

**enoteca.**  
events

## Entrée

Chevre concastagne arrostita (v)	Milawa chevre with roasted chesnut, citrus and ruby chard
Confettura d'Antra ai funghi	Confit duck and portabello mushroom pie with confit of beetroot & snow peas
Ostriche con aceto	South Australian natural oysters with shallots and sweet apple vinegar

## Main

Tonno Tartufato	Port Lincoln Blue Fin Tuna with fregola, fennel, grape tomatoes and black truffle butter
Filetto di vitello	Local veal fillet with slow cooked lentils, cotechino and Veal jus
Risotto con barbabietole (v)	Roasted baby beetroot, Milawa goat's chevre, lemon zest and crispy sage
Gnocchi con pancetta	Pan seared gnocchi with smoky pancetta, broad beans and radicchio

## Side

Insalata di rucola con pecorino e pere	Wild rocket, pear and shavings of spicy Pecorino
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## Dessert

Crostata Macadamia	Macadamia tart with brandy snap and Kangaroo Island honey ice cream
Cioccolato e pere	Chocolate fondant with poached corella pears and mascarpone
Formaggi	Tallegio with muscatel grapes, candied fig, fig and Fennel bread

Two course	60.0 per person
Three course	75.0 per person
Add an extra choice to any course	5.0 per person
Extra accompanying side dish	3.5 per person

# Canapé

## Vegetarian

Woodside goat cherve and slow roasted beetroot tart  
Leek and blue cheese flan with caramelized onion  
Saffron arancini  
Wild rocket frittatas with vine ripened tomato  
Quail egg with white truffle and thyme  
Butter bean, slow roasted garlic and black truffle dip with croutons  
Three cheese polpette with roast tomato sauce  
Ricotta and confit tomato bruschetta  
Wild mushroom brodo with mushroom foam  
Trio of crostini

- fig and blue cheese
- brie and honey
- white bean and garlic

## Seafood

Half shell baked mussels with parmesan bread crumbs  
Spring smoked salmon and roasted pepper roulard  
Salt cod fritti with aioli  
Salmon tartar with sweet red onion and crème fraiche  
Pan seared scallops with lemon and herb crumbs  
Fresh oysters with sweet shallot and red wine vinegar  
Fresh oysters with salmon roe and salmon crème fraiche Prawn wrapped in pancetta

## Meat

Pork and oregano stuffed olives  
Black Angus beef tartar with white truffle oil  
Pork, veal and sage meat balls  
Slow cooked duck leg roulette in pastry  
Veal, pork and duck sausage with caponata  
Crispy tortellini filled with oxtail and rosemary

## Dessert

Mascarpone and fruit tart  
Mini chocolate and honey tart  
Mini lemon curd tart  
Selection of sorbets

Six canapés	22.0 per person
Extra canapés	4.0 per person

# Event Booking Detail

The following terms and conditions form part of your agreement when booking at Enoteca.

## Deposit

A deposit of \$10.00 per person will be required within 7 days of making the booking in order to ensure reservation of your table.

## Confirmation

Final confirmation menu selection is required 7 days prior to the booking date. Final confirmation of guest numbers and selection is required 3 days prior to the booking date. If guest numbers drop 24 hours prior to the reservation, the client will still be charged at the full per head charge.

## Cancellation

If cancellation occurs within 7 days of the date of the booking, your deposit will be forfeited. Cancellations within 3 days of the reservation the client will incur a fee of up to 100% of the total function bill

## Prices, Menu and Wine Selections

All prices, menu items and wine vintages are subject to change without notice.

## Sundays and Public Holidays

All events held on Sundays or Public Holidays will incur a 12% surcharge on top of the food and beverage costs.

## Billing and Terms of Payment

Enoteca accepts all major credit cards and cash payments or bank cheques. All American Express and Diners Cards will incur a 3% surcharge. Personal or company cheques are only accepted on agreement and must be presented 5 working days prior to the function. The final payment must be made on the night of the function or where arranged, within 7 days. When running the bar by consumption this account must be settled at the completion of the function. If full payment is not received prior to the event (unless otherwise arranged), Enoteca reserves the right to cancel your event.

## Damages

Clients and their guests are financially and legally responsible for any damage, injury or loss suffered to their property or person during the event. The client will be responsible for repair or replacement of any items damaged prior to, during or after their event.

I understand and agree to the information outlined in the function package and the enclosed terms and conditions:

Signed \_\_\_\_\_ Date \_\_\_\_\_

Name \_\_\_\_\_ Date of Event \_\_\_\_\_