

The background of the entire page is a dark, moody photograph of an interior. On the left, a large, ornate chandelier hangs from the ceiling. Below it, a round clock with a decorative frame is visible. In the center, a bouquet of pink roses sits on a surface. The right side of the image is dominated by a wall with a repeating, intricate, light-colored pattern on a dark background.

ANTICA

EVENT MENU

Antica Dining is a sophisticated venue to host your next event. We cater for a range of occasions from formal events, social gatherings, business events & weddings.

Please email hello@anticadining.com.au to book your event. Alternatively, our co-ordinator is available for consultation by appointment from Monday to Friday.

The event menu is subject to change without notice.

10% service charge applied | 15% service charge applied on Public Holidays

OUR FOOD

ANTICA

We offer a variety of event menus, featuring feasts of shared menus and two or three course meals. Event menus are required for groups of 17 or more guests. Please note, our alternate serve menu is only available from Monday To Thursday.

All menus can be customised to suit your event and any dietary requirements can be accommodated. Please pick your desired menu and we will organise your dietary requirements separately.

We have the option to add additional upgrades to your menu.

If you would like to bring your own cake, a \$5.50pp cake fee applies. If your cake is served in addition to dessert, we will serve your cake in finger slices on platters and the cake fee will be waived.

We offer an a la carte children's menu for events.



DRINKS

ANTICA



We offer beverages on a consumption basis. Your beverages will be added to your bill. There is the option of an open bar or we can customise your drinks list for your event.

Our full wine list is available on our website to make your selections. If you select multiple blends of sparkling, white or red, a minimum quantity order is required.

We offer two beverage packages They can be customised to a 4 or 5 hour service and the wines can be tailored. A custom quote will be required.

Tea & Coffee are on a consumption basis only. Coffees available for events are espresso, piccolo, macchiato & long black.

Pay as you go is not available, unless booking the Glass House Bar, all of upstairs, or the whole venue.



THE SUN ROOM

Seats up to 12
guests





THE BOARD ROOM

Seats up to 20 guests





MONTROSE ROOM

Seats up to 50 guests





THE PARLOR

Seats up to
11 guests





GLASS- HOUSE BAR

Up to 50
guests
cocktail style



SHARED CHEF'S MENUS

ANTICA

CLASSICO \$90pp

ANTIPASTI

PANE campana rolls, evoo, aged balsamic *gfo*

OLIVES mixed *gf*

GIARDINIERA pickled vegetables *v*

PROVOLONE dolce *gf, v*

CURED MEATS san daniele prosciutto, salami calabrese, speck italiano *gf*

PASTA

MEZZE MANICHE RAGU wagyu beef cheek ragu, slowly cooked with celery, onion & marsala, parmesan fondue *gfo*

LINGUINE VONGOLE (I) New Zealand diamond clams, lobster butter bisque, anchovy, garlic, chilli, parsley

SECONDI

GUANCIA DI MANZO slow cooked wagyu beef cheeks, parsnip creme, gremolata *gf*

ROAST POTATOES garlic, sea salt *gf, v*

MIXED LEAF SALAD evoo, balsamic *gf, v*

ADD DESSERT TO YOUR MENU

SHARED TIRAMISU \$10PP

DESSERT \$18PP choice of two, served alternate

TIRAMISU mascarpone cream, coffee, amaretto, savoiardi biscuit

TORTA olive oil cake, lemon syrup, cream, seasonal berries *vegan, df*

MERINGA crisp meringue shell, passionfruit pulp, mandarins, mandarin gel, frozen passionfruit curd *gf*

ORO \$120pp

ANTIPASTI

PANE campana rolls, evoo, aged balsamic *gfo*

OLIVES mixed *gf*

PROVOLONE dolce *gf, v*

CARPACCIO wagyu beef MBS9+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnut, lemon oil *gf*

FRITTURA DI CALAMARI (I) lightly floured & fried calamari with sea salt, cracked pepper, aioli

PASTA

LINGUINE DI MARE (M) prawns, calamari, clams, saffron prawn butter bisque, citrus almond pesto

RISOTTO AL BAROLO carnaroli rice, barolo wine, beef broth, veal sausage & ocelli al barolo fondue *gf, vo*

