

PERSONE BANQUET MENUS

All Banquet menus are available for groups of 2-16 people. For allergen free option, please speak with your waitperson.

BANCHETTO | \$65

Shared menu

Focaccia & Marinated Olives

ENTRÉE

Tomato Arancini & Fontina Cheese
Seared Beef Carpaccio

MAINS

Rigatoni Amatriciana
Napoli Pizza

SIDES

Mixed Leaf Salad & Chips

DESSERT

House-Made Cannoli

VELOCE | \$85

Shared menu

Focaccia & Antipasto Board

ENTRÉE

Tomato Arancini & Fontina Cheese
Byron Bay Burrata

MAINS

Please select one main per person.

Pumpkin Risotto
Pappardelle al Ragu
Fish Of The Day
Porchetta

SIDES

Mixed Leaf Salad & Chips

CONVIVIO | \$109

Shared menu

Focaccia & Antipasto Board

ENTRÉE

Tomato Arancini & Fontina Cheese
Byron Bay Burrata
Grilled Scallops

MAINS

Pumpkin Risotto
Rigatoni Amatriciana
Porchetta

SIDES

Mixed Leaf Salad & Chips

DESSERT

House-Made Cannoli

AN ITALIAN AFFAIR | \$125

Shared menu

Focaccia & Antipasto Board

ENTRÉE

Tomato Arancini & Fontina Cheese
Byron Bay Burrata
Grilled Scallops
Seared Beef Carpaccio

MAINS

Pumpkin Risotto
Pappardelle al Ragu
Porchetta

SIDES

Mixed Leaf Salad & Chips
Grilled Greens

DESSERT

Tiramisu



Oysters GF, DF, NF	3 / 6	Pizza Bianca DF, NF	12
• Natural with lemon & mignonette	21 42	Sea salt, rosemary & EVOO	
• Cucumber & dill vinaigrette	21 42		
		Goat Cheese Dip GFO, NF	21
Bruschetta V, NF	26	Crispy prosciutto, pomegranate, pane carasau	
Heirloom tomatoes, stracciatella cheeses & basil			
Marinated Olives GF, DF, NF, VG	14.5		
Rosemary, thyme, chilli & garlic			

House Made Focaccia DF, NF, VG Served with butter or olive oil.	5ea	Seared Wagyu Carpaccio GFO, NF Parmesan cream, capers, croutons.	29
Burrata GF, NF, V Pumpkin, caramelised pepitas.	32	Grilled Mooloolaba King Prawns (3) GF, NF Nduja butter, lemon.	37
Polpette NF Beef, pork and fennel meatballs, napoli sauce, parmesan & basil.	29.5	Polpo Alla Luciana DF, NF Octopus, tomato and capsicum sauce, olives, capers	39
Kingfish Crudo GF, DF Orange, pistachio, mint.	35.5	Arancini (3) NF, V Tomato and fontina cheese.	16
		Salumi Misti GF, DF, NF Olives, marinated vegetables.	38

Napoli GFO, NF, V	23	Formaggi e Miele GFO, NF	28
Tomato, fior di latte, basil & EVOO.		Ricotta, gorgonzola, fior di latte, parmesan & honey.	
Parma GFO, NF	33		
Tomato, fior di latte, prosciutto San Daniele, rocket & parmesan.			

Pappardelle Al Ragu' GFO, DFO, NF	42	Bucatini and Rabbit Ragout GFO, DFO, NF	43
Flat ribbon pasta with pork & beef ragu'.		Parmesan, parsley.	
Linguine Aragosta GFO, DF, NF	68	Squid Ink Mezzelune NF	39.5
Lobster, tomato, chilli, garlic & lemon.		Fish mousse, lobster bisque, king prawn.	
Rigatoni Amatriciana GFO, NF	34	Sautéed Gnocchi	
Guanciale, pecorino, chilli, tomato.		• Peas, pancetta, parmesan. GFO, NF	32
		• Napolitana sauce, parmesan. GFO, DFO, NF	29
Pumpkin Risotto GF, NF, V	26		
Crispy sage, parmesan.			

Ossobuco GF, NF	44
Polenta, gremolata.	
250gm Eye Fillet GF, DFO, NF	75
Carrot puree, parsnip chips.	
Choice of red wine jus, mushroom sauce or pepper sauce.	
Daily Fish GF, DF, NF	45
Caponata, capers.	
Crumbed Veal Cutlet NF	65
Rocket, lemon.	
Eggplant Parmigiana NF, V	32
Mozzarella, napolitana sauce, parmesan.	
500gm Fiorentina GF, DFO, NF	114
Choice of red wine jus, mushroom sauce or pepper sauce	

Roasted Pumpkin GF, NFO, DFO, V	15.5
Honey, goat cheese, pine nuts.	
Chips NF, DF, VGO	14
Chilli salt & aioli.	
Mixed Leaf Salad GF, DF, NFO, V	18
Walnuts, honey vinaigrette	
Grilled Greens GF, NF, DF, VGO	18
Kale, snowpeas, brussel sprout	
Grilled Corn GF, NF, V	19
Parsley & chilli butter.	



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.

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 and 10% on weekends. A service fee will apply to all credit card transactions.

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We would like to personally thank you for your support.

- John, Donny, Frank and the Gambaro team -