

ITALIAN

AT THE PACIFIC

FOOD • WINE • PEOPLE

Food, Wine, People...

Nestled in The Beach Hotel, Byron Bay, 'Italian at the Pacific' provides a bustling, atmospheric restaurant, dishing up contemporary inspired Italian cuisine which will please foodies, gourmands & casual diners alike.

At Italian at the Pacific we're introducing an exciting menu created by our head chef, William Ennis. This new menu of taste plates, antipasti, fresh pastas & main dishes showcases some of the region's finest produce, making our restaurant even more memorable. Our aim at Italian at the Pacific, with our new ocean view bar is to ensure all our guests have the opportunity to enjoy some of Byron's finest cocktails & wine, in a warm, relaxed & inviting environment.



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COCKTAIL MENUS

\$45 per person

8 canapes per person - lunch snack menu (LUNCH ONLY)

Choose 2 items from each group below:

1ST CANAPES

Oysters natural
Tomato & basil crostini
Salted cod croquettes
Chilled seasonal soup shots
Aubergine & anchovy crostini

2ND CANAPES

Local chilli & garlic prawns
Goats cheese crostini
Crispy pork & apple
Carpaccio of beef

DESSERT

Moist flourless chocolate cake
Seasonal crème brûlée
Tiramisu

\$60 per person

Banquet table plus 4 canapes per person & 2 bowls per person

Banquet dishes (buffett - style)

All of these items served on a large table for guests to graze:

Steamed Ballina prawns, clair de lune oysters, tomato with basil mozzarella, Vecchiet prosciutto, fresh melon, house baked bread

Choose 2 items from each group below:

CANAPES

Salted cod coquettes
Aubergine & anchovy crostini
Cured kingfish
Chilled seasonal soup shots

BOWLS

Wild mushroom risotto
Lamb & ballotti bean ragu
Scotch fillet & potato salad
Snapper & lemon crushed potatoes, tomato herb dressing

\$70 per person

Banquet table plus 8 canapes per person & 2 bowls per person

Banquet dishes (buffett - style)

All of these items served on a large table for guests to graze:

Steamed Ballina prawns, clair de lune oysters, tomato with basil mozzarella, Vecchiet prosciutto, fresh melon, house bake bread

Choose 2 items from each group below:

CANAPES

Salted cod coquettes
Aubergine & anchovy crostini
Cured kingfish
Chilled seasonal soup shots

BOWLS

Wild mushroom risotto
Lamb & borlotti bean ragu
Scotch fillet & potato salad
Snapper & lemon crushed potatoes, tomato herb dressing

DESSERTS

Moist flourless chocolate cake
Seasonal crème brûlée
Tiramisu
Fresh fruit meringues

ADDITIONAL INFORMATION

- All menus include sides of green salad & chilli, garlic green beans
- We are able to cater for dietary requirements - please give a minimum of one week notice
- These menus are subject to change based on seasonality of produce, please use as a guide only