

# Committee Room by Grossi Menus



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## CANAPES

### One Hour \$60 pp

Select TWO cold canapes, TWO warm canapes, ONE dessert canape

### Two Hour \$79 pp

Select TWO cold canapes, THREE warm canapes, ONE bowl and ONE dessert canape

### Three Hour \$90 pp

Select THREE cold canapes, THREE warm canapes, TWO bowls and TWO dessert canapes

### Four Hour \$112 pp

Select FOUR cold canapes, FOUR warm canapes, TWO bowls and TWO dessert canapes

## SEATED

### Two Course \$123 pp

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

### Three Course \$143 pp

Select one primi, one secondi and one dolce

## Sharing menu \$153 pp

Shared antipasti, select one pasta, carved Porchetta, cortorni and dolci

## Canapes on arrival \$22 pp

Chefs selection of three canapes on arrival

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## COLD CANAPES

**TRAMEZZINI** Poached Chicken Sandwich Points

**TORTINA** Caponata, Pine Nuts, Goats Cheese & Basil Tart (V)

**RICCIOLA** Kingfish Crudo, Witlof, Radish, Finger Lime

**ARRAGOSTA** Poached Lobster Roll, Vermouth Cucumber, Salsa Verde Mayonnaise, Trout Roe

**BATTUTO DI TONNATO** Tuna Tartare, Smoked Tomato, Mustard, Crostino

**OSTRICHIA** Freshly Appellation Oyster, Vermouth, Fennel, Cucumber

**VITELLO** Veal Tenderloin, Parmesan, Lemon, Crisp Potato

## WARM CANAPES

**MOZZARELLA IN CARROZZA** Crumbed Brioche, Smoked Mozzarella, Basil, Roasted Cherry Tomato (V)

**OSO BUO & SAFFRON ARANCINI** Gremolata Aioli

**GRANCHIO** Spanner Crab & Zucchini Fritter, Dragoncello Mayonnaise

**COTOLETTA** Bolognese Veal Schnitzel, Parmigiano, Prosciutto

**PASTICCINO DI SALSAICIA** Grossi Pork & Fennel Sausage Roll, Red Pepper Relish

**GAMBERONI** Pancetta Wrapped Tiger Prawn, Blood Orange & Anchovy Mayonnaise

**PANZAROTTI** Ricotta, Salame, Smoked Provolone, Basil, Tomato Sugo

## BOWLS

**POLLO** Free Range Chicken Agrodolce, Fregola, Zucchini

**PORCHETTA** Slider Roll, Mustard Fennel Slaw, Pomegranate

**RIGATONI** Grossi Bolognese, Reggiano

**TORTELLINI** Three Cheeses, Raisins, Pinenuts, Brown Butter, Aged Balsamic, Sage (V)

**GNOCCHI DI RICOTTA** Spiced Veal Ragu, Basil, Salted Ricotta

**RISOTTO** Braised Lamb, Artichoke, Pecorino, Sage

**COSTOLETTA** Crumbed Lamb Cutlet, Peas, Mint & Squacquerone

## DESSERT CANAPES

**BIGNE** Espresso Crème Profiterole, Orange Confit

**DELIZIA AL LIMONE** Lemon Delight, Limoncello, Lemon Gelato

**CANNOLI** Pistachio Ricotta, Cherry, Candied Pistachios

**PANNA COTTA** Buttermilk, Rhubarb, Alkermes, Sbrisolona

**TIRAMISU** Coffee, Liqueur, Chocolate & Mascarpone Trifle

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## PRIMI