SECONDI

STRIPLOIN MBS+2, Pinnacle, served medium rare, salsa verde, beef jus *gf*

BROCCOLINI salsa verde, pecorino *gf, v*

ROAST POTATOES garlic, sea salt *gf, v*

MIXED LEAF SALAD evoo, balsamic *gf, v*

GRANDE \$180pp

TO START

PANE campana rolls, evoo, aged balsamic *gfo*

SYDNEY ROCK OYSTERS (A) gin, lime, ginger, cucumber, chilli (2pp) *gf*

CARPACCIO wagyu beef MBS9+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnut, lemon oil *gf*

ANTIPASTI

SCALLOPS (I) Canadian Clearwater, pumpkin caponatina, pinenuts, cauliflower creme, nduja oil (1pp) *gf*

ZUCCHINI FLOWERS filled with ricotta & truffle, toasted hazelnuts, truffle infused aioli, freshly shaved truffle (1pp)

PASTA

LINGUINE ARAGOSTA (A) W.A Rock Lobster, cherry tomato, lobster butter bisque, chilli, citrus almond pesto

SECONDI

BISTECCA chef cut of the day *gf*

BROCCOLINI salsa verde, pecorino *gf, v*

ROAST POTATOES garlic, sea salt *gf, v*

MIXED LEAF SALAD evoo, balsamic *gf, v*

ALTERNATE MENU Monday to Thursday

ANTICA

Two Courses \$99 | Three Courses \$119

Menu includes campana rolls with extra virgin olive oil, aged balsamic & olives to start

ANTIPASTO choice of two

PESCE CRUDO (A) hiramasa kingfish, aperol reduction, pickled pearl onion, orange segments, cucumber coulis, fingerlime *gf*

CARPACCIO wagyu beef MBS9+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnut, lemon oil *gf*

BURRATA wilted radicchio, balsamic reduction, semi-sundried cherry tomato, hazelnut crumbs, basil oil and lemon oil *gfo, v*

RISOTTO AL BAROLO carnaroli rice, barolo wine, beef broth, veal sausage & ocelli al barolo fondue

FAGOTTINI DI GAMBERI (A) house made fagottini filled with prawns, lemon, mascarpone & chive, saffron-infused seafood velouté, basil oil, pomegranate foam, black olive dust

SECONDI choice of two

GUANCE DI MANZO slow cooked wagyu beef cheeks, barolo wine, parsnip creme, gremolata *gf*

PESCE (A) Humpty Doo Barramundi, cauliflower puree, truss cherry tomato, broccolini, crispy capers and chilli prawn oil *gf*

AGNELLO herb crusted lamb backstrap served medium rare, potato & parmesan millefoglie, roasted golden & red beetroot, pea sauce, red wine jus *gfo*

VITELLO SCALOPPINE DI FUNGHI veal, porcini & wild mixed mushroom sauce, parsley potatoes, broccolini *gfo*

Served with a choice of two sides: Roast Potatoes, Broccolini, Mixed Leaf Salad, Fries with truffle aioli

DOLCE choice of two

TIRAMISU mascarpone cream, coffee, amaretto, savoiardi biscuit

TORTA olive oil cake, lemon syrup, cream, seasonal berries *vegan, df*

MERINGA crisp meringue shell, passionfruit pulp, mandarins, mandarin gel, frozen passionfruit curd *gf*



CANAPÈS

ANTICA

\$79PP 4 hot/cold + 2 substantial

\$89PP 4 hot/cold + 2 substantial + 2 petite desserts

COLD

SYDNEY ROCK OYSTERS (A) prosecco vinaigrette *gf*

ROTOLO SALMONE (A) mascarpone cream cheese
smoked salmon, vincotto, crostini *gfo*

BRUSCHETTA sundried cherry tomatoes, spanish
onion, basil, straciatella, vincotto *v*

NDUJA CROSTINI nduja, straciatella, pistachio,
honey *gfo*

SUBSTANTIAL

RISOTTO AL BAROLO carnaroli rice, barolo wine, beef
broth, veal sausage & occelli al barolo fondue

MEZZE MANICHE RAGU slow-cooked mbs7+ beef shin
ragù bianco, onion confit, mascarpone,
aged parmesan

