

LOMBRA

Cantina · Cucina · Pizzeria · Caffé

Wst — Nø.15 — Lks

Banquet Menu

Welcome to Lombra Cantina!

All groups of eight guests or more are required to go on a shared banquet menu.

Our chefs have carefully designed three banquet menus that allows you the freedom to select your favourite dishes or you can leave it to our chefs to decide for you...

Chat with one of our friendly staff for more details

Follow us on Facebook & Instagram



Banquet Menus

MIN OF 3 GUESTS

KIDS 24.9pp

Select any Kids Meal from our Kids Menu

+

A Soft Drink or Juice

+

Scoop of Ice cream

**Strictly for kids under 12*

AMALFI 45pp

Antipasti (select 2)

Pizza (select 1)

Pasta (select 1)

Sides (select 1)

Dessert (select 1)

Coffee (select 1)

**Quantities based on 3 guests*

SORRENTO 60pp

Antipasti (select 3)

Pizza (select 1)

Pasta (select 1)

Mains (select 1)

Sides (select 1)

Dessert&Coffee (select 1)

**Quantities based on 3 guests*

ANTIPASTI

CAPRESE SALAD (GF/VEG)

Fresh buffalo mozzarella, fresh cherry tomato, EVO & fresh basil.

KING FISH CRUDO (GF)

Kingfish topped with citrus infused oil, buffalo ricotta & toasted crushed pistachio

EGGPLANT PARMIGIANA (GF/VEG)

Baked layers of fried eggplant, Napoletana sauce, mozzarella, parmesan & basil

BRESAOLA E RUCOLA (GF)

Cured beef Bresaola thinly sliced, served with rocket, EVO, shaved parmesan & balsamic glaze

IMPEPATA DI COZZE & VONGOLE (GF)

South Australian vongole & mussels in an Italian style broth & served with toasted bread.

LOMBRA ANTIPASTO (+\$5.0 per person)

Italian style platter of cold meats, cheeses, olives & fried pizza strips

<<<< Available at \$5.00 extra pp >>>>

PIZZA BRUSCHETTE

TRICOLORE (VEG)

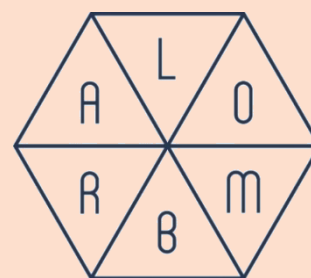
Focaccia topped with fresh cherry tomato, stracciatella, balsamic glaze, basil, oregano, EVO, sea salt

MORTAZZA

Focaccia topped with mortadella, stracciatella, pistachio, EVO, black pepper

DOMENICA

Focaccia topped with mushroom medley, San Daniele prosciutto (20 months), stracciatella, truffle oil, parsley, sea salt



STREET FOOD

ARANCINI AL RAGU`

Traditional Italian fried Arancini of rice coated with breadcrumbs & a centre of peas, fior di latte & Ragù` sauce

ARANCINI AI FUNGHI E TALEGGIO (VEG)

Mushroom medley, Taleggio, onion & parmesan risotto coated with breadcrumbs & fried

CALAMARI CON SEMOLA

South Australian baby squid dusted in semolina flour & pepper, served with garlic aioli

POLENTA CHIPS (GF/VEGAN)

Deep fried polenta chips served with Napoletana dipping sauce

MONTANARE

CLASSICA (VEG)

Naples style fried pizza balls topped with buffalo ricotta, parmesan, San Marzano tomato & fresh basil

RAGUSA

Naples style fried pizza balls topped with Ragù` sauce, stracciatella & pecorino

GIANNI AGNELLI

Naples style fried pizza balls topped with rich Lamb Ragù` sauce, stracciatella & pecorino

PASTA

PAPPARDELLE RAGÚ D'AGNELLO

Pappardelle in a traditional rich slow cooked Lamb Ragú`

LASAGNA NAPOLETANA

Traditional egg lasagna sheets layered with ragu`, ham, provolone cheese, boiled eggs & bechamel sauce

PACCHERI LOMBRA

Paccheri with mushroom medley, garlic, pancetta & pork sausage in a creamy saffron sauce

SPAGHETTONI ALLA SCOGLIO

Fresh local seafood including, cockles, mussels, prawns & squid cooked with garlic, EVO, chilli, hint of Napoletana sauce & topped with seasoned toasted pangrattato, served with Spaghettoni

SPAGHETTONI CON VONGOLE

Spaghettoni with South Australian cockles sauteed in EVO, garlic, chilli, parsley, white wine & topped with seasoned toasted pangrattato

PACCHERI CON GRANCHIO CALABRESE

Paccheri with SA crab meat, cherry tomatoes, nduja (*spicy calabrese salame*) garlic, parsley & a dash of cream

PAPPARDELLE ALLA NORMA (VEG)

