

C * A * T * E * R * I * N * G

MENU



*Salt
Meats
Cheese.*

antipasti

The Salty Meaty Cheesy Grazing Platters

Small | Serves 2-3 | \$55

Medium | Serves 5-8 | \$115

Large | Serves 10 | \$180

THE GREAT GRAZE PLATTER

milano salami, mortadella, prosciutto di parma, brie, grana, truffle manchego, served alongside olives, pesto, wood-fired focaccia, nuts & seasonal fruits

CHEESE TO MEAT YOU PLATTER

prosciutto di parma, salame classico, bresola, manchego, cheddar, served alongside olives, pesto, wood-fired focaccia, nuts & seasonal fruits

YOU MAKE ME MELT PLATTER

truffle manchego, double brie, gorgonzola, parmesan, pecorino, served with crackers, jam, honey & seasonal fruits

THE 1KG BRIE CAKE

Serves up to 12 | \$115

features a 1kg base of brie cheese, topped with a selection of premium charcuterie, seasonal fresh & dried fruit, nuts & edible flowers to decorate

ARANCINI

housemade sicilian bolognese

1 piece | \$2.50

6 pieces | \$12

12 pieces | \$24

WOODFIRED FOCACCIA SLAB

mozzarella & garlic (V) \$9

margherita | tomato, basil, parmigiano, fior di latte (V) \$10

diavola | tomato, inferno salami, fior di latte \$12

tartufo | mushrooms, truffle manchego, parmigiano, truffle oil, fior di latte (V) \$12

insalata

INSALATA DI RUCOLA (V, GF)

Serves 6 | \$42

parmigiano reggiano, pears, walnuts

ROASTED CAULIFLOWER SALAD (V, VGO, GF)

Serves 6 | \$46

kale, lentils, cauliflower, cherry tomatoes, currants, almonds, dijon, manchego (add grilled chicken +\$15)

CHICKEN CAESAR SALAD

Serves 6 | \$55

poached chicken, crispy bacon, egg, crostini, kale, parmigiano and caesar dressing

PESTO PENNE PASTA SALAD

Serves 6 | \$49

basil pesto, sun-dried tomato

CAPRESE SALAD

Serves 6 | \$68

bocconcini, basil, balsamico, cherry tomatoes

pasta

LASAGNA CLASSICA

beef & pork bolognese, parmigiano, mozzarella, bechamel

Serves 6 | \$80

EGGPLANT PARMIGIANA

napoletana, parmigiano, basil, mozzarella

Serves 6 | \$60

GNOCCHI SORRENTINA

napoletana, mozzarella, basil, parmesan

Serves 6 | \$55

GNOCCHI PESTO

housemade basil pesto, parmesan

Serves 6 | \$55

PENNE BOSCAIOLA

mushroom, cream, parmesan, parsley, Italian sausage

Serves 6 | \$70

RIGATONI LAMB RAGU

slow-cooked lamb shoulder ragu, pecorino toscano

Serves 6 | \$80

dolce

MINI CANNOLIS

option of: ricotta & chocolate chips, ricotta & pistachio, ricotta & candied oranges

12 | \$35

HOUSEMADE TIRAMISU

espresso, savoiardi biscuit, mascarpone cream, cocoa

Serves 10 | \$78

CHOCOLATE FUDGE BROWNIES

72% dark chocolate, brown sugar

Serves 12 | \$40

Serves 24 | \$70

CARROT CAKE

carrot, walnuts, pineapple, cinnamon, philadelphia cream cheese, vanilla

Serves 8 | \$65

BURNT BASQUE CHEESECAKE

philadelphia cream cheese, cream, vanilla

Serves 8 | \$65

FRUIT PLATTER

assortment of seasonal fruits

Small | serves 10 | \$58

Medium | serves 15 | \$82

Large | serves 21 | \$125

v - vegetarian | vo - vegetarian option | vg - vegan | vgo - vegan option | gf - gluten-free | gfo - gluten free option | df - dairy-free | dfo - dairy-free option

*Please note catering pick-up is only available from Drummoyne & Circular Quay.

The catering menu ingredients can subject to change. Please advise if any dietary requirements are required.

