

CUCINETTA

1 Chef Hat Restaurant 2018

\$61 BANQUET MENU NO BYO

Antipasto (to share + A la Carte Mains)

Italian antipasto platters -
Various dishes from the streets of Italy

Secondi (choice on the day)

Pasta
Our house made pasta with classic ragu

Carne
Ancient style slow cooked market meat

Pesce
FOD served with daily condiments

Contorni

Artisan salad

BREAD ROLLS FOR THE TABLE

\$75 BANQUET MENU NO BYO

Antipasto (5 Item Degustation sharing + A La Carte Mains)

Carasau
Olives - buffalo ricotta

Burrata
Pugliese style mozzarella

Fiori
Farm zucchini flowers

Tagliere
House made salumi board

Crudo
Carpaccio

Secondi (choice on the day)

Pasta
Our house made pasta with classic ragu

Carne
Market meat

Pesce
FOD served with daily condiments

Contorni
Artisan salad

BREAD ROLLS FOR THE TABLE

CUCINETTA

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\$85 BANQUET MENU NO BYO

Antipasto (5 Item Degustation share entrée + middle course + A La Carte Mains)

Carasau

Olives - buffalo ricotta

Burrata

Pugliese style mozzarella

Fiori

Farm zucchini flowers

Tagliere

House made salumi board

Crudo

Carpaccio

Pasta (sharing middle table)

Gnocchi

Vincenzo's Signature potato gnocchi with crab sauce

Secondi (choice of main)

Agnello

Our Signature slow cooked lamb shoulder

Carne

Market meat

Pesce

FOD served with daily condiments

Contorni

Artisan salad

BREAD ROLLS FOR THE TABLE

\$99 BANQUET MENU

BYO AVAILABLE \$10 PER BOTTLE wine only

Antipasto (5 Item Degustation share entrée + middle course + A La Carte Mains)

Carasau

Olives - buffalo ricotta

Burrata

Pugliese style mozzarella

Fiori

Farm zucchini flowers

Tagliere

House made salumi board

Crudo

Carpaccio

Pasta (sharing middle table)

Gnocchi

Vincenzo's Signature potato gnocchi with crab sauce

Pasta

Fresh pasta with Ragù

Secondi (choice of main)

Agnello

Our Signature slow cooked lamb shoulder

Fillet

Beef eye fillet

Pesce

FOD served with daily condiments

Contorni

Seasonal vegetables

Our menu is seasonal. Menu subject to changes, due to market fluctuations.
Want to make your own package? Talk to us to discuss your needs. We love making people happy!

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\$112 BANQUET MENU

BYO available free corkage wine only

Antipasto (5 Item Degustation share entrée + middle course + A La Carte Mains)

Carasau

Olives - buffalo ricotta

Burrata

Pugliese style mozzarella

Fiori

Farm zucchini flowers

Tagliere

House made salumi board

Crudo

Carpaccio

Pasta (sharing middle table)

Gnocchi

Vincenzo's Signature potato gnocchi with crab sauce

Secondi {A La Carte Mains}

Agnello

Our Signature slow cooked lamb shoulder

Fillet

Beef eye fillet

Pesce

FOD served with daily condiments

Contorni

Seasonal vegetables

Dessert (individual)

Dolce

Choose a dessert for your guests

BREAD ROLLS FOR THE TABLE

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CANAPES

SEAFOOD

Oyster, shallot, red wine vinaigrette
Salmon fritters, lemon aioli
Crostoni, whipped tuna, salmon roe
Calamari fritti
Tuna tartare, eggplant

MEAT

Prosciutto wrapped grissini
Beef tartare, mustard, horseradish, crostoni
Waygu beef burgers
Nonnas meat balls
Tart of figs, prosciutto, buffalo ricotta

VEGETARIAN

Crumbed zucchini flowers
corn fritters, tomato jam
Arancini, truffle, parmesan
Buffalo ricotta, semi-dried tomato, olive
tapenade, crostoni

SUBSTANTIAL

Gnocchetti sardi, cherry tomatoes, baby octopus,
capers, olives
Penne, cherry tomatoes, eggplant, basil,
ricotta
Braised lamb shoulder, Jerusalem artichoke,
grape
Salsa

DESSERT CANAPES

Raspberry tarts
Tiramisu
Cannoli ricotta
Profiteroles
Mousse

CANAPE PACKAGES

3 HOUR CANAPE PACKAGE
\$75.00 PER PERSON
8 x Canape pieces
(2 x seafood, 2 x meat, 2 x veg, 2 x
Substantial dishes)

3.5 HOUR CANAPE PACKAGE
\$90.00 PER PERSON
10 x Canape pieces
(2 x seafood, 2 x meat, 2 x veg, 2 x
Substantial dishes 2 x dessert)
ADDITIONS AVAILABLE

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BEVERAGE PACKAGES

BYO with \$90 canape menu menu \$10 per bottle

\$100 per person 4 HOUR PACKAGE

\$48 per person 3.5 HOUR PACKAGE

WINES

Sparkling, White wine & Red wine

BEER

Birra Moretti / Peroni Light

OTHER

Soft drinks / Sparkling water / coffee

WINES

Sparkling, White wine & Red wine

BEER

Birra Moretti / Peroni Light / Premium beer

OTHER

Soft drinks / Sparkling water, mineral water coffee

\$65 per person 4 HOUR PACKAGE

WINES

Sparkling, White wine & Red wine

BEER

Birra Moretti / Peroni Light

OTHER

Soft drinks / Sparkling water / coffee

SPIRITS & COCKTAILS

Mixed drinks

IT IS NOT COMPULSORY to arrange a drinks package you may choose on consumption

SPIRITS

Mixed drinks

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Additions

Bread \$3pp

Additional bread

Oysters \$48

Platters centre table

Seafood platters \$60

Platters of mixed seafood

Desserts \$15

Individual desserts

Fruit platters \$6pp

Assorted fruit plates

Cannoli & biscuits \$6pp

House made platters

Cake serving \$2.50pp

Cut yourself for free

Dress and cut your cake with gelato **\$5pp**