**RICCIOLA CRUDA** Kingfish, Smoky Eggplant, Radish, Honey, Lemon

**TORTELLINI TRE FORMAGGI** Three Cheeses, Raisins, Pinenuts, Brown Butter, Aged Balsamic, Sage (V)

**PROSCIUTTO E BURRATA** San Daniele Prosciutto, Burrata, Charred Asparagus, Lemon, Basil

**VITELLO TONNATO** Veal Tenderloin, Crisp Capers, Yellowfin Tuna Mayonnaise

**BATTUTO DI TONNO** Blue Fin Tuna Tartare, Smoked Tomato, Mustard, Crostini

**POLPO ALLA GRIGLIA** Octopus, 'Nduja, Almond Agrodolce, Salsa Verde

**BREASAOLA** Wagyu Bresaola, Squacquerone, Salt Baked Beetroot, Truffle Honey

## SECONDI

**DENTICE** Snapper, Skull Island Prawn, Rhubarb, Artichoke, Vermouth

**ROTOLO DI POLLO** Free Range Chicken, Porcini Mushroom Ragu, Ricotta Gnocchi, Zucchini Flower

**PORCHETTA** Pork Belly, Cauliflower, Rapini, Pumpkin Mostarda, Cider Jus

**CARRÉ DI AGNELLO** Lamb Rack, Eggplant Parmigiana, Lamb Jus, Basil

**ANATRA** Roast Duck Breast, Mandarin, White Polenta, Turnip, Leek, Vin Santo

**COSTOLETTA DI VITELLO** Veal Cutlet, Parmesan Crust, Smoked Potato, Asparagus, Lemon Caper Sauce

**BISTECCA** Beef Tenderloin, Layered Potato, Cavolo Nero, Bone Marrow, Salsa Verde

## CONTORNI - add \$7 pr person, per selection

**INSALATA** Cos Salad, Radicchio, Fennel, Orange, Green Olives, Mustard

**FAGGIOLINI** Hand Picked Beans, Pistachio Pesto, Basil, Shallots

**BROCCOLETTI** Grilled Broccolini, Stracciatella, Hazelnut Pangrattato

**PATATE** Roast Potatoes, Lemon, Oregano, Garlic Garlic

## DOLCI E FORMAGGIO

**TIRAMISU** Coffee, Liqueur, Chocolate & Mascarpone Trifle

**ZUPPA INGLESE** Italian Style Trifle, 1853 Negroni Jelly, Orange Custard, Pistachio

**MELA** Forbidden Apple, Caramelised Yoghurt, Cinnamon Gelato, Sbrisolona

**LA SFERA** Chocolate Sphere, Blood Orange, Pistachio, 1853 Gin Sorbet

**TARTUFO** Hazelnut & Chocolate Ice Cream Truffle, Raspberry, Salted Caramel

**DUETTO DI CANNOLI** Cannoli Two Ways – Classic Ricotta & Pistachio & Cherry Filling, Crushed Pistachio, Ricotta Gelato

**FORMAGGIO** Finest Local & Imported Cheeses, Cotognata, Muscatels, Walnuts & House Made Rye Crackers

# Shared by Grossi

## ANTIPASTO - Shared

**RUSTIC SPELT SOURDOUGH** Buttermilk Whipped St Davids Cultured Butter

**MARINATED OLIVES** Grissini, Cannellini Bean Paste

**SALUMI** Burrata, Giardiniera, Caponata

**OCTOPUS SALAD** Baccala Croquettes, Tuna Stuffed Peppers

## PASTA - Individually Plated

**TORTELLINI** Pumpkin, Brown Butter, Aged Balsamic, Sage

**CAVATELLI AL PESTO** Basil, Pine Nuts, Grana Padano

**RIGATONI ALLA NORMA** Tomato, Eggplant, Basil, Ricotta Salata

## SECONDO - Shared

**PORCHETTA** Roasted Pork Belly, Rapini, Pumpkin Mostarda, Pork Cider Sauce

**PATATE** Roast Potatoes Lemon, Oregano, Garlic

**INSALATA** Cos Salad, Radicchio, Fennel, Orange, Green Olives, Mustard

**BROCCOLETTI** Grilled Broccolini, Stracciatella, Hazelnut Pangrattato

## PASTICCERIE ITALIANE

**DELIZIA AL LIMONE** Lemon Delight, Limoncello, Lemon Gelato

**CANNOLI** Pistachio Ricotta, Candied Pistachios

**TIRAMISU** Coffee, Liqueur, Chocolate & Mascarpone Trifle



