



## Event Packages

Entrata is a sophisticated venue to host your next event, we cater for a range of occasions from formal events, social gatherings, business luncheons & weddings.

We offer a variety of function menus featuring feasts of three course meals, share platters or canapés. Event menus are required for groups of 16 or more guests. All menus can be customised to suit your event and any dietary requirements can be accommodated.

Please email us at [info@entratarestaurant.com.au](mailto:info@entratarestaurant.com.au) or call on 9899-5608. Alternatively our co-ordinator is available for consultation by appointment from Tuesday to Saturday.

## FUNCTION SPACES

Entrata has four areas dedicated to hosting your next function. These areas can be booked exclusively (minimum spends are required to book these areas privately)

Main Dining 40 - 80 people seated

Small Dining 20 - 50 people seated

The Alfresco 20 - 35 people seated

The Lawn 20 - 40 people seated

## BEVERAGES

A beverage package of \$42 per person is available & consists of sparkling wine, red wine, white wine, beer, soft drinks & sparkling water for a three hour service. The beverage package can be customised to a 4 or 5 hour service and the wines can be tailored. The package is for a minimum of 50 guests and can be sent to you on request. Alternatively we offer beverages on a consumption basis. There is the option of open bar or we can customised your drinks list for your event. Tea & Coffee are on a consumption basis only.

## BOOKING AN EVENT

To book an event at Entrata you will need to request an event booking form and event detail form. Our event coordinator will be able to assist any questions or requests that you have for your event.

Valid until 1st July 2021 - Subject to change without notice







## The Shared Menu

AVAILABLE FOR LUNCH & DINNER

**\$75 PP**

SERVED ON PLATTERS

### PASTA CHOICE OF TWO

- Ⓢ PENNE ALLA NORMA tomato sugo, eggplant, garlic, e.v.o.o, basil, ricotta salata
- FETTUCINNE RAGU pork & veal ragu, tomato sugo
- SPAGHETTI MARINARA prawns, calamari, blue swimmer crab meat, garlic, chilli, white wine, tomato sugo
- PENNE AMATRICIANA guanciale, tomato sugo, pecorino cheese, e.v.o.o, black pepper

### SECONDI CHOICE OF TWO | EXTRA \$10PP FOR MAINS ALTERNATE SERVE

- Ⓢ BARRAMUNDI SCOTTATO seared barramundi, cauliflower creme
- Ⓢ POLLO chicken marinated in cayenne pepper, paprika & basil
- Ⓢ GUANCIA VITELLO black angus beef cheeks slow cooked in a red wine sauce, jerusalem artichoke creme
- Ⓢ AGNELLO 24 hour slow cooked lamb, red wine reduction

### CONTORNI CHOICE OF TWO

- ROAST POTATOES garlic, sea salt, e.v.o.o
- ITALIAN SALAD mixed lettuce, cucumber, cherry tomatoes, spanish onion, red capsicum, olives, e.v.o.o & balsamic dressing
- SEASONAL VEGETABLES garlic & e.v.o.o

### DOLCE ALTERNATE SERVE - CHOICE OF TWO

- TIRAMISU
- Ⓢ PANNA COTTA vanilla & raspberry
- TORTA DI CIOCCOLATO E PERE warm chocolate & pear cake, chocolate ganache, vanilla bean gelato
- MILLEFOGLIE layered puff pastry, mascarpone, limoncello cream & berries
- TORTA DI FORMAGGIO baked ricotta cheesecake & plum compote

+ If you would like to bring a cake, the cake fee is waived and served as finger slices in addition to dessert

\* Gluten Free, Vegetarian & Vegan options available \*





## Menu One

===== TWO COURSES \$75PP | THREE COURSES \$95PP =====

### PER COMINCIARE - TO START CHOICE OF TWO & ALTERNATE SERVE

**TORTELLI** house made tortelli filled with burrata, nduja & ricotta, burnt sage butter, mushroom, pancetta, roasted capsicum cream

