



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

porcini mushroom, pecorino & smoked mozzarella with
black olive aioli

Pappardelle Beef Ragu

10 hour braised beef & Chianti ragu, fried sages &
parmigiano

Wood Fired Pizzette

selection of mixed wood fired pizzas from the wood fire



starters

Wood fired flatbread (all 3)

Crushed tomato, garlic, basil

Mozzarella

Garlic

\$45pp

Shared Style

Sicilian Olives

caramalised black garlic

shared items

3 x Wood fired pizza selection

Select 3 pizzas from our wood fired menu to share

Rigatoni alla Vodka

vodka tomato sugo, hint of chilli, black olives

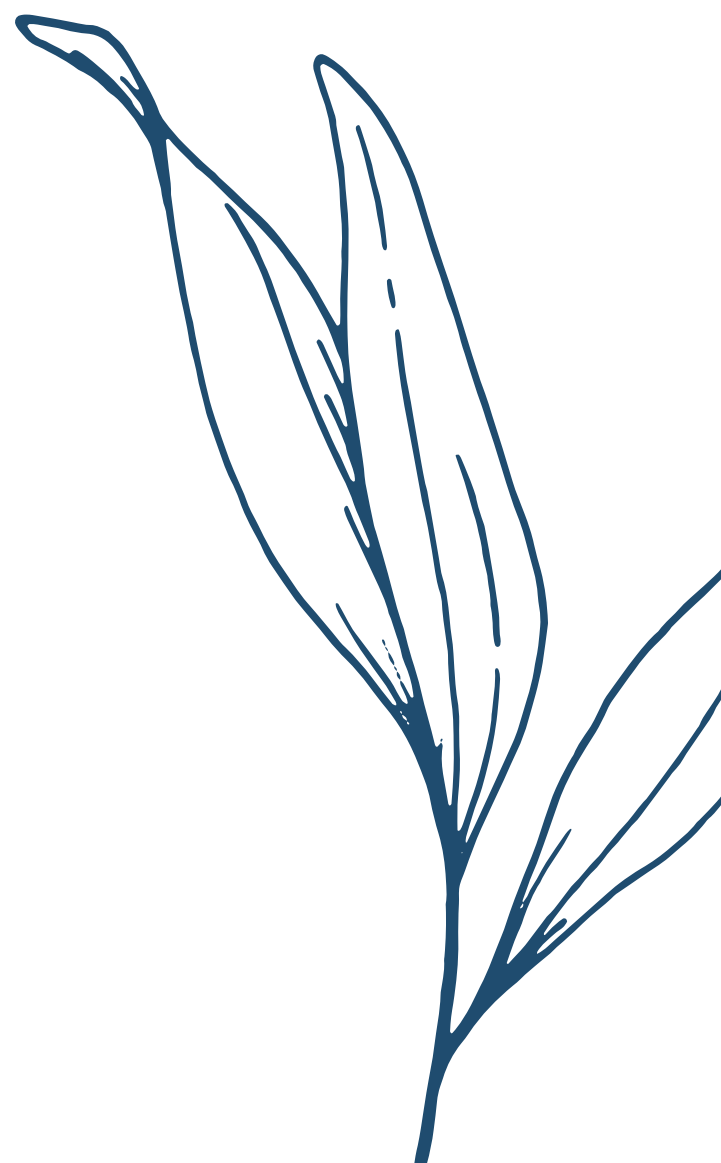
Tossed Leaves

Served with vierge dressing

dessert (optional)

\$14pp

Select any dessert from the dessert menu



starters

Bordi di antipasto

Sopressa Salami & St Daniele Prosciutto, artisan cheeses, sicilian olives, rosemary grissini, lavosh, relish

\$52pp

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, porcini truffle cream, topped with herb pangrattato & watercress

