



ITALIAN  
FEAST

W E D D I N G S   E V E N T S   P A R T I E S



**Bring family and friends together by sharing mains up the table in an abundant family style feast, bumping elbows and passing platters or choose to present an artfully designed help yourself buffet.**

## **CANAPES**

Bruschetta with tomato, basil, sea salt & olive oil (vg df)

Bruschetta with Calabria sausage, bocconcini, pesto

Focaccia with roasted pumpkin, walnuts, mascarpone, chives (v)

Focaccia with rattatouille, ricotta Salata, crisp basil (vg)

Figs, goat cheese & truffled honey crostini (v)

Antipasto skewers; cherry tomato, zucchini, Finesse pickles, sourdough, olives (vg df)

Mozzarella, sundried tomato & zucchini fritters (vg)

Roasted pumpkin & ricotta arancini, basil aioli (v)

Crumbed green olives stuffed with goat cheese, chilli & lemon zest (v)

Prosciutto di San Daniele, rockmelon, aged balsamic skewers (gf df)

Steak & chips, tarragon aioli, radish pickle, rosemary salt (df)

Pork, fennel, & apple sausage rolls, kick ass tomato chutney

Wagyu beef bresaola, Stracchino, Finesse quince paste crostini

Chorizo pate, fire-roasted capsicum, feta, olive oil grilled sourdough

Chicken parmigiana; Crowd favourite, our take on a classic

Garlic butter & Calabrian chilli prawns, white wine, parsley (gf)

Crispy flash fried calamari, roasted garlic tartare sauce (gf)

Limoncello cured kingfish, caper berry, basil dressing crostini

Oysters: Natural with lemon or baked with parmesan & herb breadcrumbs (surcharge MP)

## SHARED ENTREES

Served with warm Foccacia & olive oil

Antipasto boards: cured meats, cheeses, house-made pickles & preserves, olives, local produce

Assorted salumi & Buffalo Mozzarella, our own pickled vegetables (gf)

Prosciutto di San Daniele & Burrata, grilled stonefruit, white balsamic (gf)

Capocollo & smoked provolone, fig & almond chutney (gf)

House-made lemon & herb ricotta with baked tomatoes, olives & balsamic syrup (gf)

Pear & Gorgonzola crostini; gorgonzola dolce, Moscato poached pear, walnuts, grilled sourdough (v)

Beef Carpaccio, parmesan aioli, crispy shallots, radish, watercress (df)

Gippsland pork & sage meatballs, grated parmesan, tomato sugo, grilled garlic bread

Poached king prawns, fennel & orange salad, vincotto dressing (gf)

Grappa & smoked salmon, radicchio, pinenut & currant dressing (gf)

## SHARED MAINS

Grass fed beef eye fillet, red wine butter, caramelised shallots, watercress (surcharge MP)

Florentine beef scotch, rosemary, sage, & thyme, salsa verde (gf)

Barolo braised beef, lemon, garlic & parsley gremolata (gf)

Crispy skin salmon, pistachio, golden sultana, agrodolce sauce (gf)

Barramundi aqua pazza; heirloom tomato, garlic, basil, mild chilli broth (gf)

Braised lamb shoulder, Parmesan & fresh herb breadcrumbs, bagna cauda

Roasted free range chicken, cherry tomato, basil, baby caper salsa (gf)

Chicken saltimbocca, crispy Prosciutto, sage pesto, marsala wine sauce (gf)

Italian fennel & pork sausage, Tuscan cannellini beans, tomato & garlic passata (gf)

Porchetta; Crackled pork rolled loin with orange, fennel, caramelised onions & cognac (gf)

## MORE SHARED MAINS, PASTA

Ricotta, fresh basil & spinach gnudi, Pinot Grigio tomato sugo, shaved parmesan (v)

Orecchiette, hand-pounded basil pesto, cherry tomatoes, artichoke, baby spinach, peas, pecorino (v)

Rigatoni Americana, chilli napoli sauce, soppressata salami, olives, zucchini, mozzarella (v)

Cacio e Pepe bucatini, black pepper parmesan cream, parsley, parmesan Reggiano (v)

Penne Carbonara, double smoked bacon, roasted garlic, parsley, DOP pecorino

Butternut pumpkin & fontina cheese ravioli, basil olive oil, crushed amaretti, shaved zucchini (v)

## SHARED SIDES

Sauteed seasonal green vegetables, olive oil, sea salt, chargrilled lemon (gf v)

Crispy chat potatoes, rosemary, thyme, toasted garlic (gf vg)

Rustic seasonal roasted vegetables (gf vg)

Roasted green beans, toasted almonds, mint, brown butter (gf)

Potato & fennel gratin, white wine cream sauce (gf)

Sicilian Capatona; roasted capsicums, eggplant, tomato, zucchini, garlic, olives, capers (gf vg)

Soft creamy polenta, fresh herb butter

Broccoli, smoked ham hock, cannellini beans, grated pecorino (gf)

## SHARED SALADS

Roquette, pear, parmesan, toffee walnut salad, balsamic dressing (gf vg)

Panzanella; tomato, cucumber, red onion, sourdough croutons, red wine vinaigrette (v)

Radicchio, shaved fennel & orange salad, chervil, aged balsamic & olive oil (gf vg)

Caprese salad; heirloom tomato & baby bocconcini, basil, red wine vinaigrette (gf v)

Fregola & grain salad, dried tomatoes, olives, baby spinach, feta, currants, lemon dressing

White slaw; savoy, celeriac, apple, lemon & caper vinaigrette (gf vg)

Soft butter lettuce, fresh parsley, chervil, radish, white balsamic dressing (gf vg)



## **SWEETS**

White chocolate & Campari Cannoli, icing sugar, orange zest

Chocolate chantilly & pistachio Cannoli

Classic Tiramisu

Sticky date pudding, vanilla bean cream, salted caramel

Torched meringue citron tartlet

Italian Zeppole; ricotta & lemon doughnuts, seasonal fruit curd

## **LATE NIGHT SNACKS**

Porchetta slider, crackled pork loin, braised rapini, pecorino, salsa verde

Roast beef & chip roll, bearnaise aioli, roquette, crispy shallots

3 cheese toastie, roasted garlic aioli, smoky tomato chutney

Caprese grilled cheese toastie; tomato, fontina cheese, basil, sourdough

Barramundi slider, celeriac & caper remoulade, tomato, baby gem

V vegetarian Vg vegan Gf gluten-free Lg low gluten





## **GRAZING TABLES**

Served as a beautiful show-stopping grazing table.

### **Dips & Spreads**

Freshly made & seasonal, think herbed pumpkin, semi-dried tomato, ricotta & basil, beetroot hummus & za'atar...just to name a few. All served with fresh veggies, lavosh, toasted & fresh bread

### **Antipasto**

Local & imported cured meats & cheeses, olives, fresh, pickled & charred veggies, semi-dried tomatoes, olives, seasonal salads, Mornington honey, dips, spreads, toasted nuts, fresh bread, rolls, lavosh & crackers.

### **Cheese**

Selection of local & imported cheeses

Garnished with Finesse quince paste, poached figs, honey, fresh & dried fruits, toasted nuts,, lavosh & bread crisp

### **Oysters**

Market price

Rock, Pacific or Tasmanian oysters

Natural with lemon, cucumber & apple mignonette or baked with parmesan & herb breadcrumbs

## **GRAZING PLATTERS**

Platters serve 15 to 20 guests, priced per platter

Dips & Spreads

Antipasto

Mezze

Cheese

Fruit