

**enoteca.**  
events

# enoteca.

## Entrée

### Carpaccio di kingfish

Port Lincoln kingfish, mixed citrus fruit, baby capers, parsley and Coriole extra virgin olive oil

### Antipasto

San José bresaola, San José ventrecina salami, San Daniele prosciutto, grana padano, marinated olives, cornichons, pickled mushrooms and grissini.

### Zuppa di funghi e pecorino tartufato

Creamy chestnut mushroom soup and truffled pecorino cheese.

## Main

### Risotto di anatra

Ferron vialone nano rice, braised duck leg, hazelnuts, ruby chard and red onion.

### Gnocchi al pesto

House made gnocchi, basil pesto, green beans, Coriole olives and pecorino.

### Barramundi arrosto

Roasted barramundi, button mushrooms, celeriac and burnt butter sauce.

### Manzo del giorno

Beef of the day, grilled zucchini and pizzaiola sauce.

## Side

### Insalata verde

Baby cos, fennel, cucumber, aged white balsamic, Coriole olive oil

### Patate affumicata al peperoncino

Deep fried chat potato, and smoked chilli salt

## Dessert

### Arancio dolce sciroppo

Broken orange syrup cake, coconut sorbet, fresh and candied mandarin, caramelised chocolate and roasted almond

### Affogato al caffè

Vanilla bean ice cream with espresso coffee and choice of your favourite liqueur

### Selezione di formaggi

Selection of three Italian cheeses from the cheeseboard, fresh fruit, quince paste, house made lavosh.

2 courses - \$55

3 courses - \$70

## **Canapé**

## **Vegetarian**

Goat cheese and dried cherry tomato tart  
Arancini filled with spinach and bocconcini  
Gnocchi with napolitana, basil and parmigano  
Artichoke frittata with red capsicum jam  
Polenta cake with tomato and sweet corn salsa

## **Seafood**

Salmon tartar on crostini  
Kingfish carpaccio with grapefruit, salmon roe and kipfler chips  
Half shell scallop, parsnip puree and lemon caper sauce  
Crumbed barramundi with aioli  
Creamy blue swimmer risotto with parsley, shallot and lemon  
Cooked prawns marinated in chilli, tomato basil and lemon

## **Meat**

Vitello tornardo on crostini  
Beef fillet rolled in puff pastry served with jus  
Salt and pepper quail leg  
Confit pork belly with mustard seed chutney  
Marinated chicken skewers

## **Dessert**

Mascarpone and fruit tart  
Chocolate brownie with orange jam  
Cannoli with lemon mousse  
Selection of sorbets

Six canapés	22.00 per person
Extra canapés	4.00 per person

# Event Booking Detail

The following terms and conditions form part of your agreement when booking at Enoteca.

## Deposit

A deposit of \$10.00 per person will be required within 7 days of making the booking in order to ensure reservation of your table.

## Confirmation

Final confirmation menu selection is required 7 days prior to the booking date. Final confirmation of guest numbers and selection is required 3 days prior to the booking date. If guest numbers drop 24 hours prior to the reservation, the client will still be charged at the full per head charge.

## Cancellation

If cancellation occurs within 7 days of the date of the booking, your deposit will be forfeited. Cancellations within 3 days of the reservation the client will incur a fee of up to 100% of the total function bill

## Prices, Menu and Wine Selections

All prices, menu items and wine vintages are subject to change without notice.

## Sundays and Public Holidays

All events held on Sundays or Public Holidays will incur a 12% surcharge on top of the food and beverage costs.

## Billing and Terms of Payment

Enoteca accepts all major credit cards and cash payments or bank cheques. All American Express and Diners Cards will incur a 3% surcharge. Personal or company cheques are only accepted on agreement and must be presented 5 working days prior to the function. The final payment must be made on the night of the function or where arranged, within 7 days. When running the bar by consumption this account must be settled at the completion of the function. If full payment is not received prior to the event (unless otherwise arranged), Enoteca reserves the right to cancel your event.

## Damages

Clients and their guests are financially and legally responsible for any damage, injury or loss suffered to their property or person during the event. The client will be responsible for repair or replacement of any items damaged prior to, during or after their event.

I understand and agree to the information outlined in the function package and the enclosed terms and conditions:

Signed \_\_\_\_\_ Date \_\_\_\_\_

Name \_\_\_\_\_ Date of Event \_\_\_\_\_