



SARTI.it

functions booklet.





## **Feed Me Menu – Chef's Selection 4 Course Degustation**

**Groups 8 – 16pax**

**\$60 PP**

### **STUZZICHINI**

*Small Italian appetizers designed to share.*

CRUDO RICCIOLA Hiramasa kingfish, lime, fennel, tomato, horseradish snow

CROCCHETTE Crumbed mushroom & cheddar crocchette, confit garlic aioli

BARBABIETOLA Beetroot, goat's cheese, black sesame, chives

### **PASTA**

SPAGHETTI ALLA CHITARRA Squid ink pasta, WA blue swimmer crab, tomato, chilli, fish roe

### **SECONDI**

BISTECCA DI MANZO Jack's Creek wagyu medallion, baby carrots, mustard greens, carrot purée

### **DOLCI**

BAVARESE AL LYCHEE Lychee mousse, yuzu snow, kaffir lime, buckwheat

\*Menu subject to change

## **Set Menu I**

**Groups 12pax +**

**\$60 PP**

### **STUZZICHINI**

*Small Italian appetizers designed to share.*

BARBABIETOLA Beetroot, goat's cheese, black sesame, chives

MIXED SALUMI BOARD A mixed board selection of salumi served with buffalo mozzarella

FRITTO MISTO Calamari, flathead, school prawns, zucchini, chilli tartare

CROCCHETTE Crumbed mushroom & cheddar crocchette with confit aioli

### **SECONDI**

*To share.*

ORECCHIETTE CON GAMBERI Pasta, tarragon pistachio pesto, prawns, lemon air

BISTECCA DI MANZO Jack's Creek wagyu medallion, baby carrots, mustard greens, carrot purée

\*All mains served with salad and potatoes

### **DOLCI**

*To share.*

CANNOLI House made cannoli, hazelnut mousse, Frangelico

## **Set Menu II**

**Groups 12pax +**

**\$78 PP**

### **STUZZICHINI**

*Small Italian appetizers designed to share.*

SALUMI A mixed board selection of salumi served with buffalo mozzarella

FRITTO MISTO Calamari, flathead, school prawns, zucchini, chilli tartare

CROCCHETTE Crumbed mushroom & cheddar crocchette with confit aioli

HIRAMASA KINGFISH Hiramasa kingfish, lime, fennel, tomato, horseradish snow

### **SECONDI**

*Choice of.*

SPAGHETTI ALLA CHITARRA Squid ink pasta, crab, fresh tomato, garlic, chilli, fish roe

RAVIOLI DI ZUCCA Pumpkin ravioli, seaweed, pumpkin seeds, stracciatella cheese

IL PESCE Pan seared Barramundi, green tomato & pea consommé, spring vegetables

BISTECCA DI MANZO Jack's Creek wagyu medallion, baby carrots, mustard greens, carrot purée

\* All mains served with potatoes & leaf salad

### **DOLCI**

*To share.*

MINI TIRAMISU 5 layers 'Hot & Cold'

## **Set Menu III**

**Groups 12pax +**

**\$90 PP**

### **STUZZICHINI**

*Small Italian appetizers designed to share.*

CAPESANTE Japanese scallops, corn puree, truffle powder

BARBABIETOLA Beetroot, goat's cheese, black sesame, chives

SALUMI A mixed board selection of salumi served with buffalo mozzarella

FRITTO MISTO Calamari, flathead, school prawns, zucchini, chilli tartare

HIRAMASA KINGFISH Hiramasa kingfish, lime, fennel, tomato, horseradish snow

### **SECONDI**

*Choice of.*

SPAGHETTI ALLA CHITARRA Squid ink pasta, crab, fresh tomato, garlic, chilli, fish roe

RAVIOLI DI ZUCCA Pumpkin ravioli, seaweed, pumpkin seeds, stracciatella cheese

GALLETTO Free range grilled spatchcock, shiitake mushrooms, parsnip, lemon thyme

IL PESCE Pan seared Barramundi, green tomato & pea consommé, spring vegetables

BISTECCA DI MANZO Jack's Creek wagyu medallion, baby carrots, mustard greens, carrot purée

\* All mains served with potatoes & leaf salad

### **DOLCI**

*To share.*

CANNOLI House made cannoli, hazelnut mousse, Frangelico

MINI TIRAMISU 5 layers 'Hot & Cold'

I FORMAGGI + \$8 PER PERSON A selection of seasonal cheeses

## **A Cocktail Affair**

**Make new connections, refresh old friendships; the vibrant atmosphere is perfect for mingling.**

**For 30 or more guests we can create a cocktail style stand-up event, with stunning canapés to match. Select at least five canapés per guest from the list below and we'll make yours an affair to remember.**

### Starters

#### Cold

Oysters (GF) 4

Prosciutto wrapped gnocchi fritti 4

Tuna tartare, avocado puree (served in mini cones) 7

#### Hot

Crumbed mushroom & cheddar crocchette with confit aioli (V) 4

Crispy chicken ribs, jalapeno mayo (GF) 5

1/2 shell Canadian scallops, corn puree, truffle powder (GF) 8

Zucchini Flowers filled with spinach, ricotta 7

### Pasta

Pea risotto, sugar snap peas, mascarpone, mint (V) 6

Orecchiette with tarragon pistachio pesto, prawns 8

Cavatelli with goat ragu, Warrigal greens, tomato 8

### Mains

Ocean Trout skewer, radish salmon row (GF) 8

Jack's Creek wagyu skewer 9

Wagyu slider, baby cos lettuce, seeded mustard mayo 7

### Dessert

Lemon tart meringue 4

Cannoli, hazelnut mousse, Frangelico 5

If you are looking for something different, please let us know & Chef Paolo will create a custom menu for you and your guests.



