

GARIBALDI

ITALIAN RESTAURANT & BAR

THE GARIBALDI SIGNATURE MENU FOR EVENTS

3 Course with Choices of Garibaldi Signature Dishes 128 ++

CAPELANTE – Seared Sea Scallops, Cannellini Beans
& Truffle Emulsion

or

BURRATA – Burrata Cheese with Pear Salad & Cherry Tomatoes

or

ZUPPA – Lobster Soup with Lobster Meat & Tarragon



TAGLIATELLE – Tagliatelle with
Porcini Mushrooms & Truffle Cream Sauce

or

CASARECCE – Short Twisted Pasta with Pork Sausage Ragù & Spicy Nduja

or

BRANZINO – Italian Sea Bass with Creamy Crabmeat Sauce

or

MANZO – Angus Beef Tenderloin & Mushroom Ragout (supplement \$28)



FORMAGGI – Buffalo Milk Camembert from Bergamo with Melba Toast

or

DOLCI – Chocolate Panna Cotta & Strawberries

****Minimum of 10 pax & prebooking required**

GARIBALDI

ITALIAN RESTAURANT & BAR

THE SEASONAL MENU

4 Course Menu 158++

Pairing with 4 glasses of wine, add 88++

ASPARAGI BIANCHI – CAVIALE

Steamed White Asparagus – Siberian Caviar – Chopped Egg Dressing
2021 Amorino Cerasuolo D'Abruzzo Castorani – Montepulciano Grape



SPAGHETTI – GAMBERI – PESTO - BOTTARGA

Spaghetti – Sea Prawns – Wild Garlic Pesto – Bottarga
2021 Trebbiano Cadetto Castorani, Abruzzo – Trbbiano Grape



CERNIA

Cod Fish – Crabmeat Sauce – Broccolini
2020 Alice Verdeca Produttori di Manduria, Puglia – Verdeca Grape

or

AGNELLO

Roasted NZ Lamb Rack – Celeriac Purée – Beetroot
2015 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape

or

MANZO

Tochigi Wagyu A5 – Mushroom Ragout (supplement \$58)
2015 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape



DOLCE

Matcha Chantilly – Pineapple – Passionfruit
Graham's 10 Year old Tanny Port, Portugal

**Please select one dish from the box

GARIBALDI

ITALIAN RESTAURANT & BAR

THE SEASONAL MENU

5 Course Menu 188++

Pairing with 5 glasses of wine, add 98++

ASPARAGI BIANCHI – CAVIALE

Steamed White Asparagus – Siberian Caviar – Chopped Egg Dressing

2021 Amorino Cerasuolo D'Abruzzo Castorani – Montepulciano Grape



GAMBERI – RICCI DI MARE

Sweet Prawn Tartare – Bafun Sea Urchin – Citrus Sauce

NV Pol Roger Brut Réserve, France

or

SARDINA – CARCIOFI – GUANCIALE

Fried Sardine – Baby Artichoke – Pork Guanciale

2019 Lugana Orestilla Montonale, Lombardia – Turbiana Grape



SPAGHETTI – GAMBERI – PESTO - BOTTARGA

Spaghetti – Sea Prawns – Wild Garlic Pesto – Bottarga

2021 Trebbiano Cadetto Castorani, Abruzzo – Trbbiano Grape



CERNIA

Grouper – Crab Meat – Pink Sauce – Broccolini

2020 Alice Verdeca Produttori di Manduria, Puglia – Verdeca Grape

or

AGNELLO

Roasted NZ Lamb Rack – Celeriac Purée – Beetroot

2015 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape

or

MANZO

Tochigi Wagyu A5 – Mushroom Ragout (supplement \$58)

2015 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape



DOLCE

Matcha Chantilly – Pineapple – Passionfruit

Graham's 10 Year old Tanny Port, Portugal

**Please select one dish from each box

GARIBALDI

ITALIAN RESTAURANT & BAR

THE SEASONAL MENU

6 Course Menu 218++

Pairing with 6 glasses of wine, add 108++

GAMBERI – RICCI DI MARE

Sweet Prawn Tartare – Bafun Sea Urchin – Citrus Sauce
2021 Amorino Cerasuolo D'Abruzzo Castorani – Montepulciano Grape



ASPARAGI BIANCHI – CAVIALE

Steamed White Asparagus – Siberian Caviar – Chopped Egg Dressing
NV Pol Roger Brut Réserve, France



SARDINA – CARCIOFI – GUANCIALE

Fried Sardine – Baby Artichoke – Pork Guanciale
2019 Lugana Orestilla Montonale, Lombardia – Turbiana Grape



SPAGHETTI – GAMBERI – PESTO - BOTTARGA

Spaghetti – Sea Prawns – Wild Garlic Pesto – Bottarga
2021 Trebbiano Cadetto Castorani, Abruzzo – Trbbiano Grape



CERNIA

Grouper – Crab Meat – Pink Sauce – Broccolini
2020 Alice Verdeca Produttori di Manduria, Puglia – Verdeca Grape

or

AGNELLO

Roasted NZ Lamb Rack – Celeriac Purée – Beetroot
2015 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape

or

MANZO

Tochigi Wagyu A5 – Mushroom Ragout (supplement \$58)
2015 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape



DOLCE

Matcha Chantilly – Pineapple – Passionfruit
Graham's 10 Year old Tanny Port, Portugal

**Please select one dish from the box