

# BIANCHINI'S

Cocktail Events

## ROOM HIRE

\$1500

## BAR

*minimum spend \$2000*

## \$69 PP

*Choice of  
5 Canapés  
2 Substantials*

## \$89 PP

*Choice of  
7 Canapés  
3 Substantials*

## CANAPES

*Croquette  
Tiger Prawn Skewer  
Natural Sydney Rock Oysters  
Aranchini  
Avocado & Tomato Tostada  
Fries  
Zucchini Fritter, Chilli Chutney  
Truffle Salami Stracciatella Crostini's  
Falafel, Mint Yoghurt  
Crispy Calamari  
Prosciutto Wrapped Watermelon*

## SUBSTANTIAL

*Fried Chicken, Bianchini Seasoning, Butter Chicken Sauce  
Lamb Shoulder, Chilli Capsicum Relish  
Braised Octopus, with potatoes  
Beef or Lamb Sliders  
Flank Steak, Fries*

FUNCTIONS

# BIANCHINI'S

Seated Events

AVAILABLE FOR GROUPS  
OF 12 OR MORE

## \$69 SET MENU

### SMALL PLATES

*Grilled pita bread, chilli garlic evo  
Hummus, chickpeas, parsley, garlic, lemon  
Prosciutto, san danielle  
Croquette of the day  
Crispy chicken slated calamari, garlic aioli*

### LARGE PLATES

*24- hour slow cooked lamb shoulder, rosemary salt,  
chilli capsicum relish  
Seared Snapper, puttanesca butter, lemon, shaved fennel, fresh herb salad*

### SIDES

*Fries, garlic aioli  
Rocket Salad, pecorino, balsamic*

## \$89 SET MENU

### SMALL PLATES

*Grilled pita bread, chilli garlic evo  
Hummus, chickpeas, parsley, garlic, lemon  
Prosciutto, san daniel  
Croquette of the day  
Raw Fish of the day*

### LARGE PLATES

*300g Flank steak, seeded mustard, chimichurri, red wine jus  
Seared snapper fillet, puttanesca butter, lemon, shaved fennel, fresh herb salad  
Braised & Charred octopus, potato aioli, paprika, green olives, romesco,  
potatoes & guindillas*

### SIDES

*Fries, garlic aioli  
Butter lettuce salad, green olives, herbs, yoghurt dressing*

### DESSERT

*option to add for \$10pp  
Chocolate brownie, vanilla bean ice cream, dulce de leche  
Baked cheesecake, lemon curd passionfruit, honeycomb*

FUNCTIONS