

ENOTECA 128

Thank you for choosing Enoteca 128 to host your Event. Group menus apply to reservations of 8 adults or more.

To finalize group reservations please review the menu options and complete the Group Booking Confirmation Form.

Completed Booking Form to be emailed to ciao@enotecal28.com.au

GROUP MENU OPTIONS

TUTTI A TAVOLA — SHARING MENU

FAMILY STYLE DINING — Sharing Set Menu

Available for groups of 8 and over.

All courses served to share to centre of table.

ENOTECA BANQUETTE MENU

3 COURSES MENU — Choice on The Day

Available to groups of up to 16 guests.

Menu includes entrée choice, main choice, and dessert.

CHEFS TASTING MENU

6 COURSES DEGUSTATION MENU — Set Menu

Available to groups of up to 16 guests.

Menu includes five savoury courses and one dessert.

TUTTI A TAVOLA — SHARING MENU

FAMILY STYLE DINING — Sharing Set Menu

Available for groups of 8 and over.

All courses served to share.

ANTIPASTO:

Sourdough ROSETTA BREAD, butter of the day v

house marinated OLIVES, lemon oil, chilli v/gf

DUCK LIVER PARFAIT, fig vin cotto, pasta fritta gf

PASTA:

squid ink MACCHERONCINI , Blue Swimmer Crab, Chilli, Light Napoletana gf*

MAIN:

braised LAMB SHOULDER, Chiantigiana Sauce gf twice cooked CHEESE SOUFFLE v

Selection of Sides

DESSERT TO SHARE:

Tiramisú v

ENOTECA BANQUETTE MENU - \$99 PP

3 COURSES MENU — Choice on The Day

Available to groups of up to 18 guests.

Please select 3 entrée and 3 main dishes. Your guest will choose their own entrée and main

ENTRÉE CHOICE: PLEASE SELECT 3 TO CHOOSE ON THE DAY

BEEF CARPACCIO, truffle & lemon, aioli, capers, reggiano, baby rocket

eggplant filled **ZUCCHINI FLOWERS**, cherry tomato, tapenade, basil

OCEAN TROUT CRUDO, mandarin, italian ponzu, chives, avruga

WA OCTOPUS, romesco, hazelnut, parsley, semi-dried tomato

twice cooked **PORK BELLY**, spring onion, peas, onion & mint jus

SPAGHETTI, S.A blue swimmer crab, chilli, light napoletana sauce gf*

PAPPARDELLE, lamb ragu, preserved lemon, home made sheep labne

MAIN CHOICE: PLEASE SELECT 3 TO CHOOSE ON THE DAY

RICOTTA GNUDI, spiced pumpkin purée, almond salsa

squid ink **MAFALDE**, S.A king prawn, prawn bisque, prawn butter, cavalo nero

SPAGHETTI, S.A blue swimmer crab, chilli, light napoletana sauce

PAPPARDELLE, lamb ragu, preserved lemon, home made sheep labne

smoked **CHEDDAR SOUFFLE**, jerusalem artichokes, crispy onion

12h braised angus **BEEF SHORT RIB**, parsnip puree, grape salsa, hazelnut oil

pan roasted **SWORDFISH** medallion, fennel two ways, black olives

DUCK BREAST, rainbow char, peanut butter sauce, cherry

DESSERT:

Tiramisu v

CHEFS TASTING MENU - \$115 PP

5 COURSES DEGUSTATION MENU — Set Menu

Available to groups of up to 16 guests.

Menu includes Stuzzichini, entrées, pasta, 2 main and dessert all individually served.

bluefin TUNA TARTARE, truffle, potatoes, crème fraiche

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RICOTTA GNUDI, spiced pumpkin purée, almond salsa

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squid ink MAFALDE, S.A king prawn, prawn bisque, prawn butter, cavolo nero

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DUCK BREAST, rainbow char, peanut butter sauce, cherry

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APPLE CRUMBLE, crispy filo, rum & raisin gelato

OPTIONAL EXTRAS

Oysters	\$ 7 each
Peach Bellini	\$19 per cocktail
Aperol Spritz	\$20 per cocktail
Espresso Martini	\$20 per cocktail
Limoncello	\$14 each