



GRAZIA

MENU BANCHETTO

SIT DOWN MENU

Grazia's function menus make it easy to enjoy your experience and savour our classic, authentic Italian fare. See below our sample Grazie Grazia set-menu*. We customise our event menus and number of courses to suit any occasion and dietary requirements.

ASSAGGINI E PIZZE

To share:

Fiori di Zucca - tempura battered zucchini flower, four cheese filling, fig agrodolce dressing. *(V)*
Arancini of roasted pumpkin, smoked scamorza, rosemary. *(V)*
Vitello Tonnato - poached pink veal, tuna emulsion, caperberries.
Kingfish, Sicilian dressing, balsamic pearls, fermented chilli.
Local calamari lightly fried, shaved fennel and orange salad, saffron aioli. *(GFO, DFO)*
Grazia's Roman-style pizzas.

SECONDI

Each guest selects from one of the following dishes:

Chargrilled centre cut 200gm eye fillet steak, potato and leek gratin, brandy and pink peppercorn sauce. *(GF, DFO)*

Escalopes of crumbed milk fed veal, stracciatella cheese, semi-dried tomatoes.

Fish of the day. *(GFO)*

Artisan-made pappardelle with lobster, king prawns, cherry tomato, lobster bisque.

Potato gnocchi with eight-hour braised beef cheek, green peas, parmigiano.

Tortelloni filled with wild mushrooms, creamy porcini and black truffle sauce. *(V)*

Buffalo ricotta and spinach agnolotti with napoli sugo, fior di latte. *(V)*

DOLCI

To share:

Grazia's indulgent desserts including Sfingi Siciliani, Bombe Alaska and Tiramisù, made in house by our Pastry Chef.

*Menu subject to change.

Terms & Conditions

All functions are subject to an agreed time limit. A 20% deposit is required to book a function. Cancellations made less than 14 days prior to the function date will not receive a refund of the deposit. All cancellations must be made in writing. Final number of guests should be confirmed 3 days prior to the function date. Final payment must be made at the completion of the function. Please note a 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.

La Cortina

