MANGIAMO * TOGETHER!



* CATERING MENU *

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THE SALTY MEATY BOARDS

SERVES 5 \$90 | SERVES 10 \$180

ANTIPASTO BOARD

Prosciutto, sorpresa salami, hot sopressa salami, buffalo mozzarella, truffle manchego and deli delights

CHEESE BOARD

Manchego, buffalo mozzarella, gorgonzola, truffle manchego, dried fruits, crackers and fresh fruit

Please advise us if you would like extra antipasti & condiments options.



THE ANTIPASTI

ARANCINI \$35 | 12 PER SERVE

Tomato & mozzarella

FOCACCIA \$22 | SERVES 7-8

Garlic & rosemary

CHEESE FOCACCIA \$28 | SERVES 7-8

MINI BRUSCHETTAS (SELECT 2) \$70 | SERVES 7-8

Tomato, whipped buffalo ricotta, balsamic glaze, basil Prosciutto, stracciatella, basil pesto Grilled zucchini, smoked tomato, eggplant puree, pine nuts



PANINIS

SERVES 5 \$70 | SERVES 10 \$130

Prosciutto, mozzarella, rocket, tomato, aioli Mild sopressa salami, provolone cheese, tomato, rocket Paprika roasted chicken, lettuce, lemon mayo Double smoked ham, cheese, mustard mayo, lettuce Grilled vegetables, rocket, eggplant dip



INSALATA

SERVES 7-8 \$80 TRAY

TUSCAN KALE

Roasted cauliflower, lentils, currants, manchego cheese, almonds, mustard dressing

QUINOA SALAD (V, GF, DFO)

Cabbage, fennel, corn, rocket, shaved parmesan, goddess dressing



CARNE

SERVES 7-8 \$110

PORCHETTA

Herb stuffed rolled pork belly, cabbage slaw, gremolata



PASTA

SERVES 7-8

LAMB RAGU PENNE \$85

Slow cooked lamb shoulder ragu, pecorino Toscano

PENNE AI PESTO \$80

Broccolini, basil pesto, stracciatella, chilli pangrattato

GNOCCHI AL POMODORO (VG) \$80

Confit tomatoes, napoletana sauce, cashew cheese



*Menu ingredients are subject to change. Please advise if any dietary requirements are required.

 $V-Vegetarian \mid VG-Vegan \mid GF-Gluten \ Free \mid VO-Vegetarian \ Option \mid VGO-Vegan \ Option \mid GFO-Gluten \ Free \ Option \mid DF-Dairy \ Free \mid DFO-Dairy \ Free \ Option \mid DF-Dairy \ Free \ Option \ Option$