



Off-Site Catering

Menus & Beverage Information



Off-Site Catering Canapé Menu

Cold Canapés

Wild Caught Kingfish Crudo, Olive Purée, Sicilian Capers, Basil Cress, House-Made Flat Bread* (DF/P/NF)
Zucchini, Basil and Sicilian Pecorino Frittata Millefeuille (VT/NF/GF/PF – GF Option)
Prosciutto and Parmesan Toasts, Micro Rocket (NF/PF)
Hot-smoked Trout Tartlets, Goats Curd, Yarra Valley Virgin Salmon Caviar* (P/NF - GF Option)
King Prawn Finger Sandwiches* (P/NF/PF)
Tomato & Olive Crostini, Almond Emulsion (VN/PF)
Freshly Shucked Sydney Rock Oysters, Natural or with Nebbiolo Vinaigrette* (P/NF/DF/GF)
Freshly Shucked Sydney Rock Oysters, Calvisius Oscietra Sturgeon Caviar (1g)** (P/NF/DF/GF)

Hot Canapés

Alto Adige Cheese, Spinach and Bread Dumplings, Burnt Butter (V/NF/PF)
Bannockburn Chicken and Grana Meatballs (NF/PF)
Sangiovese Red Wine Braised Beef Tartlets, Parmesan Cream* (NF/PF)
Grilled Southern Calamari, Purple Bliss Potato, Bell Peppers (P/NF/GF/PF – DF Option)
Fried Cauliflower & Tarragon Tartlet, Roasted Cashew Cream (VN/PF)
Grilled Quail Legs and Breasts Salmibocca, Roasted Garlic Dressing* (NF/DF/PF/GF)

Substantial Canapés

Hot Grilled Prawn & Garlic Butter Lettuce Rolls Ě (P/NF/PF - GF Option)
Italian Pork & Fennel Mini Dogs, Dijon Mustard, Cherry Tomato Ě (NF/DF/PF)
Mini Beef Burgers Ě (NF/DF/PF)
Sweet Pea & Asparagus Risotto, Parmigiano Ě (VT/NF/GF/PF – VN Option)
Duck & Young Garlic Sausage Rolls, Salsa Rosa Ě (NF/DF/PF)

Substantial Canapé Bowls

Exotic Mushroom Risotto, Lion's Mane & Porcini Salt β (VT/NF/GF/PF – VN Option)
12 Hour Cooked Lamb Neck, Heirloom Carrot Salad, Carrot Purée, Almond Milk Cream β (PF)
Fish & Chips Milanese, Fried NT Barramundi, Lemon Agrumato Mayonnaise β (P/NF/DF/PF)
King Prawn & Spinach Risotto, Acoya Pearl Oyster & Mussel Butter β (P/NF/GF/PF)
Pendolino Handmade Spinach & Artisan Cheese Ravioli, Pepe Saya Cultured Butter, Sage β (VT/NF/PF)
Handmade Rye Flour Tagliatelle, Organic Beef & Wild Boar Bolognese Ragù β (NF/PF GF Option)



Off-Site Catering Canapé Menu Continued..

Dessert Canapés

Chocolate Hazelnut Profiteroles (VT/NF/PF)
Amarena Cherry and Almond Mini-Cakes (VT/GF/PF)
Wild Strawberry Tartlets* (VT/NF/PF)
Milk Ricotta Fritters, Tuaca Vanilla Liqueur Sauce* (VT/NF/PF)
Chocolate Gelato Cones, Gold Leaf* (VT/NF/PF – GF Option)
Mixed Fruit Sorbet Cups (VN/NF/GF/PF)
Nougat, Ligurian Honey and Almond Milk Semifreddo Cones* (VT/PF – GF Option)
Mini Negroni Fruit Cakes, Raw Cashew Cream (VN/PF)

Canapé Dietary Legend

VT – Vegetarian
VN – Vegan
DF – Dairy Free
P – Pescatarian
NF – Nut Free
GF – Gluten Free
PF – Pregnant Friendly



Off-Site Catering Menu – 2, 3 & 4 COURSE MENU OPTIONS

Entrées

Local Yellowtail Kingfish Tartare, Crimson Bravo Apple, Kohlrabi, Root Vegetable, Garum (DF/P/NF/GF)
Cowra Baby Beef Vitellone Tonnato, Heirloom Giardiniera, Caper Berries, Tuna Sauce (NF/GF/PF)
Heirloom Cauliflower & Broccoli, Stracciatella, Ancient Grains, Nebbiolo (VT/NF/PF – GF Option)
Grilled Southern Calamari, Heritage Garlic Potato, Sweet Peas, Bell Pepper, Crustacean Oil (P/NF/GF/PF)
Organic Beef Crudo, Testun di Barolo Cheese, Walnut, Sorrel, Burnt Grain, Truffled Pecorino (GF)
Fried Zucchini Flowers, Young Zucchini, Endeavour Prawn, Onion Cream, Prawn Oil (P/NF/PF)

Pasta & Risotto

(CAN BE CHOSEN AS EITHER ENTRÉE OR MAIN COURSE)