Ⓜ **CAPELANTE** seared scallops, parsnip garlic creme, caponatina of butternut pumpkin, pine nuts, sultanas & onion

Ⓜ **CARPACCIO** wagyu beef mbs+7, truffle mustard, pickled golden beetroot, candied walnut, lemon oil

Ⓜ **INVOLTINI DI MAIALE** pork tenderloin filled with asparagus & scarozza cheese, wrapped in pancetta, roasted capsicum cream, cannellini beans

### A SEGUIRE - TO FOLLOW CHOICE OF TWO & ALTERNATE SERVE

Ⓜ **AGNELLO** 24 hour slow cooked lamb, eggplant, tomato, olives, potato, pea sauce

Ⓜ **PESCE** Australian snapper fillet, potato, broccoli, prawn, porcini mushroom & truffle jus

Ⓜ **GUANCIA DI VITELLO** black angus beef cheeks cooked in a red wine sauce, potatoes root vegetables, jerusalem artichoke creme

Ⓜ **MEDAGLIONI ALLA ROSSINI** beef tenderloin medallion MBS+4 served medium rare, marsala, prosciutto crudo, asparagus, gruyere cheese, roast potato, black truffle

### DOLCE CHOICE OF TWO & ALTERNATE SERVE

**TIRAMISÙ** mascarpone cream, coffee, coffee liquor, savoiardi biscuit

**TORTA DI FORMAGGIO** baked ricotta cheesecake & plum compote

**TORTA DI CIOCCOLATO** warm chocolate & pear cake, chocolate ganache, vanilla bean gelato

**MILLEFOGLIE** layered puff pastry, mascarpone, limoncello cream & berries

+ If you would like to bring a cake, the cake fee is waived and served as finger slices in addition to dessert

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## Menu Two - Tuesday to Saturday Lunch

===== TWO COURSES \$49PP | THREE COURSES \$65PP =====

### PRIMI CHOICE OF TWO & ALTERNATE SERVE

Ⓥ MELANZANA ALLA PARMIGIANA layers of eggplant, parmesan, mozzarella, tomato sugo & basil

FRITTURA DI CALAMARI lightly floured & fried with sea salt, cracked pepper & aioli

BURRATA burrata, san danielle prosciutto, tomatoes with e.v.o.o & basil, balsamic pearls & bread (gluten free bread available)

GAMBERI ALL'AGLIO prawns, e.v.o.o, garlic, chilli, cherry tomato sugo, homestyle bread

### SECONDI CHOICE OF TWO & ALTERNATE SERVE

Ⓢ POLLO DIAVOLA chicken marinated in paprika, dijon mustard, cayenne pepper & mixed herbs, roast potatoes, carrot, onion, broccoli, chicken jus

Ⓢ AGNELLO BRASATO braised lamb shank with carrots, celery, tomato, chianti wine, mashed potato

Ⓢ BARRAMUNDI SCOTTATO seared wild barramundi, cauliflower creme, carrots, roast potatoes, broccoli, citrus broccoli shaving

PENNE RAGU pork & veal ragu, tomato sugo

SPAGHETTI MARINARA prawns, calamari, blue swimmer crab meat, garlic, chilli, white wine, tomato sugo

PENNE BOSCAIOLA san danielle prosciutto, mushrooms, shallots in a creamy garlic sauce

### DOLCE CHOICE OF TWO & ALTERNATE SERVE

TIRAMISU

Ⓢ PANNA COTTA vanilla & berry

CANNOLI ricotta, mascarpone, mustarda di frutta & chocolate

+ If you would like to bring a cake, the cake fee is waived and served as finger slices in addition to dessert