Spaghetti e gamberi

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

Rigatoni alla Vodka e Pancetta

vodka tomato sugo, smoked dry cured pancetta, hint of chilli, black olives

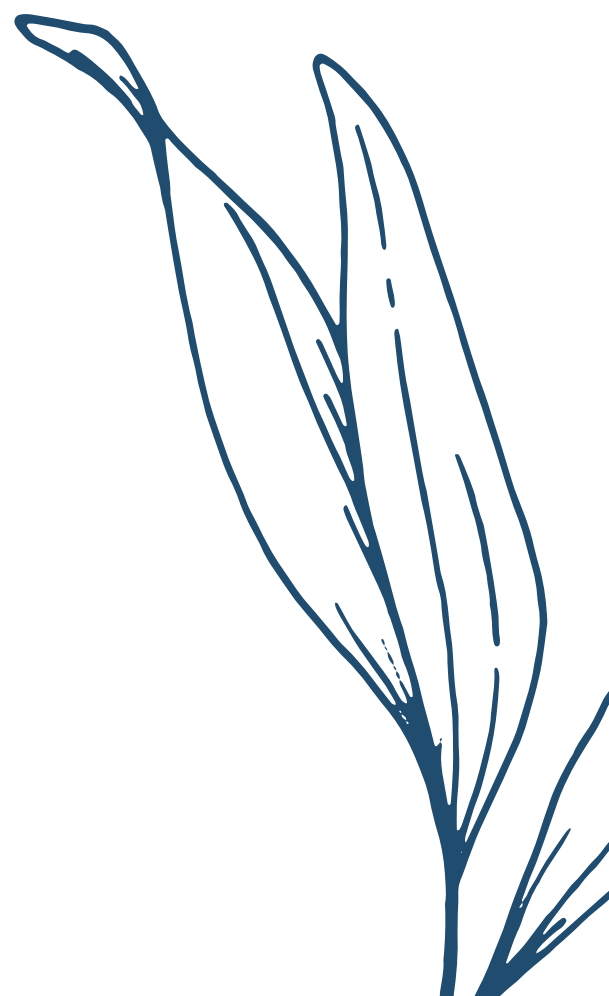
Tossed Leaves

Served with balsamic dressing

dessert (optional)

\$14pp

Select any dessert from the dessert menu



starters

guests to select on the day

Arancini

porcini mushroom, pecorino & smoked mozzarella with black olive aioli

Gamberi

Garlic & chilli prawns, white wine & cream

Bruschetta

Roma tomato, fior di latte, basil, balsamic

\$65pp

Choice Style

main

guests to select on the day

Eye Fillet Steak 250g

Grass fed Aberdeen Angus beef Chargrilled & finished with Marsala & green peppercorn whipped butter, served with rosemary potatoes & Sicilian peperonata salsa

Market Fish

pan seared fish of the day with salsa verde & macadamia crust, whipped leek, heirloom carrots, wood roast cherry tomatoes

Black Truffle Ravioli

ricotta, parmesan & spinach ravioli, trifolatti mushrooms pecorino & truffle cream with watercress & herb pangrattato

