

## Catering Menu

### Platters

#### Antipasto Platter

Selection of 6 different meats, 2 cheeses, olives & antipasto.  
Gluten Free Available

Medium \$80.00 + crackers \$90.00  
Large \$100.00 + crackers \$110.00

#### Cheese Platter

Selection of 3 cheeses, fresh berries, dried fruit, nuts, fruit paste & crackers. Gluten Free Available

\$130.00

#### Fruit Platter

Selection of fresh seasonal fruits, beautifully arranged for your guests to enjoy.

Med 6-8 people \$90.00  
Lge 10-14 people \$115.00

#### Xlarge Charcuterie/Cheese Boards

Personalised boards for special occasions. Gluten Free Available

From \$250.00



### Cold Selection

#### Rockmelon & Prosciutto\*

\$3.00 each

#### Veal Carpaccio

Thinly sliced raw veal, with red onion, shaved Parmesan, rocket & EVOO.  
Optional Truffle Oil

Sml 8-10 portions \$80.00  
Lge 12-16 people \$120.00

#### Frittata

Assortment of Vegetarian or Meat frittata cut into individual portions

\$3.30 each



### Salads

#### Rice Salad Gluten and Dairy Free

Saffron Rice, pomegranite, currants, carrot, capsicum, spring onion, celery, corn & herbs. Vinegarettte dressing.

#### Cous Cous Salad

Mixed seeds & nuts, Roasted Capsicum, Preserved Lemon, fresh Dates, Fetta cheese & EVOO & Lemon dressing

#### Roasted Vegetable Salad Gluten & Dairy Free.

Mixed vegetables roasted with Rosemary & hazelnuts. EVOO & lemon dressing.

#### Potato Salad Gluten Free

Australian style with Royal Blue potatoes, crispy bacon, boiled eggs, parsley & spring onions. House made mayonnaise dressing.

#### Rocket Salad Gluten Free

Rocket, Sliced Packham pears & freshly shaved Parmesan. Balsamic vinegarettte dressing.

#### Caprese Salad Gluten Free

Heirloom tomatoes with fresh basil & fiore di latte cheese, Balsamic & EVOO dressing.

#### Greek Salad Gluten Free

Mixed tomatoes, capsicums, Kalamata olives, fetta Cheese & oregano.

#### Chickpea Salad Gluten Free

Roasted chickpeas, roasted sweet potato, fetta cheese & basil pesto.

#### Prawn Salad Gluten Free

Freshly Steamed Exmouth Prawns on baby spinach leaves with Mango and Avocado. Zesty Mango dressing.

#### Caesar Salad Cos lettuce, House made Croutons, Bacon, Boiled Egg. Creamy Caesar dressing.

\* Add Chicken for an extra \$12.00

#### Roasted butternut and Broccolini Salad Roasted Butternut Squash, Broccolini, Cranberry & Fior di Latte Salad with Maple, Balsamic EVOO dressing. \* Add Bacon for an extra \$7.00



\*Gluten Free & Vegan Options Available Minimum 48 hours notice please. Prices exclude platter deposit or container charge. \*Prices Subject to change without notice

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## Hot Selection

<b>Baby Arancini</b> Flavours – Mozzarella, Pesto, Bolognese Gluten Free/Vegan - Assorted Flavours	\$3.50 each \$4.00 each
<b>Gourmet Party Pies</b> Assorted Flavours	\$3.50 each
<b>House made Assorted Quiches</b> Assorted Flavours	\$3.30 each
<b>Italian House Made Sausage Rolls</b> Free range Pork mince, Green apple and fennel filling	\$3.50 each
<b>Vegetarian sausage rolls</b> Fetta, Ricotta & mixed greens filling	\$3.30 each
<b>Honey &amp; Balsamic Glazed Chicken Nibbles*</b> Gluten Free	\$80.00
<b>Traditional Italian Meatball Platter</b> Approx 40 pieces Free range Veal, mince, garlic, Parsley, parmesan & breadcrumbs.	\$100.00
<b>Chicken Cutlet Platter*</b> Approx 40 pieces Traditional garlic, parsley breadcrumbs	\$120.00 / GF \$130.00
<b>Crumbed Fish Platter*</b> Approx 40 pieces Zesty Italian style Panko Crumbed fish oven baked	\$150.00 / GF \$160.00
<b>Marinated Chicken Skewers</b> Lemon & Garlic Marinated Chicken thigh skewers. Gluten Free	\$5.50 each
<b>Traditional Crumbed Lamb Cutlet</b> Free range Mogumber lamb cutlet hand crumbed in breadcrumbs, parsley, garlic & parmesan	\$7.50 each / GF \$8.50
<b>Marinated Exmouth Prawn Skewers</b> Garlic, Lemon and Parsley marinated prawn skewers.* Gluten Free Available for onsite catering only	\$8.50 each



