

# DALMATINO MEDITERRANEAN RESTAURANT

## COCKTAIL PARTY MENU

Enjoy a canape style service of various Mediterranean style delicacies alongside your cocktail party. Event organisers have the option to set a tab at the bar or patrons can pay-as-you-go... the choice is yours.

- Mini Pizza
- Bruschetta
- Beef Carpaccio with blue cheese dressing, pomegranate & toasted walnuts
- Arancini – Deep fried risotto rice balls stuffed with ham & peas coated with bread crumbs on a bed of Napoli sauce
- Cevapi – Skinless sausages with capsicum relish
- Traditional Sicilian ricotta filled cannoli
- Decadent Chocolate brownie

## COCKTAIL OPTIONS

Choose from our beverage package or have one of our bar staff mix up a storm for your cocktail party.

Ask us about our cocktail options...

# DALMATINO MEDITERRANEAN RESTAURANT

## SET MENU

With a 2 or 3 course options, you can choose a package to suit your budget and your patrons can choose a meal to their liking

2 Courses: \$80.00 per head

3 courses: \$105.00 per head

### Sharing Entrée

- Port Lincoln calamari with apple, celery and aioli salad
  - Bruschetta
- Charcuterie platter – Salami, prosciutto, olives, roasted capsicum, gherkins and Reggiano cheese

### Main Course Options

- Oven baked Chicken served on a bed of Peperonata and mixed roasted vegetables
- Braised beef cheeks cooked in red wine jus, served with potato puree & sweet potato chips
  - Swiss brown porcini mushroom risotto

### Side Dishes

- Rocket, walnut and pear salad with shaved parmesan
- Twice cooked potato confit with rosemary & garlic

### Dessert

- Budino al cioccolato
- French Crepes with chocolate filing
- Vanilla bean panna cotta with berry compote and beurre noisette crumb

# DALMATINO MEDITERRANEAN RESTAURANT

## 5 COURSE WINE DINNER

Presenting a 5-course set menu from Dalmatino Mediterranean Restaurant Dazzle your guests with an unforgettable range of Mediterranean delicacies.

Pricing on enquiry

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- Beef Carpaccio with blue cheese dressing, pomegranate and toasted walnuts
- Crispy pork belly served on a bed of apple & celery slaw with sweet honey glaze
- Squid ink pasta with prawns, pippies, fresh tomato & chilli
- Arancini – deep fried balls of risotto rice stuffed with ham & peas and coated in breadcrumbs served on fresh Napoli sauce
- Selection of cheeses on a cheese platter

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## BANQUET MENU

\$95.00 Per head

### Entrée

- Charcuterie Platter – Salami, prosciutto, olives, roasted capsicum, gherkins & Reggiano cheese.
  - Tomato & Basil Bruschetta  
(select 1)

### Mains

- PEKA – Traditional slow roast
  - Veal shanks with vegetables
  - Mixed seafood (octopus, stuffed calamari)
  - Duck with baked noodles
  - (Choose one option)*

### Sides

- Red cabbage salad with baby rocket & beetroot
- Sautéed seasonal green vegetables with roasted almonds  
(select 1)

### Dessert

- Tiramisu
- Traditional Sicilian ricotta filled cannoli

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## BEVERAGE PACKAGES

2 or 3.5 hours for stand-up events. Beverage packages can be tailored to include your favourite wines. Please enquire as to prices and availability

### House Package 1

2 hours: \$45.00 per person

3.5 hours: \$65.00 per person

- Aperol spritz & Maraschino spritz – Available for the first hour
- NZ Coldstone, Pinot Noir – Chardonnay, King Valley, Victoria
- 2016 Acacia Grove, Sauvignon Blanc, Marlborough, New Zealand
- 2012 Shepherds Hill, Shiraz, Bendigo, Victoria
- Karlovacko larger, Carlton Draught, Cascade Premium light, orange juice & soft drinks

