



IL CENTRO

EVENT PACKAGES





ABOUT IL CENTRO

Il Centro has long been regarded as one of Brisbane's best restaurants. Located in the heart of Brisbane's premier dining precinct, [Eagle Street Pier](#), the multi-award-winning restaurant enjoys sweeping views of the Brisbane River and Story Bridge.

Since 1992, we've provided guests with a fine balance of casual yet elegant al fresco and indoor dining with a modern Italian flavour. Our innovative menu and superb location have made us a popular rendezvous for Brisbane's business community, local residents and visitors alike. Regular guests and first time diners always feel welcome at Il Centro. Good old-fashioned hospitality has been a major ingredient for our continued success.

For what ever your occasion, IL Centro is the place to be.





OPENING HOURS, CAPACITY AND MINIMUM SPENDS

BAR AND KITCHEN OPENING HOURS

Monday to Friday: 12.00PM to 11.00PM

Saturday: 6.00PM to 11.00PM

Sunday: 12.00PM to 11.00PM

PRIVATE DINING ROOM

Looking for a private dining room in Brisbane for your next special occasion? Il Centro is delighted to offer diners exclusive use of our private dining room – La Sala.

Our private dining facility is the ideal way to host a dinner or cocktail-style function. It's also an excellent space for accommodating a boardroom meeting, business presentations... or a business lunch with new clients.

With full AV available and exclusive weekend hire, Il Centro can host a wide variety of events and functions to suit all needs.

PRIVATE DINING ROOM CAPACITY

Sit down: 20pax

Cocktail: 30pax

PRIVATE DINING ROOM MINIMUM SPENDS

Sunday to Thursday minimum spend is \$1,000

Friday to Saturday minimum spend is \$2,000

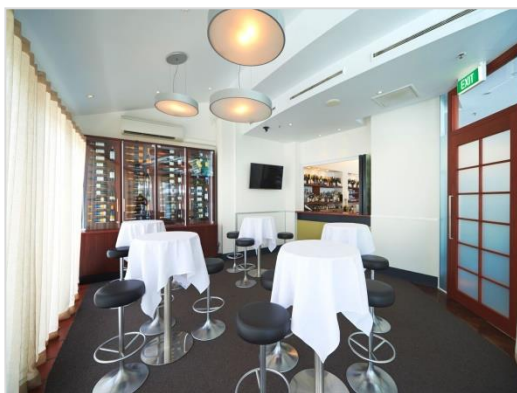
FULL VENUE HIRE

160pax on application only and pending availability.

Price will depend on size of event, logistics involved and will be discussed upon application.

A photograph of a restaurant table set with several wine glasses and a city view at night. The table is covered with a white cloth and has a white napkin and silverware. The background shows a city skyline with blue and white lights. A black banner with white text is overlaid on the image.

FOOD & BEVERAGE OPTIONS



CANAPÉ PACKAGE

PRE DINNER: 3 selections for \$21pp | OTHER: 6 selections for \$38pp | 10 selections for \$60pp

COLD

- Gnocco fritto with Wagyu bresaola and Woodside goats curd
- Smoked salmon with citrus crème fraiche and fennel GF
- Red witlof with tomato, mozzarella and olives GF
- Rare roast beef crostini with crisp capers and shaved Reggiano
- Prawn on grilled polenta cake and avocado salsa
- Fresh figs wrapped in prosciutto and blue cheese GF

HOT

- Seared scallop with zucchini puree, almond and orange crumb
- Taleggio and truffle arancini with crispy pancetta
- Mozzarella, tomato and mushroom pizzette
- Tuscan Style Meatballs with shaved pecorino
- Grilled tiger prawns with olive oil, chilli, garlic and white wine GF
- Roasted lamb shoulder with porcini, salsa verde and chevre



MENU A

\$75.00 per person

Crusty Bread

SECONDI

(choice of)

