

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.

- Baby zucchini filled with goat cheese with spicy capsicum pesto
- Crispy polenta braised lamb with peas
- Beef Carpaccio with blue cheese dressing, pomegranate & toasted walnuts
- Bacala pate in a puff pastry twist
- Arancini filled with cheddar cheese
- Cevapi – Skinless sausages with capsicum relish
- Dumplings filled with sour cherry served with which chocolate parfait
- Profiteroles filled with vanilla bean ice cream with salted caramel.

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...

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: \$70.00 per head

3 courses: \$85.00 per head

Sharing Entrée

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

Main Course Options

- Slow roasted lamb shoulder with roast carrot puree, broccolini and olives
- Braised beef cheeks cooked in red wine jus, served with potato puree & sweet potato chips
 - Fish of the day
 - Swiss brown porcini mushroom risotto

Side Dishes

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

Dessert

- Dumplings filled with sour cherry and served with white chocolate parfait
- Chocolate profiteroles filled with vanilla bean ice cream and salted caramel
- Vanilla bean panna cotta with berry compote and beurre noisette crumb

5 COURSE WINE DINNER

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

Pricing on enquiry

- Beef Carpaccio with blue cheese dressing, pomegranate and toasted walnuts
- Slow roasted lamb shoulder with roasted carrot puree, broccolini and olives
- Seafood filled tortellini served with fennel & orange salad with a dash of vincotto
- Roasted duck crepes with pomegranate sauce
- Selection of cheeses on a cheese platter

BANQUET MENU

\$90.00 Per head

Entrée

- Dalmatino Charcuterie Platter – Salami, kulen, prosciutto, olives, gherkins & Reggiano cheese.
 - Tomato & Basil Bruschetta
 - 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

Dessert

- Dumplings filled with sour cheery served with white chocolate parfait
- Profiteroles filled with vanilla bean ice cream with salted caramel

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, 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

LUNCH SET MENU

\$55.00 per person

Sharing Entrée

- Dalmatino Charcuterie Platter – Salami, kulen, prosciutto, olives, gherkins & Reggiano cheese
 - Tomato & basil bruschetta

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

Side Dishes

Rocket, walnut & pear salad served with shaved parmesan

Twice cooked potato confit with rosemary & garlic

BANQUET MENU

\$85.00 per person

Sharing Entrée

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

(choose 2 options)

Main Course

- Slow roasted lamb shoulder with roasted carrot puree, broccolini and olives
- 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

BANQUET MENU

\$105.00 Per person

Sharing Entrée

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

Main Course

- Slow roasted lamb shoulder with roasted carrot puree, broccolini & olives
- Braised beef cheeks slow cooked in red wine jus, served with potato gratin and frites de potato douce
 - Fish of the day
- Swiss brown porcini mushroom risotto

(Choose 2)

Side Dishes

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

Dessert

- Dumplings filled with sour cherry served with white chocolate parfait
- Profiteroles filled with vanilla bean ice cream with salted caramel
- Vanilla bean panna cotta served with berry compote and beurre noisette crumb

(Choose 2)

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.

\$98.00 per head

- Dalmatino Charcuterie platter – Salami, kulen, prosciutto, olives, 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
- Dumplings filled with sour cherry served with white chocolate parfait
- Profiteroles filled with vanilla bean ice cream with salted caramel