



quattro

BEACHFRONT ITALIAN

Event Package



Canapé Menu

\$75pp

progressive canapé menu
finishing with wood fired pizza

Antipasto Platters

cured meats, cheese, olives, grissini, chutneys, lavosh

Fior Di Late Caprese Spoon

heirloom tomato, aged balsamic glaze

Sydney Rock Oysters

prosecco & finger lime / chorizo kilpatrick

Seasonal Arancini

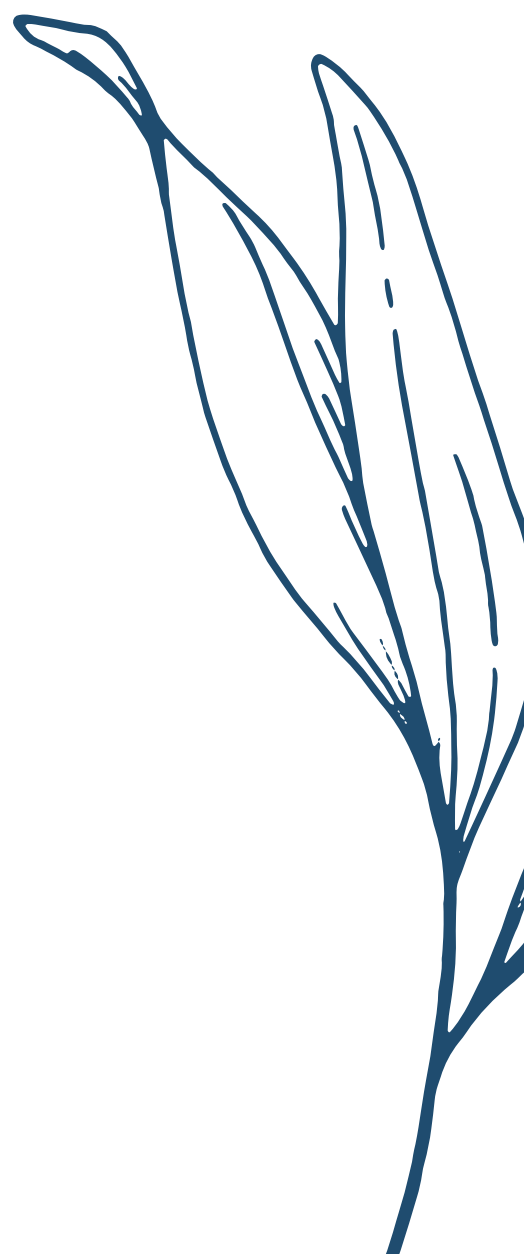
smoked tomato, grano padano, black olive dust

Calabrese Lamb Ribs

aubergine & ricotta mousse

Wood Fired Pizzette

selection of mixed wood fired pizzas from the wood fire





Banquet Menu

starters

Wood fired flatbread (all 3)

