enzos eucina

GATERING EAU EAU





BREADS & ENTREES

Breads suitable to feed 6-8 people All entree dishes feed up to 10 people

GARLIC BREAD ROLLS (V)	\$15
TOMATO BRUSCHETTA (V) 10 PCS	\$25
GARLIC AND CHEESE PIZZA (V)	\$18
MIXED ANTIPASTO BOARD	\$150

Selection of marinated house made grilled vegetables accompanied by a selection of small goods.

CROQUETTES 25 PCS	\$78
Rice, mozzarella, aioli	
PORK BELLY (GF) 20 PCS	\$88
Home-made sweet chilli sauce	
MEATBALLS 28 PCS	\$110
Sauce, beef	
ARANCINI BOMBA 28PCS	\$110
Potato, beef ragu, capsicum, sauce	

SICILIAN STYLE ARANCINI

\$10 each

Choice of:

- Bolognese & pea
- Boscaiola
- Eggplant



PASTA

All pasta dishes feed between 6-8 people.

Pastas can be made as a gluten free option for an additional \$5.

Choose your pasta (doesn't include lasagna)

Penne, Spaghetti, Linguine, Fusilli, Rigatoni, Tortellini (\$10 Extra)

TOTICHITI (\$10 EXITA)	
MARINARA	\$120
Assorted seafood, sauce, basil	
AGLIO OLIO	\$120
Prawns, cherry tomatoes, garlic, parsley, parmesan, olive oil	
GAMBERETTTI	\$120
Prawns, bacon, chilli, garlic, parsley, olive oil	
AGNELLO	\$110
Lamb ragu, shallots, red wine jus	
LASAGNA	\$110
Home-made calabrese beef lasagna	
BOSCAIOLA	\$88
Bacon, mushrooms, shallots, white wine, cream	
CARBONARA	\$88
Bacon, shallots, egg, parmesan, cream	
PAESANO	\$88
Chicken, avocado, sundried tomatoes, pesto cream sauce	
CALABRESE	\$88
Meatballs, sauce, parmesan	
ABRUZZI	\$88
Prawns, bacon, garlic, oregano, brandy rose sauce	
MELANZANE (V)	\$88

Eggplant, basil, sauce



PIZZA

All pizzas are 13 inch

Can be made as a gluten free option for an additional \$5.

GARLIC PRAWN	\$23
Sauce, prawns, garlic, cherry tomatoes, bocconcini, basil	
ITALIAN MEATLOVER	\$23
Sauce, ham, pepperoni, Italian sausage, chicken, bacon, broccolini	
BBQ CHICKEN	\$22
BBQ Sauce, chicken, onion, mozzarella	
CHICKEN SUPREME	\$22
Sauce, chicken, mushrooms, onions, pineapple, capsicum, olives, mozzarella	
SUPREME	\$22
Sauce, ham, pepperoni, onion, mushrooms, pineapple, olives, capsicum & mozzarella	
SICILIANA	\$22
Sauce, pepperoni, feta, chilli, olives, mushrooms, mozzarella	
THE MEATBALL	\$21
Sauce, meatballs, cherry tomatoes, parmesan, mozzarella	
CALABRESE	\$21
Sauce, Italian sausage, olives, capsicum, chilli, mozzarella	
PEPPERONI	\$21
Sauce, pepperoni, mozzarella	
MEATLOVER	\$21
Bbq sauce, bacon, ham, pepperoni, beef and mozzarella	
NAPOLITANA	\$21
Sauce, olives, anchovies, basil, mozzarella	
HAWAIIAN	\$20
Sauce, ham, pineapple, mozzarella	
MARGHERITA (V)	\$19
Sauce, mozzarella, basil	



MAINS

All main dishes are made to feed 10 people Please ask for gluten free options.

SLOW COOKED LAMB SHOULDER Sliced slow roasted lamb shoulder with rosemary garlic jus	\$160
ROASTED BEEF (GF) Slow roasted beef sliced and served with red wine jus	\$160
ORGANIC ROAST CHICKEN (4 WHOLE) (GF) Chicken roasted, cut into pieces and served with a parsley garlic jus	\$140
CHICKEN SCHNITZEL (15) Crumbed chicken breast served with lemon wedges	\$150
CHICKEN BOSCAIOLA (15) Bacon, mushrooms, white wine, shallots, cream	\$150
CHICKEN LIMONE (15) Lemon, cherry tomatoes, parsley, garlic, butter sauce	\$150
CHICKEN SKEWERS 15PC LARGE OR 30 PC SMALL (GF) Marinated with olive oil, oregano, garlic	\$160
and parsley served with lemon wedges BEEF CHEEKS 8PCS WHOLE OR 16PCS HALF (GF)	\$160
Slow cooked beef served with red wine jus PORK BELLY 250G PORTION 8PCS WHOLE OR 16 PCS HALF	\$160
Crispy pork belly with red wine jus and pickled cabbage	7100



SALADS AND SIDES

All salads and sides are made to feed 10 people.

people.	
GREEK SALAD (V, GF) Mixed leaf, feta, tomatoes, onion, olives,	\$50
capsicum, cucumber & vinaigrette	
INSALATA MISTA (V, GF)	\$50
Mixed leaf, tomatoes, onion, olives, capsicum, cucumber & balsamic dressing	
CAESAR SALAD	\$50
Cos lettuce, bacon, croutons, shaved parmesan & caesar dressing	
TOMATO SALAD (V, GF)	\$50
Tomato, olive oil, garlic and basil	
ROSEMARY ROAST POTATOES	\$50
POTATO MASH (V, GF)	\$50
GREEN BEANS (V, GF)	\$50
STEAMED MIXED VEGETABLES (V, GF)	\$50
DESSERTS	
All desserts can feed between 10-15 peop	le
TIRAMISU TRAY	\$80
Savoiardi biscuits, coffee, mascarpone cream, chocolate	
SICIILIAN CHEESE CAKE	\$80
Pistachio mascarpone cheesecake, meringue, vanilla strawberry	
STICKY DATE PUDDING	\$80

Sticky date pudding, butterscotch sauce

Nutella brownies, salted caramel, popcorn

\$80

\$130

CHOCOLATE BROWNIE TRAY

brittle

FRUIT PLATTER

Seasonal fruit

COOKING INSTRUCTIONS

COLD FOOD

All cold food must be refrigerated and kept under 5 degrees celsius.

When serving cold food, ensure that only the amount of food required at the time is out on the table. It is always better to replenish from the fridge to keep it fresh.

HOT DISHES

All hot food must be kept above 70 degrees celsius.

To reheat hot food, place in a convention oven at 85 degrees celsius for 1 hour. After the hour, unwrap the food to check it is above 70 degrees celsius. Ensure when you heat food to keep it covered so no steam is released.

If you are reheating a dish that has a sauce with it (casserole, pasta or vegetables), stir before heating to ensure the sauce is evenly spread throughout the dish.

Once you have finished serving, cover the remaining food and place in a fridge to lower the temperature to below 5 degrees celsius. Ensure the item is clearly labelled including the date and time it was put in the fridge.

Repeat the heating process above to re-heat the left over food.

Do not serve food if it smells or looks bad. This is an indication it has passed it's use by.

The danger zone for food to go bad is between 5-70 degrees celsius.

