

FUNCTION MENU

At Bombetta we have created the perfect set menu using simple fresh ingredients

2 COURSE | \$45 PER PERSON

3 COURSE | \$60 PER PERSON

Entree Choice

Garlic, mozzarella and rosemary pizzetta (Veg)

Arancini, beetroot, goat cheese, almond cream (Veg)

Mooloolaba king prawn, garlic labneh, lime powder, chilli (GF)

Bruschetta, fresh fig, blue cheese, prosciutto, basil, balsamic

Main Choice

Classic Bombetta's of veal and pork stuffed with taleggio, provolone, oregano and rosemary, wrapped in prosciutto, finished with lemon zest, parsley and parmesan, served with tomato, buffalo mozzarella and basil, crusty ciabatta

Market fish of the day, skinny fries, baby cos lettuce, yoghurt chive dressing (GF)

Braised beef short rib, goat cheese polenta, pickled zucchini (GF)

Pan fried potato gnocchi, smoked squash puree, fresh fig, hazelnut, goat cheese yoghurt, cress (Veg)

Dessert Choice

Nutella pizza, marshmallow, berries, caramel, vanilla ice cream

Espresso martini panna cotta, orange sherbet

Limoncello tart, blue berry creme fraiche

Affogato – shot of espresso, shot of Frangelico, vanilla ice cream