Crushed tomato, garlic, basil

Mozzarella

Garlic

\$42pp

Shared Style

Sicilian Olives

Citrus & Rosemary

shared items

3 x Wood fired pizza selection

Select 3 pizzas from our wood fired menu to share

Casarecce Bolognese

Ground Angus beef, pork, tomato, shaved parmesan

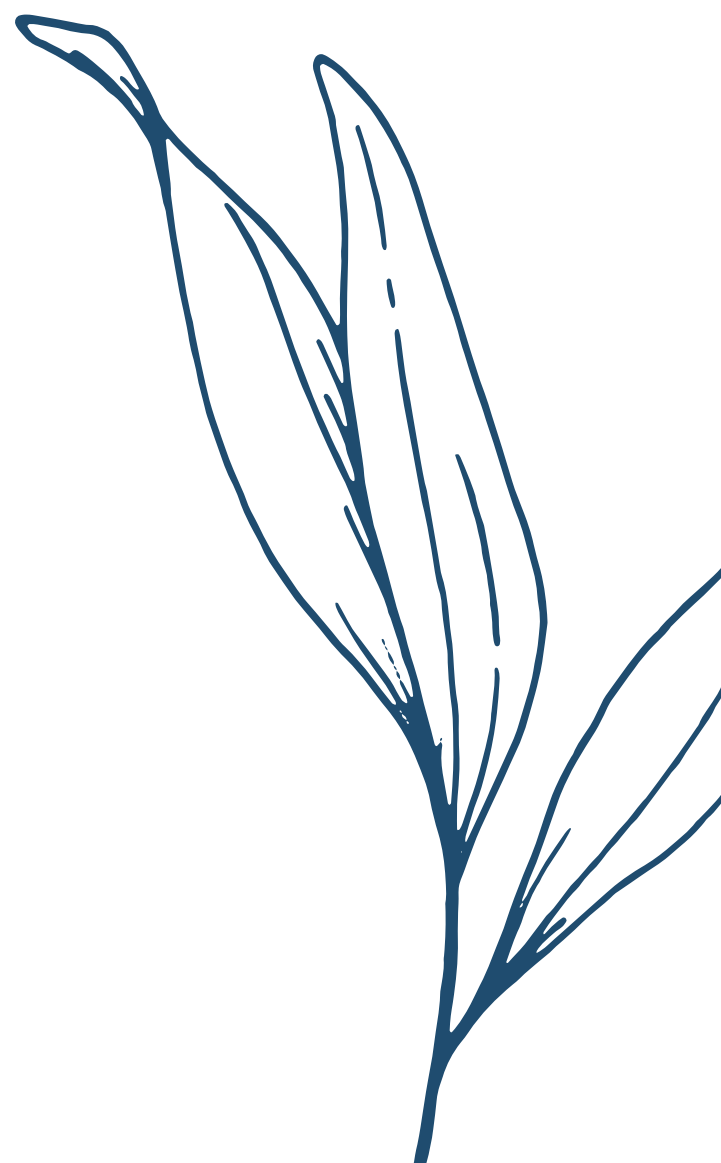
Tossed Leaves

Served with vierge dressing

dessert (optional)

\$14pp

Select any dessert from the dessert menu



starters

Bordi di antipasto

Cured meats, cheeses, marinated olives, semi dried tomatoes served with artisan bread & dips

\$50pp
Shared Style

main

guests to select on the day

Wood fired pizza

Select a pizza from our wood fired menu on the day

Black Truffle Ravioli

ricotta & parmesan ravioli with baby leaf spinach,
pecorino & porcini truffle cream with crisped Tuscan cabbage

Spaghetti e gamberi

Seared prawns, roast garlic & chilli sugo, fresh tomato, bottarga & black olive crumb

Casarecce Agnello

white wine braised lamb shoulder, parsley & lemon pangrattato,
pecorino

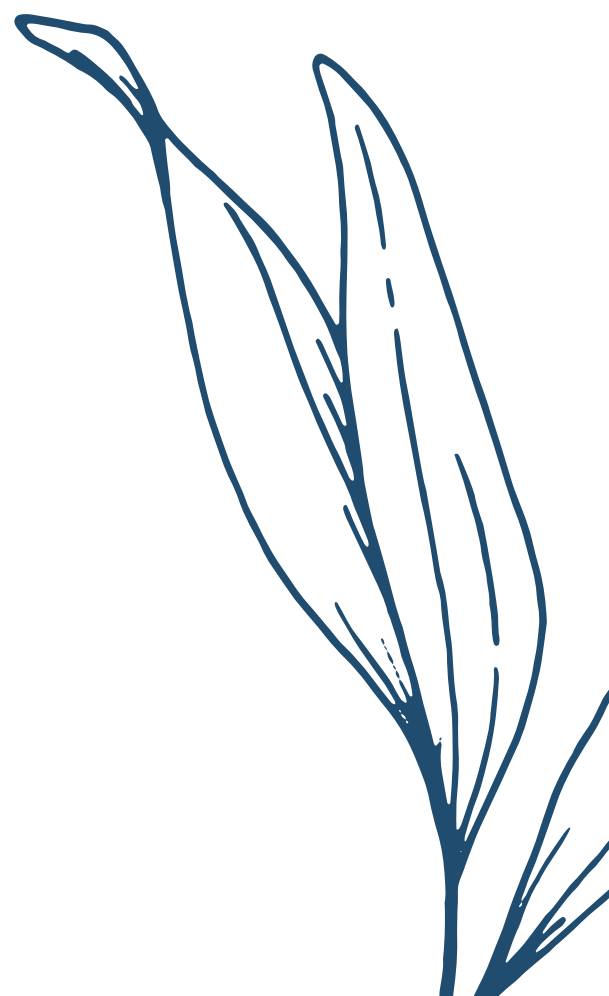
Tossed Leaves

Served with balsamic dressing

dessert (optional)