Pappardelle with eggplant, cherry tomatoes, basil, onion in a Napoletana & buffalo ricotta sauce

GNOCCHI

Our egg free gnocchi are made fresh daily by our chefs, try them with one of the following sauces;

Napoli (Veg/Vegan)

Lamb Ragú`

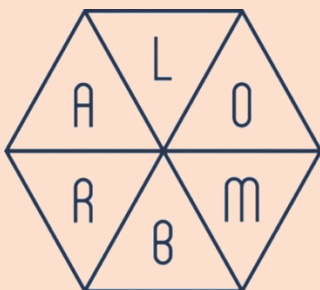
Four Cheeses, Honey & Walnut Crumble

RISOTTO PORCINI E TARTUFO (GF/VEG)

Traditional Italian risotto mushroom medley, sauteed onions, parmesan cream, vegetable stock, white truffle oil

LE VENEZIE 'GLUTEN FREE' PENNE +2.0

Select a pasta dish of your choice & make it Gluten Free



MAINS

SECONDI

FRITTO MISTO CON SEMOLA

South Australian baby trawl squid & prawns, whitebait & scallops dusted in semolina flour, served with garlic aioli & a garden salad

PORCHETTA PLATE

House made roasted Porchetta sliced & served with seasoned roasted potatoes, fried pizza strips & garlic aioli

TAGLIATA CON RUCOLA E GRANA (GF)

Black Angus Scotch Fillet cooked medium-rare & sliced on a bed of rocket. Topped with Italian parmesan & balsamic glaze & served with roasted potatoes

GRIGLIATA DI PESCE (GF) (+\$6.0 per person)

SA King Prawns SA baby trawl squid & scallops served with roasted potato & Italian garden salad

{All Seafood is locally sourced in SA}

<<<< Available at \$6.00 extra pp >>>>

SIDES

CONTORNI

ROASTED POTATOES

Seasoned roasted potatoes

CHIPS

Crispy golden chips served with tomato sauce

ITALIAN GARDEN SALAD

Italian style garden salad with white balsamic dressing

ROCKET SALAD

Rocket, Grana Padano parmesan, roasted walnuts, balsamic glaze

BROCCOLINI

Pan-fried Broccolini served with Garlic, parsley, sea salt & EVO

* All sides are Gluten Free & Vegan

PIZZA

MARINARA (VEGAN)

San Marzano tomato, garlic, basil & oregano (no seafood)

MARGHERITA (VEGETERIAN)

San Marzano tomato, fior di latte, Grana Padano parmesan, fresh basil

NORMA (VEGETERIAN)

San Marzano tomato, fior di latte, roasted eggplant, Grana Padano parmesan, buffalo ricotta & fresh basil

BUFALA E CRUDO

San Marzano tomato, buffalo mozzarella, San Daniele prosciutto (20 months), rocket & Grana Padano parmesan

CAPRICCIOSA

San Marzano tomato, fior di latte, Italian ham, porcini medley, olives.

SALSICCIA E FRIARIELLI

Fior di latte, pork & fennel sausage, Grana Padano parmesan, friarielli (wild Italian broccolini pan fried), crumbled tarallo

HOT SALAME

San Marzano tomato, fior di latte, chilli coated hot salame, nduja & olives

NINO'S

San Marzano tomato, fior di latte, fried mortadella cubes, pork & fennel sausage & Italian ham.

WEST LOMBRA

Mushroom medley, fior di latte, buffalo ricotta, San Daniele Prosciutto (20 months), stracciatella, parsley & truffle oil

ARTISAN 'GLUTEN FREE' PIZZA - 2.5 extra

LOMBRA makes its own gluten free bases in a 10" size. Simply select your favourite pizza variety above & ask for Gluten Free

DESSERT

DOLCI

LOMBRA TIRAMISÚ

Our house made Tiramisú changes seasonally, ask one of our team members about the current offering

BABA`

House made traditional Baba, filled with Italian custard & soaked in rum

CANNOLI SICILIANI

Traditional Sicilian ricotta cannoli garnished with pistachio & candied orange

PANNA COTTA (GF)

Our house made traditional vanilla based Panna Cotta, toppings available: caramel, dark chocolate, nutella & mix berries compote.

DELIZIA AL LIMONE

This housemade dome shaped delicacy famous on the Amalfi Coast is an aromatic limoncello infused sponge dessert with Lemon custard.

NUTELLA PIZZA

Nutella, strawberries, mascarpone & dusted with icing sugar

KINDER ZEPPOLINE

Deep fried mini pizza balls coated with sugar & drizzled with Nutella, mascarpone & white chocolate

SNICKERS ZEPPOLINE

Deep fried mini pizza balls coated with sugar & drizzled with Nutella, topped with caramel & toasted walnuts

Can't decide?

If you are having trouble deciding?

Why not leave it to our chef
to decide for you?

Talk to our staff about a chefs
selection for your table

Buon Appetito