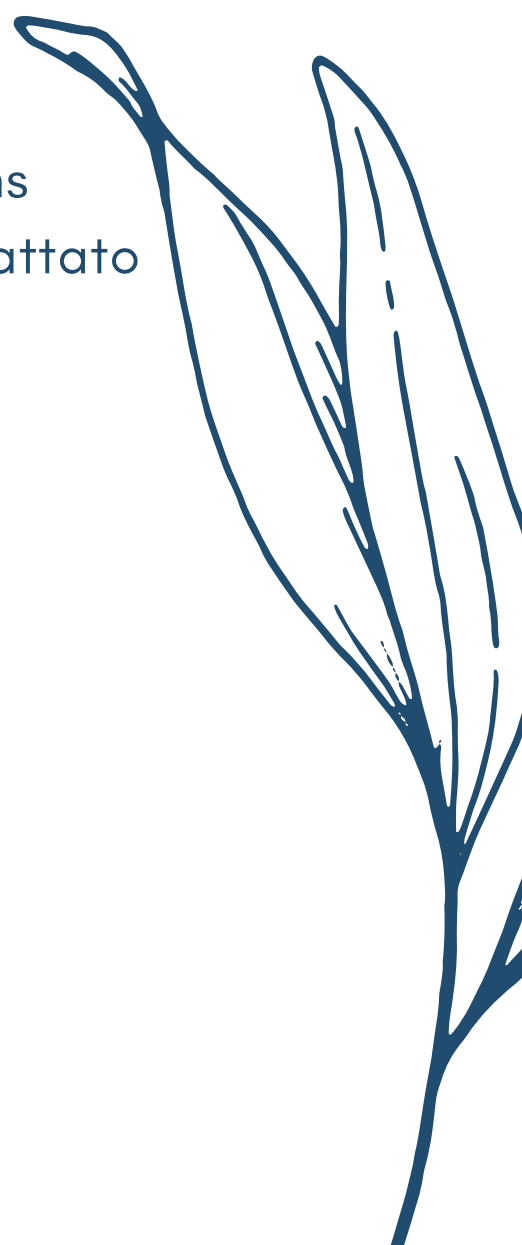
Rigatoni alla Vodka e Gamberi

vodka tomato sugo, king Prawns, hint of chilli, black olives

dessert (optional)

\$14pp

Select any dessert from the dessert menu



La Dolce Vita Degustation

\$100pp

Warm Olives

Sicilian & kalamata, confit garlic & thyme

Roma Bruschetta

heirloom tomato, onion, basil, balsamic

Arancini

porcini mushroom, pecorino & smoked mozzarella with
black olive aioli

Arrosticini

fire-charred traditional Abruzzese lamb skewers, salsa verde

Gamberi

Garlic & chilli prawns, white wine & cream

Wood Roast Lamb Shoulder

Slow-braised lamb shoulder with rosemary &
Sangiovese jus, finished with parsley-lemon gremolata,
wood roast chat potatoes, heirloom carrots & fioretto

Wood roasted baby potatoes

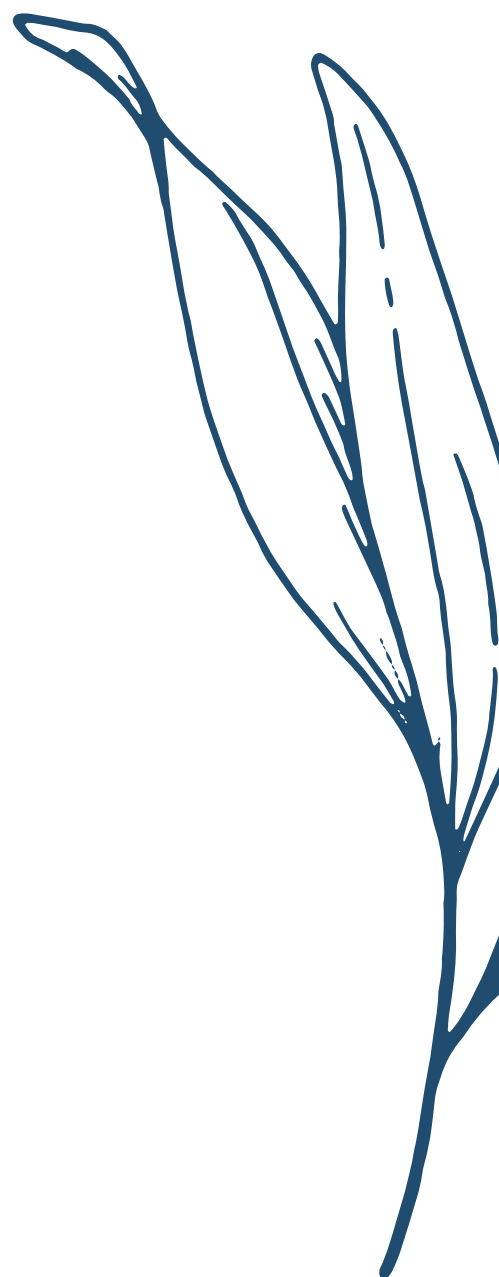
smoked garlic & rosemary butter, thyme black salt

Tossed Leaves

Served with balsamic dressing

Sicilian Cannoli

ricotta, orange & pistachio



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