\$14pp

Select any dessert from the dessert menu



starters
guests to select on the day

Arancini

Smokegreen olive tapenade, telagio, aioli

Gamberi

Garlic & chilli prawns, white wine & cream

Bruschetta

Roma tomato, fior di latte, basil, balsamic

\$60pp
Choice Style

main
guests to select on the day

300g Black Angus Scotch fillet Fiorentina

Cafe de Paris butter, rucola, limone, fries

Market Fish

leek & white bean puree, chilli salted cavolo Nero, grilled broccolini,
dill oil & lemon gremolata

Black Truffle Ravioli

ricotta & parmesan ravioli with baby leaf spinach,
pecorino & porcini truffle cream with crisped Tuscan cabbage

Casarecce Agnello

white wine braised lamb shoulder, parsely & lemon pangratatto,
pecorino

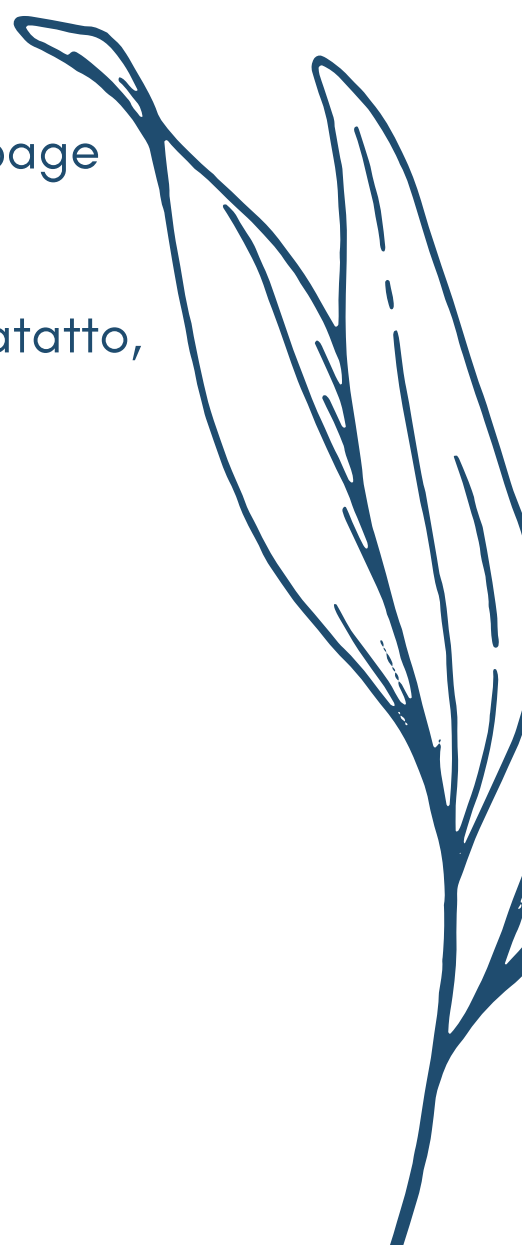
Tossed Leaves

Served with balsamic dressing

dessert (optional)

\$14pp

Select any dessert from the dessert menu



La Dolce Vita Degustation

\$95pp

Feast like the Italians with a
progressive sharing menu of
some of our favourite dishes

Warm Olives (veg, dg, gf)

Sicilian & kalamata, confit garlic & thyme

Insalaat Di Capra

whipped goats cheese with medley of
heirloom tomatoes, olive crumb

Arancini

Smokegreen olive tapenade, telagio, aioli

Gnocchi ai Funghi

Porcini & Parmesan cream, wild mushrooms, garlic, sage, black truffle

Calabrese Lamb Ribs

aubergine & ricotta mousse

Gamberi

Garlic & chilli prawns, white wine & cream

Black Angus Scotch fillet Fiorentina

Cafe de Paris butter, rucola, limone

Wood roasted baby potatoes (veg, gf)