CALAMARI FRITTI (I) lightly fried calamari, fries,
aioli

SLIDER angus beef, mozzarella, cornichons,
caramelised onion, tomato relish

HOT

GAMBERI & PANCETTA BBQ (A) prawns wrapped in
pancetta *gf*

ZUCCHINI FLOWERS filled with ricotta & truffle,
toasted hazelnuts, truffle infused aioli

AGNELLO marinated lamb skewers, salsa verde *gf*

CROQUETTE potato, mozzarella, parmesan, basil aioli

LOBSTER & PRAWN SPRING ROLL chilli jam

LAMB & ROSEMARY PIE slow-cooked lamb pie,
tomato chutney

PETITE DESSERTS

CHOCOLATE MOUSSE meringue, berries *gf, df, vegan*

MERINGUE mascarpone cream & berries *gf*

LEMON TART Italian meringue

CHOCOLATE STRAWBERRIES *gf*



Additional Upgrades

ROVING CANAPES \$29pp

choice of 3 (substantial not included) pending space size

WELCOME COCKTAIL \$20pp

selection of one cocktail

ANTIPASTO BOARDS \$20pp

3 cured meats, 3 cheese, olives, marinated vegetables, bread

SEAFOOD PLATTERS (M) \$40pp

Sydney rock oysters, calamari fritti, scallops (chefs selection), tiger prawns (unpeeled, peeled additional \$6pp)

SYDNEY ROCK OYSTERS (A) \$6pp

prosecco vinaigrette

FRESH TIGER PRAWNS (A) \$16pp

house made cocktail sauce (unpeeled, peeled - can be quoted)

CALAMARI FRITTI (I) \$11pp

lightly floured and fried calamari, aioli

FORMAGGI PLATTERS \$44 each

selection of italian cheeses with accompaniments (one platter serves 4)

GELATO / MASCARPONE \$4.50pp

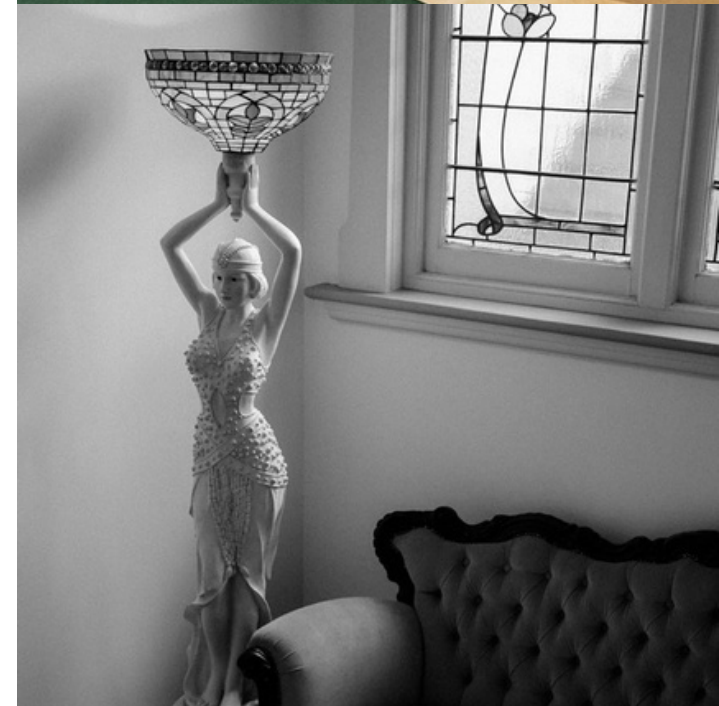
add to your celebration cake

FOOD STATIONS

Add bespoke food stations to your canape event.

Please note: stations can only be accommodated if your guest capacity allows.

Please talk to our events team to tailor a station to your needs.



