

LA DOLCE VITA

CATERING

COCKTAIL

HERE IS A LIST OF OUR INNOVATIVE DIVERSE COCKTAIL ITEMS WHICH THROUGH CONSULTATION WE CAN CREATE A MENU TO SUIT ALL REQUIREMENTS WHETHER IT'S A LIGHT OFFERING WITH DRINKS OR A SUBSTANTIAL COCKTAIL PARTY.

COLD

CROSTINI, TALEGGIO, BURNT FIG

PORT LINCOLN KINGFISH, SESAME PONZU, WASABI MAYO,
POTATO PRAWN CRISP

ONGLET STEAK TARTARE, PICKLED MUSTARD SEEDS, CURED EGG,
PANGRATTATO

COFFIN BAY OYSTER, TOSAZU, SHALLOT, WAKAME

SMOKED DUCK COLD ROLLS

TREMEZINI; ITALIAN CHICKEN AND EGG SANDWICHES

BANDERILLA - MARINATED PICKLED VEGETABLE SKEWERS

VITELLO TONNATO; POACHED CLELANDS VEAL, BLUE FIN BELLY
AIOLI, FRIED CAPERS

HARRIS SMOKED SALMON, POTATO PANCAKE, HORSERADISH
MASCARPONE, SALMON CAVIAR

BLUE SWIMMER CRAB, GULF PRAWN, BRIOCHE SLIDERS

TUNA TOSTADA, GUACAMOLE, PICKLED SQUID, PRAWN MAYO

CHICKPEA FRITTERS, COURGETTE SALAD, SPICED YOGHURT

HOT

PEKING DUCK PANCAKE, PICKLED CUCUMBER, HOISIN

CRISPY THAI BEEF NAM JIM, FRIED CURRY LEAF

ARANCINI PORCINI MUSHROOM, TRUFFLE AIOLI, SAGE SALT

SEARED SCALLOP, CANNELLINI BEAN PUREE, HONEY GLAZE,
CHORIZO, AIOLI

SMOKY BEEF BRISKET SLIDER

MEX DOG, PICO DE GALLO, CHIPOTLE

JERK PORK, PINEAPPLE SLAW, BUNS

FRIED HALOUMI, MINT, CHERRY TOMATO, FILO

ZUCCHINI FRITTELLE; ZUCCHINI, RICOTTA, PARMESAN FRITTERS

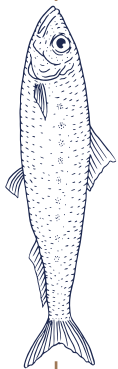
PIZZELLE; NEAPOLITAN FRIED LITTLE PIZZA

TEMPURA SESAME GULF PRAWN, PONZU MAYO, FERMENTED CHILLI

CRISPY SKINNED BERKSHIRE PORK BELLY, WALNUT, CIDER,
APPLE SLAW

CHERMOULA SPICED LAMB SAUSAGE ROLLS, MINT BEETROOT LABNEH

ITALIAN PICCOLO BURGERS, PROVOLONE, SUGO





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SALT AND PEPPER SQUID

FRIED WHITEBAIT, SHREDDED ZUCCHINI

LOCAL FISH AND CHIPS

RISOTTO, PORCINI MUSHROOM, FONTINA

CAVATELLI, TOMATO, RICOTTA, BASIL

L A R G E R

DUCK RISONI, PARMESAN, CUMQUAT

VIETNAMESE RICE NOODLE, CHICKEN,
PRAWN, SWEET BASIL SALAD

MOROCCAN LAMB COUSCOUS, MINT
YOGHURT, ALMONDS

THAI CHICKEN CURRY, FRAGRANT RICE

DESSERTS

RICOTTA, ORANGE BABY CANNOLI

HAZELNUT, VANILLA, PRALINE CORNETTO

LEMON CURD, RASPBERRY TART

STRAWBERRY, VANILLA BEAN CUSTARD TART

SAFFRON POACHED PEAR, GORGONZOLA DOLCE, ALMOND BREAD

MIXED FRUIT SORBET CUPS

CHURROS, CHOCOLATE SAUCE

PRICING (INCLUDES GST)

3 ITEMS, 4 PER PERSON: \$18

6 ITEMS, 7 PER PERSON: \$33

9 ITEMS, 11 PER PERSON: \$48

LARGER: \$11.00 EACH



- VEGETARIAN AND DIETARY REQUIREMENTS AVAILABLE UPON REQUEST -

- PRICES INCLUDE ALL FOOD, CHEFS ON SITE, ALL APPROPRIATE COOKING EQUIPMENT** -

- PRICING IS BASED ON A MINIMUM OF 50 PEOPLE - SMALLER EVENTS QUOTED VIA APPOINTMENT -

- ALL HIRE REQUIREMENTS AND SERVICE STAFF ARE A SEPARATE COST - SERVICE STAFF: \$44 PER STAFF MEMBER, PER HOUR * PUBLIC HOLIDAYS ADDITIONAL RATE -

- **COOKING EQUIPMENT CHARGES MAY APPLY, THIS IS DETERMINED ON A CASE BY CASE BASIS

- TRANSPORT / SET UP FEE APPLIES POA -

