



ABBIOCCO



FEASTING MENU



PASTA FEASTING

\$30 pp

*Served as share plates placed on
main tables for guests to serve themselves.*

PASTA OPTIONS

Choose two of the following:

Pesto & Cherry Tomato Risotto (GF & VEG)

House made Pesto Risotto with Blistered Cherry Tomatoes with Rocket & Parmesan Cheese

Creamy Tomato & Chicken Fettuccine

Slow Cooked Tomato, Lemon & Herb pulled Chicken on Fettuccine served with Rocket & Parmesan

Gnocchi Bolognese

Rich Tomato Beef Bolognese Sauce with Gnocchi, served with Parmesan Cheese & Rocket

Italian Meatballs & Fettuccine

Beef & Bacon Italian Meatballs cooked in Napoli sauce served on Fettuccine with Rocket & Parmesan

Lamb Ragu Fettuccine

Rich Slow Cooked Lamb Ragu over Fettuccine Pasta served with Parmesan Cheese & Rocket

Vegetable Ragu Fettuccine (VEG)

Roasted Vegetables in Rich Tomato Sauce on Potato Chips served with house made Aioli & Rocket

SERVED WITH

Fresh Garden Salads with Balsamic Glaze

Stone Baked Breads & Butter

*Modifications can be made for guests with special dietary requirements and served
separately on the table if needed.*

See last page for optional additions.

STREET FOOD FEASTING

\$35 pp

*Served as share plates placed on
main tables for guests to serve themselves.*

STREET FOOD OPTIONS

All of the following included on the tables:

Bacon & Mozzarella Arancini

Crumbed & Fried Risotto Balls served with house made Garlic Aioli

Fried Ravioli

Pumpkin & Spinach Ravioli Crumbed & Fried served with Tomato Chutney

Garlic Prawns (GF)

Pan Fried Prawns in Garlic Butter served with Aioli & Lemon

Beef & Bacon Meatballs (GF)

Homemade Beef & Bacon Meatballs served with Roasted Tomato Chutney

SERVED WITH

Charcuterie Boards including cured meats & cheese

Fresh Garden Salads, Stone Baked Breads & Butter

Modifications can be made for guests with special dietary requirements.

See last page for optional additions.

ROAST FEASTING

\$35 pp

*Served as share plates placed on
main tables for guests to serve themselves.*

MEAT OPTIONS

Choose two of the following:

Seeded Mustard & Garlic Crusted Roast Lamb
Salt Rubbed Roast Pork with Crackling
Italian Spice Rubbed Roast Beef
Smokey Paprika & Cracked Pepper Roast Chicken
Honey Orange Glazed Ham on the Bone

SERVED WITH

Herb Roasted Potatoes
Pepper Roasted Pumpkin
Garlic Sauteed Fresh Green Beans
Fresh Stone Baked Breads & Butter

Modifications can be made for guests with special dietary requirements.

See last page for optional additions.

BARBECUE FEASTING

\$35 pp

*Served as share plates placed on
main tables for guests to serve themselves.*

MEAT OPTIONS

Italian Hotdogs served with Parmesan Cheese

CHOOSE ONE OTHER:

Lemon & Herb Grilled Chicken
Italian Spice Rubbed BBQ Pork Ribs

SERVED WITH

Potato Fries
Fresh Garden Salads & Coleslaw Salads
Stone Baked Breads & Butter
Selection of Sauces

Modifications can be made for guests with special dietary requirements.

See last page for optional additions.

VEGAN FEASTING

\$35 pp

*Served as share plates placed on
main tables for guests to serve themselves.*

MAINS

Vegan Wellington

PASTA OPTIONS

Choose one of the following:

Cherry Tomato & Herb Salsa Verde Pasta
Rich Tomato Napoli Sauce Pasta

SERVED WITH

Herb Roasted Potatoes
Garlic Sauteed Fresh Green Beans
Fresh Stone Baked Breads
Vegan Gravy

An additional option for vegetarians can be purchased, please contact us to discuss,
or see last page for optional additions.

Modifications can be made for guests with special dietary requirements.

SOMETHING EXTRA?

Add the following to your Feasting Menu (per person):

\$5pp

Add Pasta / or extra Pasta Option

Add Salad / or extra Salad Option :

- Caesar Salad with Cos Lettuce, Egg, Bacon & Croutons
- Pesto Pasta Salad with Cherry Tomatoes
- Creamy Potato Salad with Bacon, Egg, Italian Herbs & Aioli
- Couscous with mixed Lettuce & Cranberries
- Rocket Greens with Pear & Walnut

Add Arancini Serves (Bacon & Mozzarella)

Add Herb Roast Potatoes

Add the following to your Feasting Menu (per item):

\$40

Whole Vegan Wellington

Whole Quiche (choice of Lorraine or Vegetarian)

PLEASE NOTE

All feasting options are presented on platters and bowls down guest tables. Pricing includes staff for setting food down onto each table and disposable plates and cutlery for guests to use. Wait staff can be hired for clearing tables if you decide to hire plates and crockery.