

Banquet Menu

Shared platters served to table

Pre dinner canapés – Banquet Style Entrée and Mains and 2 sides

Platters are served to each table, shared among family and friends. Always generous with quantities, Fiasco's banquet options include pre-dinner canapés and a choice of entrees, mains and sides all presented exquisitely and with a minimum of fuss. No need to worry about seating plans, a banquet style event combines beautifully set tables, an abundance of food, and guests deep in conversation. Our waiters replenish and refill dishes and drinks without interruption. Bliss.

SAMPLE MENU

Canapés – 2 light and 2 substantial

Spicy Italian meat ball with tomato salsa
Fried calamari with rosemary mayo
Grilled prawns with house made lemon aioli
Marinated lamb fillet on skewer with salsa verde

Entrée – Choice of two

House made gnocchi with a pork ragù & fresh ricotta
Pork belly, twice cooked, served with apple & white balsamic jelly & Vincotto

Mains – Choice of two

Slow cooked BBQ'd lamb shoulder with a parsley, olive oil and lemon dressing
Grilled Quail with a port & juniper berry jus

Sides – Choice of two

Grilled asparagus with butter thyme & roasted almonds
Creamy potato mash

House made dinner roll and butter – included

FOOD OPTIONS

Canapés Selection: Finger or fork food and substantial plates in bamboo boats eaten standing or served pre-dinner at seated functions

Light Canapés

1. Oysters with white balsamic vinegar & shallots - 2. Crostini with Venetian style salted cod - 3. Fresh buffalo mozzarella, tomato & basil skewer - 4. Bruschetta with local organic tomatoes, basil and garlic - 5. Beef fillet tartare on crostini - 6. Fried calamari with rosemary mayo - 7. Deep fried stuffed olives - 8. Shell pasta stuffed with smoked salmon & dill - 9. Spicy Italian meat ball with tomato salsa - 10. Chicken terrine with mushroom & truffle mayo

Substantial Canapés

1. Brioche with smoked ham & rocket - 2. Grilled prawns with house made lemon aioli - 3. Marinated lamb fillet on skewer with salsa verde - 4. Italian pork sausage with roasted red capsicum - 5. Spinach, ricotta & balsamic onion tart - 6. Slow cooked lamb tartlet with fresh minted peas - 7. Saffron & gorgonzola cheese arancini with a capsicum & smoked paprika salsa - 8. Wood fired mini pizza with your choice of topping - 9. Skewered octopus with kipfler potato, tomato salsa & taggiasca olives - 10. Grilled scallops served on a cauliflower puree - 11. Pork belly bun with pickled cucumber & truffle mustard - 12. Mini cheese burger with a tomato & onion salsa - 13. Marinated chicken skewers with salsa verde - 14. Deep fried soft shell crab with chilli mayo - 15. Piadina with provolone cheese, parma ham and rocket

ENTRÉE**Antipasto**

Antipasto boards with selection of cured meats, seasonal grilled vegetables, fresh buffalo mozzarella, marinated octopus, olives, selection of cheeses and rustic bread

Shared platters

1. House made ravioli with a lemon & ricotta filling in a creamy saffron sauce - 2. House made gnocchi with a pork ragù & fresh ricotta - 3. Herb crusted tuna served with a pansanella salad - 4. Grilled prawns in a spicy tomato salsa - 5. Octopus, potato & caper salad with olives, tomato & paprika salsa - 6. Risotto with saffron & prawns, calamari, mussels, cherry tomatoes & zucchini - 7. Thin slices of veal fillet with green beans, baby capers, rocket leaves and tuna mayo - 8. Pork belly, twice cooked, served with apple & white balsamic jelly & Vincotto - 9. House made gnocchi with wild mixed mushrooms and black truffle - 10. Fried calamari with chilli mayo - 11. Fresh local squid stuffed with prawns, zucchini & capers in a tomato salsa - 12. Carpaccio of local blue eye fillet with oysters and mayo

MAINS**Shared platters**

1. Bistecca Fiorentina Italian style T Bone steak served with Truffle mustard & Anchovy and Capers salsa - 2. Whole grilled spatchcock with devils salsa - 3. Porchetta, slow roasted pork loin served with apple sauce - 4. Roasted lamb ribs with salsa verde and balsamic glaze - 5. Whole BBQ'd fillet of fish with a burnt butter, cherry tomato & caper salsa - 6. Spinach, ricotta & potato tart - 7. Slow cooked BBQ'd lamb shoulder with a parsley, olive oil and lemon dressing - 8. Grilled Quail with a port & juniper berry jus - 9. Crusty bread rolls & butter

SIDES SELECTIONS

1. Local broccoli sautéed in fresh garlic and chilli - 2. Grilled asparagus with butter thyme & roasted almonds - 3. Bok choy with a balsamic glaze - 4. Creamy potato mash - 5. Pan fried Chat potatoes with rosemary - 6. Mixed roasted seasonal vegetable salad with goat cheese & salsa verde - 7. Rocket and radicchio salad with aged balsamic vinegar & shaved parmesan - 8. Shaved fennel and orange salad - 9. Caprese salad with fresh buffalo mozzarella, basil and tomatoes - 10. Snow peas and sugar snap peas salad