BEVERAGE PACKAGES 17 guests +

ANTICA

STANDARD \$65PP 3 HOURS

BEER

Peroni 330ml
James Boag's Light 375ml
Peroni Libera 0% Non Alcoholic 330ml

SPARKLING

Nv Loredana Gasperini, Casa Bianca, Prosecco
Veneto, Italy

ROSE

2024 Frescobaldi, Alie, Vermentino, Syrah, Rose,
IGT Toscana, Italy

WHITE choice of one

2024 Greywacke, Sauvignon Blanc
Marlborough, NZ
2024 Mchenry Hohnen, Rocky Road, Chardonnay
Margaret River, WA

RED choice of one

2024 Main & Cherry, McLaren Vale, Shiraz
McLaren Vale, SA
2021 Coates, Cabernet Sauvignon
Langhorne Creek, SA

SOFT DRINKS & SPARKLING WATER

Coke, Coke Zero, Lemonade, Lemon Lime Bitters

PREMIUM \$80PP 3 HOURS

BEER

Peroni 330ml
Hahn Super Dry 330ml
James Boag's Light 375ml
Peroni Libera 0% Non Alcoholic 330ml

SPARKLING

NV Col Vetoraz, Prosecco Superiore Valdobbiadene
Brut, DOCG - Veneto, Italy

ROSE

2024 Frescobaldi, Alie, Vermentino, Syrah, Rose, IGT
Toscana, Italy

WHITE choice of one

2024 Auntsfield, Single Vineyard, Sauvignon Blanc
Marlborough, NZ
2023 Livon, Collio, Pinot Grigio, DOC
Friuli, Italy
2024 Shadowfax, Macedon, Chardonnay
Macedon, VIC

RED choice of one

2021 Tait, Basket Press, Shiraz
Barossa Valley, SA
2021 Stella Bella, Cabernet Sauvignon
Margaret River, WA
2021 Dicey, Bannockburn, Pinot Noir
Central Otago, NZ

SOFT DRINKS & SPARKLING WATER

Coke, Coke Zero, Lemonade, Lemon Lime Bitters



RECOMMENDED FUNCTION WINES

ANTICA

HOUSE WINES

SPARKLING

NV Loredana Gasperini, Prosecco - Veneto \$85

ROSE

2024 Frescobaldi, Alie Rose, - Toscana \$90

WHITE

2024 Greywacke, Sauvignon Blanc - Marlborough \$79

2024 Nashdale Pinot Gris - Orange \$69

2024 Riesling Freak No.5 Riesling - Clare Valley \$75

2024 Mchenry Hohnen Rocky Road Chardonnay - Margaret River \$79

2022 Eugenio Collavini Pinot Grigio - Friuli \$90

RED

2023 Gala White Label Pinot Noir - Cranbrook \$85

2022 Castello di Querceto Chainti - Toscana \$95

2024 Main & Cherry Shiraz - McLaren Vale \$70

2021 Coates Cabernet Sauvignon Langhehorne Creek \$89

2020 Apollonio Valle Cupa Primitivo Negromaro - Puglia \$95

PREMIUM WINES

SPARKLING

NV Ferrari Maximum Blanc De Blanc - Trentino \$149

NV Ferrari Maximum Rose - Trentino \$149

ROSE

2023 Clos Sainte Magdeleine Rose - Cassis \$145

WHITE

2023 Montevetrano Bianco 'Core' Fiano - Campania, Italy \$110

2023 St Michael Eppan Pinot Grigio - Friuli \$110

2021 Lungarotti Aurenate Chardonnay - Umbria \$145

2023 Ten Minutes By Tractor Chardonnay Mornington Peninsula \$145

2022 Argiolas, Is Argiolas, Vermentino - Sardegna, Italy \$129

RED

2021 Dicey Bannockburn Pinot Noir - Central Otago \$120

2020 Val Delle Corte Chianti - Toscana \$139

2022 Manuel Marinacci, Nebbiolo - Piedmont \$120

2021 Tait Basket Press Shiraz - Barossa Valley \$125

2024 Cullen Wines, Cabernet Sauvignon, Merlot - Margaret River, WA \$135

2020 Accordini Valpolicella Ripasso - Veneto \$130

2021 Canace Nero Di Troia - Puglia \$129

2016 Colsanto Sagrantino - Umbria \$159

OUR FULL WINE LIST IS AVAILABLE TO VIEW: <https://anticadining.com.au/menus/>

If you select multiple blends of sparkling, white or red a minimum quantity order is required.

All wines are subject to availability. If your preferred wine is not available, our team will recommend another wine for the event.

Vintages are subject to change.