Pesce del Giorno

Grilled fish of the day with squid ink Carnaroli risotto, white asparagus and heirloom cherry tomatoes

Filetto di Manzo

Char grilled, grass fed Dawson Valley (QLD) eye fillet with semi dried tomatoes frittata, asparagus, balsamic onion and red wine jus

Anatra

Slow cooked duck leg with ricotta ravioli, wild mushroom ragout and truffle cream sauce

Lasagne alla Granseola

Il Centro's famous sand crab lasagna with creamed crustacean sauce

SIDES FOR TABLE

Insalata Mista

Radicchio and iceberg salad, tomatoes, cucumber, fennel, avocado and honey mustard

Patate Fritte

Beer battered chips with lemon and rosemary salt

Fagiolini

Green beans with caramelized onions, semi dried tomatoes, smoked almonds and cotechino sausage

DOLCI

(choice of)

Brownie di Cioccolato e Nocciola

Warm brownie with caramel sauce and dark chocolate sorbet

Crème brûlée

Vanilla and raspberry crème brûlée with QLD strawberry compote and cream gelato

Formaggio

A selection of cheeses - green apple and apricot chutney, lavosh and quince paste



IL CENTRO



MENU B

\$85.00 per person

Crusty Bread

PRIMI

(choice of)

Vitello tonnato

Thinly sliced braised veal served cold with mayonnaise tuna, berry caper and lemon zest

Arancini

Milanese arancini with scamorza, tomato sugo and grated pecorino

Lasagne alla Granseola

Il Centro's famous sand crab lasagna with creamed crustacean sauce

SECONDI

(choice of)

Pesce del Giorno

Grilled fish of the day with squid ink Carnaroli risotto, white asparagus and heirloom cherry tomatoes

Filetto di Manzo

Char grilled, grass fed Dawson Valley (QLD) eye fillet with semi dried tomatoes frittata, asparagus, balsamic onion and red wine jus

Anatra

Slow cooked duck leg with fettuccine carbonara, crispy prosciutto and sautéed spinach

SIDES FOR TABLE

Insalata Mista

Radicchio and iceberg salad, tomatoes, cucumber, fennel, avocado and honey mustard

Patate Fritte

Beer battered chips with lemon and rosemary salt

Fagiolini

Green beans with caramelized onions, semi dried tomatoes, smoked almonds and cotechino sausage



IL CENTRO



MENU C

\$95.00 per person

Crusty bread

PRIMI

(choice of)

Burrata

Handmade burrata with chargrilled zucchini, rocket, hazelnuts and balsamic glaze

Quaglia

Free range Brisbane Valley quail with grapes, cherry tomatoes, walnuts salad and vincotto

Lasagne alla Granseola

Il Centro's famous sand crab lasagna with creamed crustacean sauce

SECONDI

(choice of)

Pesce del Giorno

Grilled fish of the day with roasted potato, octopus, spicy nduja and peperonata salsa

Filetto di Manzo

Char grilled, grass fed Dawson Valley (QLD) eye fillet with semi dried tomatoes frittata, asparagus, balsamic onion and red wine jus

Saltimbocca

Pork loin wrapped in prosciutto and sage with soft polenta, green asparagus, crispy capers and balsamic jus

SIDES FOR TABLE

Insalata Mista

Radicchio and iceberg salad, tomatoes, cucumber, fennel, avocado and honey mustard

Patate Fritte

Beer battered chips with lemon and rosemary salt

Fagiolini

Green beans with caramelized onions, semi dried tomatoes, smoked almonds and cotechino sausage

DOLCI

(choice of)

Tiramisu

Il Centro's tiramisu with vanilla mascarpone and espresso gelato

Crème brûlée

Vanilla and raspberry crème brûlée with QLD strawberry compote and cream gelato

Formaggio

A selection of cheeses - green apple and apricot chutney, lavosh and quince paste



IL CENTRO

MAKE A BOOKING





CONTACT US

IL CENTRO RESTAURANT

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