

CUCINETTA

1 HAT AWARD



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BANQUET
MENUS

1 Chef Hat Restaurant 2018 - 2019 - 2020

Overlooking the harbour stands the exquisite CUCINETTA
A sophisticated yet contemporary Restaurant that offers the very
best in award winning food, wine and professional services,
tailored packages that create memorable event experiences
in one of Sydney's best locations.

We look forward to welcoming you at Cucinetta.

Vincenzo – Chef Restaurateur

VINCENZO'S PHILOSOPHY IS SIMPLE:
FARM FRESH &
SEASONAL, DELICIOUSLY
HAND-MADE AND
ITALIAN INSPIRED.

B R E A K F A S T
B A N Q U E T P A C K A G E S

**\$40PP FOOD PACKAGE
SHARING CENTRE TABLE**

Ricotta hot cake, orange mascarpone, poached pear, coconut, nuts
Sourdough toast with house preserves and pepe saya butter
Market fruit plate served with coconut yoghurt & honey
House Granola, berries, shaved apple, rhubarb, flower honey, comb
Smashed avocado on sourdough, heirloom tomato, basil, buffalo feta
Baked eggs with kale, chorizo, capsicum, tomato, chili, focaccia
Banana, cinnamon & walnut cake served with whipped mascarpone
Pastries and biscuits

\$25PP DRINK PACKAGE

Vittoria Coffee of your choice & tea
Percolated coffee
Juices
\$12pp Additions
Glass of sweet berry prosecco on arrival





\$ 7 5 B A N Q U E T M E N U

2 COURSE SHARING

Antipasto (to share + sharing main)

Italian antipasto platters – Various dishes from the streets of Italy

Secondi (sharing)

Pasta – Our house made pasta with classic ragu

Carne – Ancient style slow cooked market meat

Contorni

Artisan salad

*No byo

\$ 8 0 B A N Q U E T M E N U

2 COURSE

Antipasto (4 Item Degustation sharing + A La Carte Mains)

Pane – Bread for the table

Carasau – Olives – buffalo ricotta

Burrata – Pugliese style mozzarella

Fiori – Farm zucchini flowers

Tagliere – House salumi board

Secondi (choice on the day)

Gnocchi – Our award winning Gnocchi crab

Carne – Market meat

Pesce – FOD served with daily condiments

Contorni

Artisan salad

*No byo

\$ 9 0 B A N Q U E T M E N U

3 COURSES

Antipasto (4 Item Degustation share entrée + middle course + A La Carte Mains)

Pane – Bread for the table

Carasau – Olives – buffalo ricotta

Burrata – Pugliese style mozzarella

Fiori – Farm zucchini flowers

Tagliere – House salumi board

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

*No byo

\$ 1 1 8 B A N Q U E T M E N U

4 COURSES

Antipasto (4 Item Degustation share entrée + middle course + A La Carte Mains)

Pane – Bread for the table

Carasau – Olives – buffalo ricotta

Burrata – Pugliese style mozzarella

Fiori – Farm zucchini flowers

Tagliere – House salumi board

Pasta (sharing middle table)

Gnocchi – Vincenzo's Signature potato gnocchi with crab sauce

Secondi (choice of main)

Agnello – Our Signature slow cooked lamb shoulder

Manzo – Beef cheek

Pesce – FOD served with daily condiments

Contorni

Artisan salad

Dessert

Sharing Dessert for the table

*byo available \$20 per bottle, wine only

\$ 135 BANQUET MENU

4 COURSES

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

Pane – Bread for the table

Carasau – Olives – buffalo ricotta

Burrata – Pugliese style mozzarella

Fiori – Farm zucchini flowers

Tagliere – House salumi board

Capesante – Scallops my way

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

Carne – Market meat

Pesce – FOD served with daily condiments

Contorni

Seasonal vegetables

Dessert (individual)

Dolce – My unique Tiramisu recipe

*byo free option





\$ 8 5 B A N Q U E T M E N U

3 COURSE SHARING

Antipasto (sharing antipasto + sharing Mains + Sharing Desserts)

Pane – Bread for the table

Burrata – Pugliese style mozzarella

Fiori – Farm zucchini flowers

Tagliere – House salumi board

Secondi (sharing)

Gnocchi – Vincenzo's Signature potato gnocchi with crab sauce

Agnello – Our Signature slow cooked lamb shoulder

Pesce – FOD served with daily condiments

Dessert (Sharing)

Dolce – Choose a dessert to share from our menu

*No byo

A D D I T I O N S T O T H E M E N U

MAIN

Oysters \$60

Platters centre table

Seafood platters \$120

Platters of hot cold seafood

Calamari \$40

Australian fried calamari platters

Fresh Prawns \$42

Peeled Fresh prawns, sauce, lemon

Pasta \$35

Platters of pasta beef Ragù

DESSERTS

Individual desserts \$18

Sharing desserts \$14

Fruit platters \$8pp

Cannoli \$6pp

House made cannoli

Cake serving options

We cut \$3.50pp

We cut your cake with gelato \$7pp

BEVERAGE PACKAGES

\$48 PER PERSON 3.5 HOUR PACKAGE

Wines – Sparkling, White Wine & Red Wine

Beer – Birra Moretti / Peroni Light

Other – Soft drinks / Sparkling water / Coffee

\$68 PER PERSON 4 HOUR PACKAGE

Wines – Sparkling, White Wine & Red Wine

Beer – Birra Moretti / Peroni Light

Other – Soft drinks / Sparkling water / Coffee

Spirits – Mixed drinks

\$110 PER PERSON 4 HOUR PACKAGE

Wines – Sparkling, White Wine & Red Wine

Beer – Birra Moretti / Peroni Light / Premium beer

Other – Soft drinks / Sparkling water / Mineral water / Coffee

Spirits & Cocktails – Mixed drinks

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





K I D S M E N U

FOOD

Gnocchi Napoli 18

Penne Napoli 18

Chicken Nuggets & chips 22

Fish Snitzel & chips 26

Grilled steak & chips 26

Garlic bread 5

Bowl of chips 8

Vanilla ice cream cones \$9

combo meal - pasta, main, ice cream \$45

DRINKS

Soft drinks 4.5

Juices 4.5

*For 12 years and under