SARTI.it

beverage options.

## Consumption Bar

Full Restaurant Wine List is also available with a wider selection of wines.

### Beers

Flying Brick Organic Apple Cider	Victoria	10
Stella Artois	Belgian	10
Stone & Wood Pacific Ale	NSW	11
Sample Gold Ale	Victoria	11
Peroni Leggera	Roma	9
Peroni	Roma	10
Ichnusa Birra	Sardegna	10
Moretti Birra	Lombardia	10
Menabrea	Lombardia	11
Peroni Gran Riserva 500ml	Roma	14

### Sparkling Wine & Champagne

NV	Mister Fox Sparkling	Yarra Valley Vic	50
NV	Conte Loredan Gasparini Prosecco Superiore DOCG	Treviso Italy	65
NV	Ca' del Bosco Cuvee Prestige Brut DOCG	Franciacorta Italy	125
NV	Ruinart 'R Ruinart' Champagne	Reims France	170

### White Wine

2017	Mister Fox Pinot Grigio	King Valley Vic	45
2016	Palladino Gavi Cortese DOC	Piemonte Italy	60
2017	Poggio dei Principi Pinot Grigio DOC	Friuli Italy	50
2017	Craggy Range 'Te Muna' Sauvignon Blanc	Martinborough NZ	75
2014	Ca Del Baio Langhe Riesling	Piemonte Italy	70
2017	Visintini Pinot Grigio	Friuli Italy	70
2017	Hauner 'Salina' Inzolia Catarratto IGP	Sicilia Italy	75
2017	Le Morette 'Mandolara' Lugana DOC	Veneto Italy	80
2015	Trapeze Chardonnay	Yarra Valley Vic	70

### Rosé

2016	La Vie en Rosé Syrah Cinsault Mouvedre	Provence France	65
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### Red Wine

2017	Mister Fox Shiraz	Heathcote Vic	45
2014	Yarraloch 'La Cosette' Pinot Noir	Yarra Valley Vic	55
2017	Poggio dei Principi Sangiovese	Emilia Italy	50
2016	Friends Of Punch Pinot Noir	Yarra Valley Vic	70
2016	Planeta Etna Rosso Nerello Mascalese DOC	Sicilia Italy	80
2015	Rocche Costamagna Langhe Nebbiolo DOC	Piemonte Italy	70
2016	Terenzi 'Morellino di Scansano' Sangiovese DOCG	Toscana Italy	65
2013	Butch Morgan Shiraz	Barossa Valley SA	55
2013	Lunaria 'Coste di Moro' Montepulciano D'abruzzo	Abruzzo Italy	75
2015	Azienda Agricola L'Armangia 'Titon' Barbera DOCG	Piemonte Italy	80
2016	Izway 'Rob & Les' Shiraz	Barossa Valley SA	70

### Dessert Wine

2016	Massolino Moscato d'Asti DOC	Piemonte Italy	50
2015	Carlo Pellgrino Passito Di Pantelleria DOP	Sicily Italy	80



## Beverage Packages

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### Sarti 'Casa' Beverage Package

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The selection below is available from \$40 per guest, for a 2 hour package.

2 Hour \$40

4 Hour \$65

3 Hour \$55

5 Hour \$75

NV	Mister Fox Sparkling	Yarra Valley VIC
2017	Mister Fox Pinot Grigio	King Valley VIC
2017	Mister Fox Shiraz	Heathcote VIC
	Peroni Nastro Azzuro	Italy
	Peroni Leggera	Italy
	Schweppes Soft drinks	
	Fruit juice	
	Coffee & Tea	

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### Sarti 'Lusso' Beverage Package

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The selection below is available from \$50 per guest, for a 2 hour package.

2 Hour \$50

4 Hour \$85

3 Hour \$70

5 Hour \$95

NV	Conte Loredan Gasparini Prosecco Superiore DOCG	Treviso Italy
2016	Pachamama Chardonnay	Yarra Valley VIC
2017	Poggio dei Principi Pinot Grigio DOC	Friuli Italy
2017	Poggio dei Principi Sangiovese	Emilia Italy
2013	Butch Morgan Shiraz	Mclaren Vale SA
	Peroni Nastro Azzuro	Italy
	Peroni Leggera	Italy
	Moretti Birra	Italy
	Flying Brick Organic Apple Cider	Victoria
	Sparkling/Mineral Water	
	Schweppes Soft drinks	
	Fruit juice	
	Coffee & Tea	

## Gallery of Food Images





## Gallery of Space Images

