

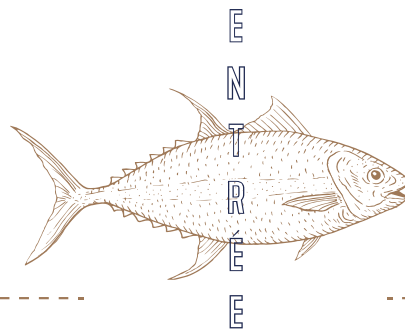


LA DOLCE VITA

CATERING



OUR DINING MENU IS SUITED TO MANY STYLES OF EVENTS INCLUDING WEDDINGS, PRIVATE DINNER PARTIES AND CORPORATE LUNCHES. WE ALSO LOVE THE OPPORTUNITY TO SIT DOWN WITH OUR CLIENTS TO CREATE A PERSONALISED MENU THAT REFLECTS THEIR PERSONALITY AND INCORPORATES THE BEST SEASONAL PRODUCE.



CRISPY SOFTSHELL MUD CRAB, JAMAICAN CURRY,
COCONUT YOGHURT, PICKLED LIME*

HANDMADE GNOCCHI, TOMATO, LIGURIAN OLIVES,
BASIL, WOODSIDE GOAT'S CURD

OCEAN TROUT PASTRAMI, KIPFLER GRIBICHE, PICKED
FENNEL, CRACKLING, ROE*

HERB CRUMBED PORT LINCOLN SARDINES, SPROUTED KI
LENTILS, ORANGE, ARTICHOKE, ROULLIE

BERKSHIRE PORK BELLY, CAULIFLOWER SKORDALIA,
RED CURRANT SAUERKRAUT, BROWN BUTTER LENSWOOD APPLE*

VIETNAMESE COCONUT POACHED CHICKEN, PICKLED VEGETABLES,
RICE NOODLES, CRISPY XO SCHOOL PRAWNS

SMOKED HAHNDORF VENISON, HAZELNUT SHALLOT CREAM,
QUINCE MUSTARD, CRISPY KALE*

ANTIPASTO MISTO - SHARED AND SEASONAL





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MAIN

ROASTED EYE FILLET, CHARRED SHALLOT JUS, SPINACH, ROMESCO*

GREENSLADE CHICKEN, CAPER LEEK HAZELNUT BUTTER,
WHITE BEAN COLCANNON

ROLLED HAY VALLEY LAMB LOIN, PORCINI, MASCARPONE,
PEARL PEA ALMOND PUREE, CAVOLO NERO*

TASMANIAN SALMON, BRANDADE CROQUETTE, REMOULADE,
PICKLED ZUCCHINI, WAKAME BUTTER

CONFIT DUCK LEG, SOFT POLENTA, FRENCH GREEN LENTILS,
PRESERVED ADELAIDE HILLS CHERRIES*

MOROCCAN CHICKPEA TAGINE, WOOD ROASTED PUMPKIN,
STUFFED TOMATO, BEETROOT LABNEH. V

BERKSHIRE PORK BELLY, CAULIFLOWER SKORDALIA, RED CURRANT
SAUERKRAUT, BROWN BUTTER LENSWOOD APPLE*

ROLLED STUFFED GREENSLADE'S CHICKEN,
PEARL PEA PUREE, SPINACH SAUCE

SCOTCH FILLET* GUANCIALE,
PANGRATTATO, CHIMICHURRI

WOOD ROASTED HAY VALLEY LAMB SHOULDER,
CUCUMBER MINT YOGHURT, CUMIN SPICED TOMATO
(10-12 HOUR SLOW COOKED)

WOOD ROASTED WHOLE COORONG ANGUS BEEF SHANK*
MUSTARD SEED MASH, GREMOLATA, YAKKA JUS
(10-12 HOUR SLOW COOKED)

CRISPY SOFTSHELL MUD CRAB,
JAMAICAN CURRY, COCONUT YOGHURT, PICKLED LIME

PORCHETTA: ROLLED STUFFED BERKSHIRE PORK,
HILLS CIDER ROASTED PEARS

S H A R E D P L A T E S

SMOKED JERK CHICKEN, FREEKEH, PINEAPPLE,
POMEGRANATE SLAW, WHIPPED MARINATED FETTA

PORTUGUESE SPICED SPATCHCOCK, MARINATED
WOODSIDE CHEVRE, ALMOND CURRANT COUSCOUS

APEROL ROASTED DUCK LEG, FARRO, DRIED ORANGE,
PICKLED CARROT AND FENNEL

HANDMADE GNOCCHI, TOMATO, BASIL, OLIVE, DRIED RICOTTA

HOT SMOKED SALMON, DILL, POTATO, CORNICHONS,
EGG SALAD, FRIED CAPERS

WOOD GRILLED SWORDFISH, ROAST PEPPER
TOMATO SALSA, SALMORIGLIO

SMOKED BBQ PORK BELLY, BURNT ENDS, APPLE
ALMOND SLAW

SIDES

GARLIC, ROSEMARY CARROTS, POTATOES
ROCKET, PEAR, PARMESAN, RADISH SALAD
SEASONAL GARDEN SALAD
PANZANELLA SALAD
TOMATO, CUCUMBER, SHALLOT, OREGANO, FETTA
GREEN BEANS, BROCCOLINI, ALMONDS, GARLIC BUTTER





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DESSERTS

ZUPPA INGLESE (TRADITIONAL ITALIAN BERRY TRIFLE)

SALTED CHOCOLATE TART, SMOKED MASCARPONE

WHIPPED LEMON MYRTLE BAKED CHEESECAKE , MACERATED BERRIES,
ANZAC BISCUIT CRUMBLE

LEMON TART, DOUBLE CREAM

ALMOND CHERRY TART, VANILLA BEAN ICE CREAM

PROSECCO POACHED PEAR, SWEET GORGONZOLA, ALMOND BREAD

SHEEP'S MILK PANNACOTTA, LEMON CURD, QUINCE ALMOND MERINGUE



PRICING (INCLUDES GST)

1 COURSE, 1 SIDE: \$46.00

2 COURSE, 1 SIDE: \$68.00

3 COURSE, 1 SIDE: \$85.00

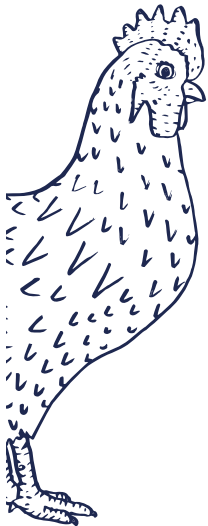
ALTERNATE DROP: \$POA

SHARED PLATES:

2 SELECTIONS, 1 SIDE: \$51.00

3 SELECTIONS, 1 SIDE: \$68.00

ADDITIONAL SIDES: \$6.00 PER SELECTION



- ALL MAINS SERVED WITH ONE SIDE, CIABATTA BREAD AND OUR COLD PRESSED OLIVE OIL -
- 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 -
 - ALL HIRE REQUIREMENTS AND SERVICE STAFF ARE A SEPARATE COST -
- **COOKING EQUIPMENT CHARGES MAY APPLY. THIS IS DETERMINED ON A CASE BY CASE BASIS -
 - TRANSPORT / SET UP FEE APPLIES POA -