\* Gluten Free, Vegetarian & Vegan options available \*



## Canapè Menu

**\$40PP | CHOICE OF 5 CANAPÈS**

**\$50PP | CHOICE OF 6 CANAPÈS + 1 PETITE DESSERT**

### HOT CANAPÈS

POLPETTE house made pork & veal meatballs, pomodoro sauce

BEEF SLIDERS beef, caramlised onion, mozzarella & a tomato relish

Ⓥ CROQUETTE rice, scamorza, mozzarella & parmesan cheese

COZZE GRATINATE black mussel, pecorino, tomato, breadcrumbs

ⓋⓄ CROSTINI ALLA PROVATURA fiore di latte, anchovy butter, bread

FIORE DI ZUCCHINI lightly batter zucchini flower, ricotta, blue swimmer crab, lemon zesy

Ⓞ PANELLE chickpea flatbread, mushroom, garlic, scamorza

GAMBERI & PANCETTA BBQ prawns wrapped in pancetta

Ⓞ POLLO chicken skewers marinated in herbs

QUAIL TULIPS quail drumsticks in a aroma crumb served with aioli

PENNE PESTO our house made basil pesto

PENNE RAGU slow cooked pork & veal ragu in pomodoro sauce

## 2 Hour Service

### COLD CANAPÈS

ⓋⓄ MOUSSE DI PROSCIUTTO prosciutto cotto, whipped cream, egg, & cucumber

Ⓥ BRUSCHETTA POMODORO mini tomato bruschetta

ⓋⓄ CAPRESE SKEWER cherry tomato, mozzarella cheese & basil

Ⓥ CROSTINI FORMAGGI goats cheese, crispy parmesan, cherry tomato concasse on crispy bread

ⓄⓋ SEDANO AL GORGONZOLA gorgonzola, mascarpone, celery & toasted walnut

VITELLO TUNATO roasted veal thinly sliced with a tuna sauce served on crispy bread

ROTOLO DI SALMONE mascarpone cream cheese & shallots rolled in smoked salmon & drizzled with a caramlised balsamic vinegar, served on crispy bread

Ⓥ MELONE rockmelon wrapped in prosciutto

### PETITE DESSERTS

PANNA COTTA vanilla & berry

CHOCOLATE MOUSSE mascarpone cream

MERINGUE with mascarpone cream & berries

CHOCOLATE COATED STRAWBERRIES

LEMON TART Italian meringue

HOUSE MADE BISCOTTI

### ANTIPASTO GRAZING BOARD EXTRA \$15PP

assorted cured Italian meats, Italian cheese, olives, marinated vegetables & breads



## Customise Your Menu

### ADDITIONAL MENU UPGRADES

#### PLATES TO SHARE

OYSTERS Sydney rock oysters, served natural with raspberry vinaigrette \$4ea

CALAMARI lightly floured & fried, aioli \$6pp

FRESH TIGER PRAWNS house made cocktail sauce \$14pp

ANTIPASTO BOARD Italian cured meats, cheese, marinated vegetables, olives, bread \$15pp

ROVING CANAPES ON ARRIVAL choice of 3 from our canapé menu (pasta box not included) \$20pp

#### DESSERT

GF PETITE PANNA COTTA vanilla & berry \$5ea

GF PETITE CHOCOLATE MOUSSE mascarpone cream \$5ea

PETITE LIMONE TART lemon tart topped with Italian meringue \$5ea

CANOLI Chocolate | Ricotta \$5pp

GF CHOCOLATE COATED STRAWBERRIES \$4ea

FORMAGGI PLATTER selection of italian cheeses, jams, grissini, biscuits (one platter serves 4) \$32ea

MASCARPONE CREAM served with your cake \$4pp

VANILLA BEAN GELATO served with your cake \$4pp

## Entrata Cakes

### CAKES \$8PP

TIRAMISU

RICOTTA CHEESECAKE

CHOCOLATE CAKE | CHOCOLATE GANACHE

CARROT WALNUT CAKE | CREAM CHEESE FROSTING

GF FLOURLESS CHOCOLATE WITH RASPBERRY OR SALTED CARAMEL MOUSSE

CANNOLI CAKE

### PREFER TO BRING YOUR OWN CAKE?

If you would like to bring your own cake a \$3pp cake fee applies. If your cake is served in addition to dessert we will serve your cake in finger slices on platters and the cake fee will be waived.

