

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

OSTRICHA 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)

OSSO BUCO & SAFFRON ARANCINI Gremolata Aioli

GRANCHIO Spanner Crab & Zucchini Fritter, Dragoncello Mayonnaise

COTOLETTA Bolognese Veal Schnitzel, Parmigiano, Prosciutto

PASTICCINO DI SALSICCIA 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 – Cassic 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



