



Menus *by Grossi*

 Delaware
North

Dylan Sanding
Executive Chef





Chef Partner *Guy Grossi*

The author of six cookbooks; love Italy, recipes from My mother's kitchen, my Italian heart, Grossi Florentino: Secrets and recipes, Italian food safari (co-author) and The cellar bar cookbook. Guy has earned a reputation as one of Australia's most respected masters of Italian food, borrowing from his heritage and translating it into his

own interpretation of contemporary, Italian cooking. But his work and profile as a chef and mentor has gone far beyond the scope of the cucina italiana.

Canapé by Grossi

One Hour \$51 pp

Select two cold canapes, two warm canapes, one dessert canape

Two Hour \$65 pp

Select two cold canapes, two warm canapes,
One bowl, one slider and one dessert canape

Three Hour \$76 pp

Select three cold canapes, three warm canapes,
Two bowls, one slider and two dessert canape

Four Hour \$91 pp

Select four cold canapes, four warm canapes,
Two bowls, two sliders and two dessert canape

Seated by Grossi

Two Course \$110 pp

Select one primi and one secondi
Or one secondi and one dolce

Three Course \$130 pp

Select one primi, one secondi and one dolce

Canapes on arrival \$18 pp

Chefs selection of three canapes on arrival

Cold canapes

Poached chicken tramezzini sandwich points

Salt baked beetroot & goats cheese tart(v)

Kingfish crudo, witlof, citrus & capers

Crayfish bun, mayo, pickled cucumber, dill

Seared veal, toasted focaccia, yellowfin tuna mayonnaise

Freshly shucked coffin bay oyster, fennel pinzimonio, finger lime

Warm canapes

Panzerotti, spinach & ricotta filling, roasted cherry tomato (v)

Saffron arancini, scamorza, lemon aioli (v)

Grossi ortolano pie, silverbeet & ricotta, Parmesan crust, green tomato (v)

Grossi pork and fennel sausage roll, red pepper relish

Veal Cotoletta, Italian slaw, milk bun

Pork belly, porchetta flavours, red cabbage

Grazing

Confit octopus, potato, lemon, oregano

Gnocchi Sorrentina, potato gnocchi, tomato sugo, buffalo mozzarella, basil (v)

Rigatoni, spiced veal ragu, pecorino

Braised Lamb abbacchio, tomato, herbs, white wine, Parmesan

Dessert canapes

Salted caramel crème profiteroles

Cannoli, sweet ricotta cream, candied fruit, pistachio

Buttermilk panna cotta, balsamic strawberries, sbrisolona

Tiramisu, coffee, liqueur, chocolate & mascarpone trifle

Primi

Cured kingfish pizzaiola - Tomato, olives, oregano

Pumpkin tortellini - Burnt butter, sage

Wagyu bresaola - Stracchino cheese, pickled vegetable giardiniera, rye crisps

Vitello Tonnato - Roquette, parmesan, capers, lemon

Half shell Hervey Bay scallops - Venetian almond, brioche crust

Secondi

Braised leg, roasted breast of Hazeldene's free-range chicken - Saffron, pine nuts, sultanas, fregola, baby leeks

Porchetta - Roasted free range pork belly, red cabbage puree, witlof, quince, apple cider

Barramundi fillet - Almond herb, crust celeriac puree, Tuscan kale, lemon almond vermouth sauce

Slow cooked & pressed beef short rib - Shallots, glazed carrots, layered potatoes

Union Station Lamb Rack - Mache, peas, mint, Persian feta, smoky eggplant puree, mustard lamb jus

Dolci e Formaggio

Tiramisu - Coffee, liqueur, chocolate & mascarpone trifle

Buttermilk Panna Cotta - Milk sorbet, browned milk solids, caramel powder, milk meringue

House made cannoli - Ricotta cream, pistachio, Melbourne rooftop honey ice cream

Warm panettone pudding - Ricotta ice cream, brandy anglaise & berries

Weekly selection of the finest local & imported cheeses - Quince paste, muscatels, walnuts & crispbreads





“The scale of the place, the scale of the events that we do, there’s nothing else like it.”