### Premium Package 2

2 hours: \$65.00 per person

3.5 hours: \$75.00 per person

- Aperol Spritz & Maraschino spritz – Available for the first hour
- NV Coldstone, Pinot Noir – Chardonnay, King Valley, Victoria
- 2013 Matosevic 'Cirus' Malvazija, Istria, Croatia
- 2012 Solitaire Estate, Shiraz,
- Karlovacko larger, Cascade Premium light, Orange juice & soft drinks

### ULTIMATE PACKAGE 3

2 hours: \$75 per person

3.5 hours: \$95.00 per person

- Aperol spritz & Maraschino spritz – available for the first hour
- NV Coldstone, Pinot Noir – Chardonnay, King Valley, Victoria
- 2013 Matosevic 'Cirus' Malvazija, Istria, Croatia
- 2013 Antonio Luce, Pinot Grigio, New Zealand
- 2017 Pemberley, Pinot Noir, Western Australia
- Karlovacko larger, Cascade Premium light, Orange juice & soft drinks

# DALMATINO MEDITERRANEAN RESTAURANT

## LUNCH SET MENU

\$55.00 per person

### Sharing Entrée

- Charcuterie Platter – Salami, kulen, prosciutto, olives, roasted capsicum, gherkins & Reggiano cheese
    - Tomato & basil bruschetta
- (Select 1)

### Main Course

- Braised beef cheeks cooked in red wine jus, served with potato & pumpkin gratin, and served with frites de potato douce
  - Black squid ink house made pasta with seasonal fish, mussels & tomato sugo
    - Mushroom Risotto
- (Select 1)

### Side Dishes

Rocket, walnut & pear salad served with shaved parmesan

Twice cooked potato confit with rosemary & garlic

# DALMATINO MEDITERRANEAN RESTAURANT

## BANQUET MENU

\$90.00 per person

### Sharing Entrée

- Port Lincoln calamari with apple, celery & aioli salad
  - Tomato & basil bruschetta
- Charcuterie platter – Salami, kulen, prosciutto, olives, gherkins & Reggiano cheese

*(choose 2 options)*

### Main Course

- Oven baked chicken served on a bed of Peperonata and mixed roasted vegetables
- Braised beef cheeks cooked in red wine jus with potato gratin & frites de potato douce
  - Fish of the day
  - Swiss brown porcini mushroom risotto

*(Choose 2)*

### Side Dishes

- Rocket, walnut & pear salad served with shaved parmesan
  - Twice cooked potato confit with rosemary & garlic

# DALMATINO MEDITERRANEAN RESTAURANT

## BANQUET MENU

\$105.00 Per person

### Sharing Entrée

- Port Lincoln calamari with apple, celery & aioli salad
  - Cevapi – skinless sausages
  - Tomato & basil bruschetta

(select 2)

### Main Course

- Crispy pork belly served on a bed of apple & celery slaw with sweet honey glaze
- Braised beef cheeks slow cooked in red wine jus, served with potato gratin and frites de potato douce
  - Swiss brown porcini mushroom risotto

(Select 2)

### Side Dishes

- Rocket, walnut & pear salad with shaved parmesan
- Twice cooked potato confit with rosemary & garlic

### Dessert

- Budino al cioccolato
  - Traditional Sicilian ricotta filled cannoli
- Vanilla bean panna cotta served with berry compote and beurre noisette crumb

(Choose 2)



# DALMATINO MEDITERRANEAN RESTAURANT

## DELUXE BANQUET MENU

When only the best will do. We spoil our patrons for choice with this Banquet Menu. Reward your most successful team member. Invite your most valuable clients or reward your whole team. The Deluxe Banquet Menu is sure to impress even the most discerning connoisseur.

\$130.00 per head

- Charcuterie platter – Salami, kulen, prosciutto, olives, roasted capsicum, gherkins and Reggiano cheese.
- Tomato & basil bruschetta
- Peka – Traditional slow roast with a choice of:
  - Veal Shanks & vegetables
  - Mixed seafood – Octopus, stuffed calamari
  - Duck with roasted noodles
  
- Red cabbage, wild rocket & beetroot salad
- Sautéed green seasonal vegetables with roasted almonds
- Budino al cioccolato
- Profiteroles filled with vanilla bean ice cream with salted caramel