

# C A N A P É

*Cucina* №.5

M E N U



# Signature LIVE STATIONS

## CHAMPAGNE TOWER

Upon entrance, celebrate with,

- 5+ tier champagne tower
- Free flowing champagne
- Perspex tray
- Decorative display table
- Plinth

## CHEESE STATION

A selection of artisan cheeses:

- Gorgonzola dolce
- Cheddar
- Parmigiano reggiano
- Triple brie

Served with:

Lavosh, fresh baguettes, muscatel grapes, quince paste, honeycomb, gherkins and assorted olives.

## SIGNATURE GRAZING STATION

- Local and imported salumi and cheeses
- Artisan breads
- Wood fired focaccia
- Assorted olives
- Muscatel grapes
- Marinated and grilled vegetables.

## PASTA STATION

Five pasta selection of your preference

## LIVE CHEESE WHEEL

Cacio e Pepe (1 hour)

## SEAFOOD STATION

- Scallops
- Prawn tails
- Chilled crayfish
- Morton bay bugs
- Sydney rock oysters
- Port Arlington mussels
- Antonius Siberian Caviar
- Fresh lemon / lime wedges

## WHISKEY CART

- One hour of service
- Premium whiskey cart
- Exclusive whiskey bartender
- Starward two-fold double grain whiskey
- Dimple 12yo scotch whiskey
- Johnny Walker blue label
- Hakushu single malt Japanese whiskey
- Cigars

## OYSTER BAR

- Sydney rock oysters / pacific oysters
- Shallot vinaigrette
- Tabasco
- Lemon and lime wedges

## APERITIVO HOUR

- Choice of 1 or 2 canapés
- Free flowing prosecco
- Signature cocktail

## GELATO CART

- Two dedicated gelato servers
- Your choice of four premium gelato flavours
- Premium waffle cones & cups
- Variety of assorted condiments

## DESSERT STATION

Bespoke choices of:

- Panna cotta
  - choc hazelnut | vanilla bean
- Pavlova
  - mixed berries | kiwi | passionfruit
- Cannoli
  - cream | chocolate
- Mini cinnamon donuts w/ Nutella drizzle

# Canapes

Arancini

Bolognese | Truffle

Nonna's Meatball's

Parmigiano croquettes

(v)

Gourmet Sausage rolls

Traditional | Mushroom (v)

Fried Mozzarella Balls w sugo.

Salsicce piccollini

(gf)

Honey soy chicken skewer

(gf)

Garlic prawn tails

w/chilli dipping sauce

Morton bay bug

Served in a brioche bun

Gnocchi bowls

Cheese burger

Pork Belly slider

w/ slaw

Flat head fish tacos

w/ Aioli slaw

S & P Calamari

Cones

Meatballs

con sugo roquette & melted cheese

Pulled Beef sliders

w/caramelised onions, roquette & BBQ sauce.





# WOOD FIRED

Pizze Focacceria

- Margherita
- Capriciosa
- Vegetarian
- Calabrese
- Bruschetta al pomodoro
- Garlic n herb
- Pesto strachetella, pomodorini
- Parma ham, buffala mozzarella
- Mortadella, stracciatella, crushed pistacchio's
- Asparagus & porcini
- Mortadella e provolone
- Potato e rosamarino
- Prawn & rucola
- Salsicca e broccoli

# DETAILS

## CANAPÉ MENU

Our canapé menu is thoughtfully designed for cocktail and stand-up style events, offering a refined selection of guest favourites.

Each item is served in small plates, skewers and elegant bamboo serving ware, consistent with all **Cucina No.5** events.

Menus can be tailored to suit your event and adjusted to accommodate dietary requirements. Our chefs are happy to assist; however, please note that Cucina No.5 is not an allergen-free kitchen.

- 48 hours' notice is required for any menu changes.
- Some selected canapés may be unavailable due to seasonal produce.
- Serving ware is included.
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**Grazing tables and live food experiences** are available both in-house and off-site.

Our **Spritz Like an Italian Cart** is the perfect way to get the party started (minimum 30 guests required).

## PRICING

Canapé menu is priced upon application. Cucina No.5 events can be tailored per package or individually. All prices are exclusive of GST and GST will be applied to all invoices.