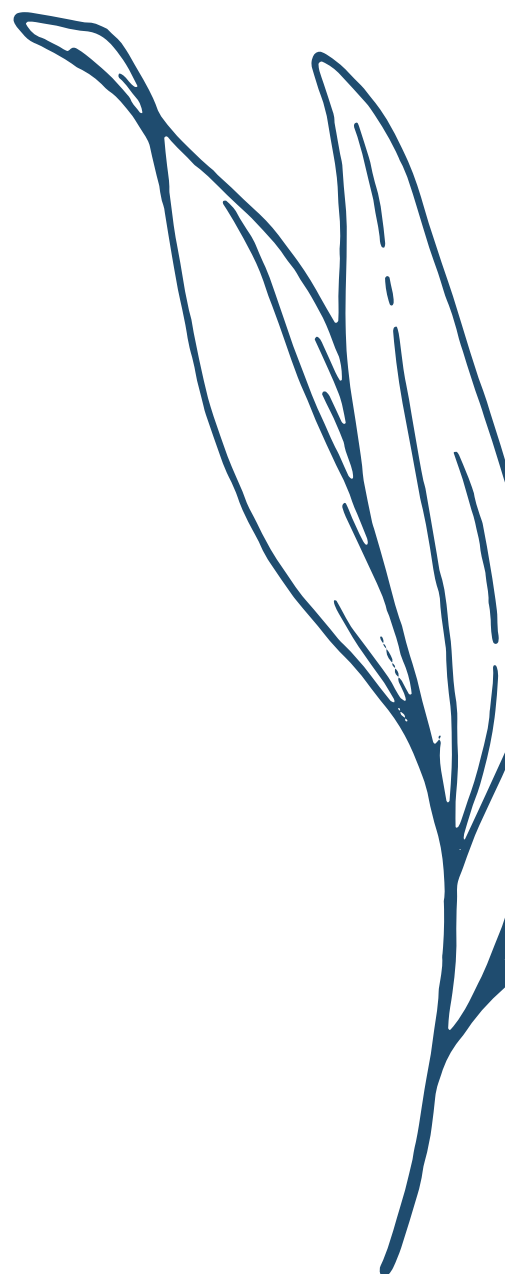
smoked garlic & rosemary butter, thyme black salt

Tossed Leaves

Served with balsamic dressing

TIRAMISU

double espresso cream, amaretto, almond biscotti



Beverage Packages

Silver Package 4 hours - \$65 pp

Nastro Azzurro Peroni
Corona
Coopers Mild

Madfish Prosecco, Pemberton WA

Bladen Tin Cottage Sauvignon Blanc, Marlborough NZ
Tar & Roses Pinot Grigio, Heathcote VIC

Howard Park Flint Rock, Pinot Noir, Great Southern WA
Fratelli Nostri Chianti DOCG, Tuscany IT

All soft drinks, juices, coffee & tea

Gold Package 4 hours - \$85 pp

Nastro Azzurro Peroni
Corona
Coopers Mild
+ seasonal craft beers

Bandini Prosecco, Veneto IT

La Prova Fiano, Adelaide Hills, SA
Giant Steps Chardonnay, Yarra Valley VIC

Bullman Rose, Barossa SA

Pico Barbera DOCG, Piedmont IT
Jericho Shiraz, McLaren Vale SA

All soft drinks, juices, coffee & tea





Beverage Packages

Platinum Package

4 hours - \$105 pp

Nastro Azzurro Peroni

Corona

Coopers Mild

+ seasonal craft beers

Bandini Prosecco, Veneto IT

La Prova Fiano, Adelaide Hills, SA

Giant Steps Chardonnay, Yarra Valley VIC

Bullman Rose, Barossa SA

Pico Barbera DOCG, Piedmont IT

Jericho Shiraz, McLaren Vale SA

Brookies Gin

Reyka Codka

Monkey Shoulder Whisky

Negronis

Quattro Margaritas

All soft drinks, juices, coffee & tea

Beverage Extras

Cocktail on arrival - \$15

Prosecco on arrival - \$12