## Pizza / Pasta

<b>Lasagne Tray</b> Made traditionally in house with our own Bolognese sauce optional Bechamel sauce	
<b>Sml Disposable Tray*</b> Serves approx. 9	\$65.00 / GF \$75.00
<b>Med*</b> Serves approx. 15-18	\$130.00 / GF \$140.00
<b>Lge*</b> Serves approx. 18-24	\$150.00 / GF \$160.00
<b>Pasta Choices</b> – Maccheroni, Penne, Tortellini	From \$10.95 / Head From \$12.95 / Head
<b>Pasta Sauces</b> Choices – Bolognese, Pork Ragu, Creamy Mushroom, Bacon/Cream, Tomato/Basil, Napolitana, Chicken Cacciatore, Alla Panna (Cream/Bacon Mushroom).	
<b>Spinach &amp; Ricotta Cannelloni</b> House made spinch and ricotta filled cannelloni with tomato & basil sauce	
<b>Sml Disposable Tray</b> Approx 16 pieces	\$65.00 / GF \$75.00
<b>Med</b> Approx 24 pieces	\$130.00 / GF \$140.00
<b>Lge</b> Approx 36 pieces	\$150.00 / GF \$160.00
<b>Eggplant Parmigiana</b> Traditional egg & breadcrumb coated Eggplant, layered with silky tomato & basil sauce, fresh mozzarella and parmigiano.	Small \$65.00 Medium \$130.00 Large \$160.00
<b>Gluten Free Eggplant Parmigiana</b> Char-Grilled Eggplant, layered with silky tomato & basil sauce, fresh mozzarella and parmigiano.	Small \$65.00 Medium \$130.00 Large \$160.00
<b>Pizza Slab</b> Approx 48 pieces. Assorted Flavours	\$100.00
<b>Fried Bread</b> Shallow fried squares of salted Pizza dough. The perfect accompaniment to our Antipasto / Grazing platters.	\$3.00 / Head

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## Rolls and Sandwiches

**Sandwiches** \*Gluten Free Available.

From \$9.50 each

Gluten Free from \$11.50 each

**Assorted Roll Platter**

\$14.00 / Head

## Sweet Selection

**Cantucci Biscotti** Traditional pistachio twice baked biscuit.

\$2.00 each

**Lorenzo's Custard Horns**

\$4.50 each

**Whole Cakes** Assorted Flavours.

\$110.00

**Whole Gluten Free Cakes**

\$120.00

**Whole Cakes Large**

\$130.00

**Tiramisu**

House made with layers of sponge finger biscuits soaked in Espresso Coffee & Coffee Liqueure, sandwiched with light mascarpone based cream, dusted with chocolate.

Med \$65.00 / GF \$75.00

Lge \$130.00 / GF \$140.00

**Lemoncellomisu**

House made with layers of sponge finger biscuits soaked in Limoncello Syrup Liqueure, sandwiched with light mascarpone based cream.

Med \$65.00 / GF \$75.00

Lge \$130.00 / GF \$140.00



## Large Group Offerings

**Roast Beef & Gravy**

West Australian Marinated Mogumber Roast Beef, thinly sliced served in rich red wine, beef jus gravy. Gluten Free (Min 12 serves). From \$12.00 / Head

**Roast Pork With Gravy**

Traditional Italian style rolled west Australian Porchetta, thinly sliced served in rich pork jus gravy. Gluten Free (Min 12 serves). From \$12.00 / Head

**Chicken Cacciatore**

Traditional Italian style chicken thighs, marinated and roasted with white wine, tomato, capsicum & seasonings. Gluten Free (Min 10 serves). From \$12.00 / Head

**Roasted Vegetables**

Assortment of seasonal vegetables, lightly seasoned. Gluten Free. From \$8.95 / Head



## Re Store Grazing Tables

A carefully curated selection of beautifully sliced meats, cheeses, antipasto, fresh and dried fruits, nuts, crackers and breads.

A wonderful way for wow your guests and cater for a large group function. From \$25.00 / Head



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