

enoteca.
events

Entrée

Pappa al pomodoro

Tuscan tomato soup with bread, basil, garlic and parsley, olive oil

Salumi e antipasto

Locally produced San Jose prosciutto, sopressa and lombo, Grana Padano, marinated olives, cornichons, mustard seed chutney and crostini

Carpaccio di pesce

Port Lincoln Kingfish carpaccio, pink peppercorns, lemon, olive oil, cucumber

Main

Gnocchi con carne di maiale

Pan-fried gnocchi, San Jose Guanciale, chilli, cherry tomato

Risotto alla zucca

Queensland Blue pumpkin, roasted hazelnuts, sage, goats cheese

Mulloway con vongole

Pan-fried Pt Lincoln Mulloway, fregola, napolitana, clams, basil, garlic, chilli, parsley

Manzo al pomodoro e salmarillo

Rockdale scotch fillet served with roasted trussed tomatoes, oregano, parsley, garlic, olive oil

Side

Insalata mista

Mixed leaf salad, aged red wine vinegar dressing

Dessert

Carpaccio di drupacee

Mixed stone fruit, cherry granita, culumus, goats milk yoghurt, roasted almonds, strega syrup

Affogato al caffè

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

Selezione di formaggi

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

Two course	55.00 per person
Three course	70.00 per person

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 _____