

A close-up photograph of a plate of Burrata cheese. The cheese is a large, round ball with a smaller ball on top, both dusted with red chili flakes. It is surrounded by fresh vegetables including cherry tomatoes, yellow and orange bell peppers, and purple grapes. Green herbs like basil and mint are scattered around the cheese. The plate is white and sits on a rustic wooden surface. A white circular graphic is overlaid on the top half of the image, containing the text 'ITALIAN FESTA'.

**ITALIAN
FESTA**

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

CANAPES

Bruschetta: tomatoes, basil aioli, sea salt & olive oil (vg df nf)

Focaccia: Mascarpone, dried tomatoes, preserved citrus, capers, parsley (v nf)

Focaccia: Chorizo pate, fire-roasted capsicum, parmesan (nf)

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

Frittata: Roasted sweet potato, zucchini & spinach, red pesto (v gf)

Skewer: Antipasto tomato, zucchini, Finesse pickles, pumpkin, olives (gf vg df nf)

Crispy polenta chip, Ossobuco ragu, gremolata, pecorino (gf nf)

Crostini: Nduja & goats cheese (nf)

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

Piadina: Cherry tomato & marcarpone Tuscan bread (v)

Chicken parmigiana; Crowd favourite, our take on a classic (nf)

Bigne: Pâte à choux, mortedella mousse, pistachio

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

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

CANAPES ELEVATED *

Add on to your canape hour at MP

Limoncello cured kingfish, marinated tomatoes, salmoriglio dressing (df nf)

Crostini: Wagyu beef bresaola, fig, Stracchino, Finesse quince paste (nf)

BIGGER BITES*

Add on to your canape hour, priced per item per person, minimum 60 of one item

Italian meatball slider, Napoli, Pecorino aioli, roquette

Mortadella & provolone cheese Panni, sundried tomato mayo, Giardiniera

BBQ chicken brioche roll, caramelised onion & capsicum, tomato, salsa verde

PRE DINNER CHEF STATIONS

Add on to your canapé hour. Cooked live & served straight to your guests.

PARMESAN PASTA WHEEL

Select one

Cacio e Pepe bucatini, Alla vodka penne, Alla Norma casrecece tomato sugo or gnocchi parmesan fondue

*Add on: cured Guanciale, freshly shaved prosciutto or garlic prawns MP

PRE DINNER SNACKS

Add on to be served as your guests are seated

Prosciutto wrapped grissini, aged balsamic (df nf) 10

Freshest vegetable crudité: bagna cauda, Finesse pickles (gf nf) 10

Herb & lemon whipped ricotta, baked tomatoes, basil, EVO & balsamic (gf nf) 10

Looking for more options?

Feel free to mix and match from our SHARED FEAST package.



V vegetarian Vg vegan Gf gluten-free Nf nut free DF dairy free

SHARED ENTREES

Served with warm bread & olive oil

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

Beef Carpaccio, parmesan, truffled aioli, pickled shallot, watercress (gf df nf)

Burrata, stonefruit & tomato salad, twin basil, white balsamic (gf nf)

Chilled calamari salad, tomatoes, cucumber, celery, red onion, herbs, lemon caper dressing (gf df nf)

Hot smoked salmon, fennel, Pernod, almond & currant dressing (gf df)

Pumpkin & ricotta ravioli, verde zucchini, crushed amaretti, citrus butter (v nf)

SHARED MAINS

Served with warm bread & olive oil

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

Crispy skin salmon, almonds, golden sultana, baby capers, agrodolce sauce (gf df)

Barramundi in aqua pazza; Tomato, garlic, basil, EVO, sparkling h2o broth (gf df nf)

Garlic & balsamic roasted lamb shoulder, herb breadcrumbs (gf nf)

Free-range roasted chicken, Semi-dried tomato, basil & preserved lemon dressing (gf df nf)

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

Gippsland pork & sage polpettine, grated parmesan, tomato Napoli, Pangrattato

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

Eggplant Parmigiana, Pinot Grigio tomato sugo, mozzarella, grated parmesan (v nf)

ELEVATED MAINS*

At MP please ask

Rack of Gippsland lamb, ratatouille, marinated feta & mint Pangrattato (nf)

Fig leaf baked barramundi, fresh figs, pine nut pomegranate dressing (gf df) Avail Jan-May

SHARED SIDES

Oregano, lemon, garlic & parsley roasted potatoes (gf df vg nf)

Rustic seasonal roasted vegetables (gf df vg nf)

Green beans, toasted almonds, mint, brown butter (gf v)

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

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

Grilled polenta, confit garlic, Pecorino basil mayo (gf nf v)

Pearl couscous, fire roasted Mediterranean vegetables, caramelised shallot chutney (vg ng)

PASTA SIDES

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

Alla vodka penne, basil, sundried tomatoes, confit garlic cream, parmesan (v nf)

Pan fried potato gnocchi, sage brown butter, lemon zest, smooth ricotta (v ng)

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

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

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

Carbonara, double smoked bacon, roasted garlic, parsley, DOP pecorino (nf)

SHARED SALADS

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

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

Radicchio, shaved fennel, olives, oranges, aged balsamic & olive oil (gf vg nf)

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

Fregola & many grain salad, dried tomatoes, olives, feta, currants, lemon dressing (nf)

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



DESSERTS

Cannoli: Frangelico chocolate mint & strawberry vanilla crunch (nf)

Classic Tiramisu spoons (nf)

Italian Zeppole; ricotta & lemon doughnuts, seasonal fruit curd (nf)

LATE NIGHT SNACKS

Minimum 60 of one item

Feel free to pick a bigger bite from the canape section for your late night snack

Porchetta slider, crackled pork loin, braised rapini, pecorino, salsa verde (df nf)

Caprese grilled cheese toastie; tomato, fontina cheese, basil, sourdough (nf)

Barramundi slider, celeriac & caper remoulade, tomato, baby gem (nf)

GRAZING TABLES

Dips & Spreads

Freshly made & seasonal, all served with fresh veggies, lavosh, toasted & fresh bread

Antipasto

Local & imported cured meats & cheeses, olives, fresh, pickled & charred veggies, semi-dried tomatoes, olives,,
toasted nuts, fresh breads & lavosh

Cheese

Selection of local & imported cheeses

Finesse quince paste, port poached figs, honey, fresh & dried fruits, toasted nuts, fresh breads & lavosh

GRAZING PLATTERS

Platters serve 15 to 20 guests, priced per platter

Dips & Spreads

Antipasto

Mezze

Cheese

Fruit