alternating)

POLLO ALLA MESSICANA

Chicken breast fillet topped capsicum, mushrooms, onion, Napoletana sauce touch of chilli and crispy pancetta

VITELLO AI FUNGHI

Veal pan fried with mushrooms and herbs in a creamy white wine sauce

DESSERT

VANILLA CRÈME BRULEE

GEMELLE RISTORANTE ITALIANO

\$40.00 SET MENU

(V) Vegetarian

STARTERS

GARLIC AND BRUSCETTA PIZZETTAS

ENTRÉE (alternating) served with Italian salads

ARRANCINI (V)

Ricotta and spinach rice balls filled with mozzarella cheese and semi-sun dried tomatoes, lightly crumbed served on grilled eggplant and Napoletana

TORTELLINI ALLA BOSCAIOLA

Round pasta filled with beef in a creamy mushroom, shallot and pancetta sauce

MAIN COURSE (alternating)

POLLO ALLA CARBONARA

Chicken breast topped with avocado in a creamy tomato and pancetta sauce

VITELLO ALLA PIZZAIOLA

Veal with tomato, oregano and black olives

DESSERT (alternating)

TIRAMISU

ITALIAN GELATO

GEMELLE RISTORANTE ITALIANO

\$44.00 SET MENU

(V) Vegetarian

STARTERS

GARLIC AND BRUSCETTA PIZZETTAS
ANTIPASTO PLATERS

ENTRÉE

MIXED PASTA PLATERS

SPAGHETTI ITALIANO (V)

W. mushrooms, spinach, semi sun dried tomatoes, olives and Napoletana sauce

PENNA ALLA BOSCAILA

W. pancetta, mushrooms, shallots, parmesan and cream

LINGUINE AI GAMBERI

W. fresh prawns tossed with tomatoes, garlic, extra virgin olive oil and a touch of chilli

MAIN COURSE (alternating)

POLLO ALLA MESSICANA

Chicken breast fillet with capsicum, mushrooms, onion, tomato and a touch of chilli topped with crispy pancetta

VITELLO AI FUNGHI

Veal pan fried with mushrooms and herbs in a creamy white wine sauce

DESSERT (alternating)

TIRAMISU

VANILLA CRÈME BRULEE

GEMELLE RISTORANTE ITALIANO

\$48.00 SET MENU

(V) Vegetarian

STARTERS

GARLIC AND BRUSCETTA PIZZETTAS
ANTIPASTO PLATERS

ENTRÉE (platters)

SALT AND PEPPER CALAMARI

Served on mixed leaf with lemon and lime aioli

ASPARAGGI FRITTI (V)

Fresh asparagus lightly crumbed served on a cheese sauce with crispy pancetta

NEONATA

New Zealand white bait fritters served on mixed leaf with tartare sauce

FUNGHI RIPIENI

Oven Baked mushroom cups filled with pancetta, onion and herbs served mixed leaf

MAIN COURSE (alternating)

POLLO AI GAMBERI

Chicken breast fillet topped with prawns and asparagus in a creamy sauce

VITELLO AL LIMONE

Veal scaloppine sautéed with lemon, garlic and white wine

DESSERT (alternating)

VANILLA CRÈME BRULE
ITALIAN GELATO

GEMELLE RISTORANTE ITALIANO

\$50.00 SET MENU

(V) Vegetarian

STARTERS

GARLIC AND BRUSCETTA PIZZETTAS
ANTIPASTO PLATERS
FRIED BLACK OLIVES

ENTRÉE (alternating)

GAMBERI ALL' AGILIO

Prawns with garlic, tomato and olive oil

SALT AND PEPPER CALAMARI

Served on mixed leaf with lemon and lime aioli

MAIN COURSE (alternating)

FILETTO AI FUNGHI

Eye fillet medallions served on oven roasted potatoes with a creamy mushroom sauce

GRILLED BARRAMUNDI

Grilled barramundi fillets served on wilted spinach topped with oven dried roma tomatoes

DESSERT (Choice of)

SEASONAL FRUIT PLATTERS

OR

ITALIAN GELATO

GEMELLE RISTORANTE ITALIANO

\$58.00 SET MENU

(V) Vegetarian

STARTERS (platters)

GARLIC AND BRUSCETTA PIZZETTAS

ANTIPASTO PLATERS

FRIED BLACK OLIVES

SALT AND PEPPER CALAMARI

ENTRÉE (alternating)

CANNELLONI CON RICOTTA E SPINACI (V)

Home-made cannelloni filled with ricotta cheese and spinach served with béchamel and Napoletana sauce

PENNE AI GAMBERI

Short tube pasta with prawns, chilli, garlic, fresh tomato and extra virgin olive oil

MAIN COURSE (alternating)

FILLET MIGNETTE

Eye fillet medallions wrapped in pancetta served on potato mash and wilted spinach topped with pan juices and roasted capsicum

GRILLED BARRAMUNDI

Grilled barramundi fillets served with fresh tomato, green olive & artichoke salsa

DESSERT

SEASONAL FRUIT PLATTERS

GEMELLE RISTORANTE ITALIANO

\$66.00 SET MENU

(V) Vegetarian

STARTERS (platters)

OLIVE TAPENADE AND BRUSCETTA PIZZETTAS

ANTIPASTO PLATERS

FRIED BLACK OLIVES

ARRANCINI (V) - Ricotta and spinach rice balls filled with provolone cheese and semi-sun dried tomatoes, lightly crumbed served on grilled eggplant and Napoletana

ENTRÉE (platters)

SOFT SHELL CRAB

Salt and Pepper soft shell crab topped with sweet chilli, onion, shallots and fresh lime

SALT AND PEPPER CALAMARI

Served on mixed leaf with lemon and lime aioli

FRESH PRAWNS

MIXED OYSTERS – Natural, Kilpatrick and Mornay

MAIN COURSE (alternating)

FILETTO AI GAMBERI

Grilled eye-fillet medallions topped with tiger prawns in a creamy seeded mustard infused sauce

POLLO ALLA MESSICANA

Chicken breast fillet with capsicum, mushrooms, onion, Napoletana sauce and a touch of chilli topped with crispy pancetta

DESSERT

SEASONAL FRUIT PLATTERS

GEMELLE RISTORANTE ITALIANO

CHILDRENS MENU

\$15.00 per child

STARTERS

BRUSCHETTA OR GARLIC BREAD

CHILDREN'S MEALS (choice of)

PENNE ALLA NAPOLITANA

LIGHTLY FLOURED CALAMARI & CHIPS

MARGHARITA PIZZA

CRUMBED CHICKEN STRIPS & CHIPS

CRUMBED VEAL SCHNIZEL & CHIPS

SPAGHETTI ALLA BOLOGNESE

DESSERT

VANILLA ICE-CREAM WITH CHOCOLATE TOPPING