

BANCHETTO MENU - \$109 PER PERSON

APERITIVO

Marinated Olives GF, VG, NF, V

With rosemary, thyme, chilli & garlic.

Arancini GF, NF

Peas, prosciutto & mozzarella

ANTIPASTI

Byron Bay Burrata V, GF, NF

Roasted vine ripened tomatoes and aceto balsamico.

Pizza Bianca DF, NF, VG

Sea salt, rosemary & EVOO.

Salumi Misti GFO, DFO, NFO

Selection of cured meats.

SECONDI

Rigatoni al Pesto GFO, V, DF

With sundried tomato pesto or zucchini & stracciatella.

Porchetta GF, DFO,

Pumpkin puree, roasted carrots, RWJ.

Garden Salad GF, V, VG, NF, DF

Rocket cucumber and tomato.

DOLCE

Tiramisu

Mascarpone cream, marsala & espresso.

Our Banchetto menu is only available for tables of 2 or more.

Banchetto menu must be ordered by whole table.



PERSONE

by Gambero

GAMBARO'S 22ND ANNUAL MUD CRAB CUP
SUNDAY 23RD FEBRUARY
THE RACE THAT STOPS THE CITY

PERSONE
by Gambero

FREE ENTRY TO WATCH THE RACES
3 COURSE LUNCH | \$170PP
3 COURSE LUNCH & 3 HOUR BEVERAGE PACKAGE | \$230PP
RACING MUD CRABS | \$250 EACH

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APERITIVO

		3 / 6 / 12
Pizza Bianca <small>DF, NF, VG</small>		
Sea salt, rosemary & EVOO.	12	
Bruschetta <small>V, GFO, DFO, NF</small>	8 ea	
<ul style="list-style-type: none"> Semi-dried tomatoes with whipped ricotta & basil Smoked Salmon Mousse <small>GFO, NF</small> with fried baby capers, chives. 		
Ostriche <small>DF, NF, GF</small>		
Natural oyster, cucumber & dill vinagrette.	21	42 84
Natural oyster, Gin&Tonic, lemon balm & Myrtle pearl.	23	46 92
Marinated Olives <small>GF, VG, NF, V</small>		12
With rosemary, thyme, chilli & garlic.		

ANTIPASTI

Byron Bay Burrata <small>V, GF, NF</small>	32		
Roasted vine ripened tomatoes and aceto balsamico.			
Trio of Crudo <small>DF, NF</small>	34		
Kingfish, salmon & tuna, salt, EVOO.			
Polpetta <small>NF</small>	28		
Beef, pork and fennel meatballs, tomato, parmesan & basil.			
Seared Wagyu Carpaccio <small>GF, DF, NF</small>	29		
Cornichons, aioli, caper berries, seeded mustard, parmesan, rocket.			
Mooloolaba Grilled Chilli Prawns <small>NF, GF</small>	28		
Nduja butter, grilled lemon.			
Grilled Fremantle Octopus <small>NF, DFO</small>	32		
Gazpacho, olives, sea herb, EVOO.			
Arancini <small>GF, NF</small>	18		
Peas, prosciutto & mozzarella.			
Make your own Antipasto Platter			
we suggest ordering with Pizza Bianca			
Salumi Misti (50gr ea) <small>GFO, DFO, NFO</small>		14e	
Prosciutto San Daniele & rockmelon. Mortadella & chargrilled peppers. Angus Bresaola & grilled artichoke. Capocollo & pickled zucchini.			
Grana Padano		10	
With truffled honey.			
Sundried Tomatoes		5	
PIZZE (HOME MADE)			
Napoli <small>GFO, V, NF</small>		22	
Tomato, fior di latte, basil & EVOO.			
Boscaiola <small>GFO, NF</small>		26	
White base, mushrooms, pork and fennel sausage, friarielli, chilli.			
Parma <small>NF, GFO</small>		28	
Tomato, fior di latte, prosciutto San Daniele, rocket & parmigiano reggiano.			

PRIMI (FRESH HOMEMADE PASTA)

Linguine Aragosta <small>GFO, DF</small>	68	Pappardelle Al Ragù' <small>GFO, NF, DFO</small>	42
Queensland tropical lobster, tomato, chilli, garlic & lemon.		Large, flat ribbon pasta with pork & beef ragu'.	
Rigatoni al Pesto <small>GFO, V</small>	34	Peas & Scallops Risotto <small>GF, NF</small>	42
With sundried tomato pesto, zucchini & stracciatella.			
Squid Ink Mezzelune <small>NF</small>	38	Potato Gnocchi	
Fish mousse filling, lobster bisque, prawn, chives.		<ul style="list-style-type: none"> Napoli sauce, grana Padano, basil. <small>NF, GFO, DFO, VG</small> Pork & Fennel Sausage Gnocchi <small>NF, GF</small> Fresh tomato, broccoli floret, chilli. 	32 36

SECONDI

Pesce <small>NF</small>	45
Barramundi, fennel veloute, grilled artichokes, chives and seaherbs.	
Porchetta <small>GF, NF</small>	46
Pumpkin puree, roasted carrots, RWJ.	
250gr Eye Fillet <small>GF, NF, DFO</small>	75
Carrot puree, parsnip chips, RWJ.	
Cotoletta Alla Milanese <small>NF</small>	59
Crumbed veal cutlet, lemon & rocket.	
500grams Bistecca	78
Sea salt, lemon, EVOO.	

V: Vegetarian | VG: Vegan | VGO: Vegan Option | GF: Gluten Free | GFO: Gluten Free Option | DF: Dairy Free | DFO: Dairy Free Option | NF: Nut Free | NFO: Nut Free Option | Vegan and Vegetarian menu available on request.

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We would like to personally thank you for your support.

- John, Donny, Frank and the Gambaro team -

SHARE STYLE MAINS

14hr Slow Cooked Lamb Shoulder <small>GF, DF, NF</small>	120
Lemon, salsa verde RWJ.	

CONTORNI

Roasted Pumpkin <small>GF, NFO, DFO</small>	14
Honey, goat cheese, pine nuts.	
Roasted Beetroot Salad <small>GF, NF</small>	14
Orange segments, stracciatella.	
Patatine Fritte <small>V, DF, NF</small>	14
Aioli, chilli & onion seasoning.	
Garden Salad <small>GF, V, VG, NF, DF</small>	14
Rocket cucumber and tomato, red onion.	
Grilled Greens <small>GF, V, NF, DF</small>	14
Sugar snap, snow peas, brussel sprout and kale.	

Our produce is delivered fresh and is subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. 15% surcharge applies on public holidays. A service fee will apply to all credit card transactions.