Pendolino Handmade Spinach & Artisan Cheese Ravioli, Pepe Saya Cultured Butter, Sage (V/NF/PF)
Bishop Hat Pasta, Blonde Duck Bolognese, Rosemary Butter (NF/PF– GF Option)
Wild Weed Pasta, King Prawns, Southern Calamari, Chilli, Garlic, Sauvignon (P/NF/PF – GF Option)
Amalfi Cow's Milk Ricotta Gnocchi, Suffolk Lamb Ragù (NF/PF)
Handmade Rye Flour Tagliatelle, Organic Beef & Wild Boar Bolognese Ragù (NF/PF)

King Prawn & Spinach Risotto, Acoya Pearl Oyster & Mussel Butter (P/NF/GF/PF)
Exotic Mushroom Risotto, Quail Egg Yolk, Lion's Mane & Porcini Salt (VT/NF/GF/PF – VN Option)
Saffron Risotto Milanese, Cured Pork & Fennel Sausage (VT/NF/GF/PF)
(Vegetarian option available made with asparagus instead of sausage - VT/NF/GF/PF – VN Option)

Main Courses

Kariong Exotic Mushroom & Leek Pie, Dutch Cream Potato, Pecorino DOP (VT/NF/PF – VN Option)
Fried Murray Cod, Sea Scallop, Southern Calamari, Sicilian Cauliflower, Taragna Polenta (P/NF/PF)
Bannockburn Chicken & Duck Roulade, Pistachio, Black Barley, Asparagus, Parmesan Cream (PF)
Butter Roasted John Dory, Purple Bliss Potato, Radicchio, Fava Beans, Sabayon Friulan (P/NF/GF/PF)
12-Hour Cooked Lamb Neck, Heirloom Carrot Salad, Carrot Purée, Almond Milk Cream (PF)
Free Range Beef Tournedos – Buttered Spinach, Raisins, Pine Nuts, Sangiovese Sauce, EVOO (GF/PF)
(Beef Supplement - \$25)

Dolce/Dessert

1939 Strand Nut Shop Nougat Semifreddo (VT/PF)
Zibibbo Muscat Poached Pear, Buckwheat EVOO Sponge Cake, Espresso Gelato, Zabaione (VT/NF/GF/PF)
Rhubarb & Strawberry Meringue Cake, Vincotto Gelato, Davidson's Plum, Mascarpone (VT/NF/GF/PF)
Lecce Custard Pastry, Pomegranate & Blueberry Sorbet, Grappa Prunes, Vanilla (VT/NF/GF/PF)
Mixed Sorbets (VN/NF/GF/PF)
Mixed Gelati (VT/NF/GF/PF)

Sides

Garden Salad, Spelt, Cabbage (VN/NF/PF)
Potatoes, Brown Butter, Parmesan, Hazelnuts, Herbs, Garlic (VT/GF/PF)



Off-Site Catering Menu - SIGNATURE 6 COURSE MENU

SIGNATURE TASTING PLATE

SIGNATURE TASTING

Summer Tomato Consommé; Olive Oil Okinawan Potato Crisp, Basil & Cashew; Olive Oil Crisp, White Rocks Veal & Free Range Pork Fried Ascolana Olive, House Cured NT Barramundi Baccalà Rice Cracker

CRUDO

ORGANIC BEEF CRUDO

Aged Cow's Milk Testun di Barolo Cheese, Siena Morbidi Truffled Pecorino Dolce, Walnut, Red Sorrel, Burnt Grain – 2021 Pendolino Fruttato Allegro EVOO

RAVIOLI

CLASSIC PENDOLINO "RAVIOLI DI MAGRO"

Pendolino Handmade Spinach & Artisan Cheese Ravioli, Pepe Saya Cultured Butter

RISOTTO

PRAWN RISOTTO VERDE

King Prawn & Spinach Risotto Verde, Acoya Pearl Oyster & Mussel Butter

CARNE

BANNOCKBURN CHICKEN & DUCK ROULADE

Bannockburn Baby Chicken, Duck & Pistachio Roulade, Black Barley Polenta, Asparagus, Pan Dripping Sauce, Chicken Skin, Sour Cherries - 2021 Dolce EVOO

DOLCE

RHUBARB & STRAWBERRY MERINGUE CAKE

Vincotto Gelato, Davidson's Plum, Mascarpone

Wine matching with tasting menu \$100pp.



Optional Supplements

EAST 33 SYDNEY ROCK OYSTERS NSW

Pendolino Premium Nebbiolo Vinegar, Shallot & Olive Oil Dressing, Fresh Lemon - *2021 Pendolino Fruttato Allegro EVOO* (DF/P/NF/GF)

CAVIAR

Our Caviar is served with Organic Boiled Eggs, Mascarpone, Toast and Chives
ARS Italica Sturgeon Oscietra Caviar, Ticino National Park, Italy (30g) (DF/P/NF/GF)

OPTIONAL CHEESE PLATES

(serves 2-3 people)

Artisan cheese selection served with Fresh Pear, Grape Marmalade and a Selection of Carta di Musica, Grissini, Fruit Bread (VT/PF)