



CHRISTMAS AT TAVOLO

Available for lunch or dinner, minimum 8 people
Please contact us for alternative dietary and allergy options
Bookings on 9478 4412 or email hello@tavolo.com.au

Entree

sharing antipasto for two;

prosciutto parma, mortadella, virginian ham, herbed goats cheese,
buffalo stracciatella, parmigiano reggiano, mixed pickles, grissini,
house-made tarallucci, wood fired garlic focaccia (gfo) (vo)

Main

spaghetti alle vongole; clams, garlic, onion, fresh diced tomato
or

10" suprema pizza; tomato base, mozzarella, mushroom, red onion,
ham, salami, sausage, capsicum, olives, parmigiano cheese

or

turkey roulade, lentils salad, carrot textures, roasted potatoes
(gf)

Dessert

mixed berry pudding, almond cookie & fresh berries
or

beetroot panna cotta, honeycomb, sweet basil (gf)

\$40 per head

A minimum of 3 business days' is notice required, with final numbers
to be confirmed 24 hours prior.

Please alert us of any allergies or dietary requirements so that we
may cater best for your needs.

(v) vegetarian | (vo) veg. option | (gf) gluten free | (gfo) gf option available



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Appetizer

seared scallops, crispy pancetta, lemon aioli, asparagus textures
(gf)
or
caprese salad; buffalo mozzarella, rainbow tomatoes, papadum bread,
basil & balsamic pearls (gfo)

Entree

pumpkin filled house-made ravioli, beef straccetti & butter sage
sauce
or
house-made maccheroni, cauliflower sauce, guanciale & parmigiano
reggiano (gfo)

Main

market fish, roasted beetroot, lentils, puffed barley & salsa verde
(gfo)
or
beef sirloin tagliata, deep fried polenta, sour cream, micro herb,
orange salad & red wine jus (gf)
or
free range chicken breast; garlic mash, charred zucchini, balsamic
pickled onions, baked truss tomatoes (gf)

Dessert

traditional apple strudel, torrone crumb & chocolate ice-cream
or
white chocolate fondant, cartellate pugliesi & fresh berries

\$55 per head

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CHRISTMAS AT TAVOLO (vegetarian options)

The following vegetarian options are available as substitutions to your set menu with prior notice. Please alert us of any allergies or other dietary requirements so that we may cater best for your needs.

Entree

pumpkin filled house-made ravioli & butter sage sauce (v)
or
house-made maccheroni, cauliflower sauce & parmigiano reggiano (v)
or
mushroom bruschetta; mixed exotic mushrooms, truffle oil, truffle
paste (v) (gfo)

Main

tomato gnocchi; spinach, sun-dried tomato & chilli jam, pine nuts,
pesto, goats cheese, napoletana sauce (v)
or
warm beetroot salad; slow cooked red & gold beetroot, baby spinach,
thyme infused goats cheese, roasted walnuts, balsamic & honey
dressing (v) (gf)
or
Tartufata Pizza; mozzarella, mushroom, truffle cream, shaved
parmigiano cheese & parsley (v)

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(v) vegetarian | (vo) veg. option | (gf) gluten free | (gfo) gf option available