

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 danielle prosciutto, salami calabrese, speck italiano *gf*

PASTA

MEZZE MANICHE RAGU wild boar ragu with celery, carrot, pecorino fondue, basil mint oil

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*

SEMIFREDDO milk semifreddo, citrus segments, blood orange syrup, floral meringue disc *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

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

MEZZE MANICHE RAGU wild boar ragu with celery, carrot, pecorino fondue, basil mint oil

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 rockmelon gel, crispy prosciutto, aged balsamic pearls, fennel, basil oil *gf*

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 almond crusted lamb backstrap served medium rare, chianti reduction, grilled zucchini, smoked eggplant gel, confit cherry tomato *gfo*

ANATRA 250g smoked confit duck leg, orange duck jus, cavolo rosso agrodolce, dutch carrots *gf*

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*

SEMIFREDDO milk semifreddo, citrus segments, blood orange syrup, floral meringue disc *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 DI MARE (M) prawns, calamari, clams, saffron
prawn butter bisque, citrus almond pesto *gf*

MEZZE MANICHE RAGU wild boar ragu with celery,
carrot, pecorino fondue, basil mint oil

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, pecorino &
lemon zest, tomato fondue, grated parmesan

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

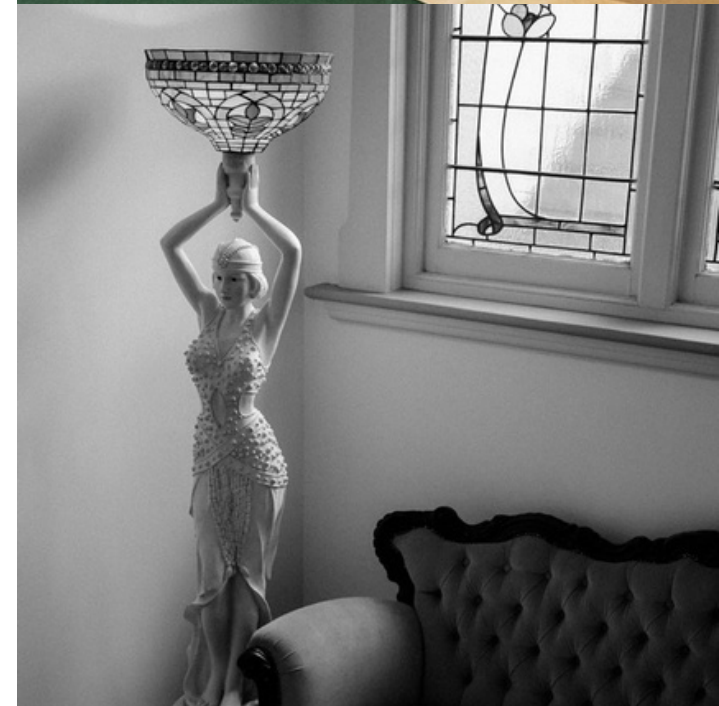
add to your celebration cake

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 Val d'Oca, Prosecco, DOC - Veneto, Italy

ROSE

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

WHITE choice of one

2025 Henschke, Peggy Hill, Riesling - Eden Valley, SA
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

2021 Rotari, Brut Reserve - Trentino, Italy

ROSE

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

WHITE choice of one

2024 Greywacke, Sauvignon Blanc - Marlborough, NZ
2024 St Michael Eppan, Pinot Grigio, DOC - Trentino, Italy
2024 Shadowfax, Macedon, Chardonnay - Macedon, VIC

RED choice of one

2025 Baruffo Cantalici, Chianti Classico, DOCG - Toscana, Italy
2025 Rockford, Moppa Springs, GSM - Barossa Valley, SA
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 Val d'Oca, Prosecco, DOC - Veneto \$85

ROSE

2024 Frescobaldi, Alie Rose, IGT - Toscana \$90

WHITE

2024 Greywacke, Sauvignon Blanc - Marlborough \$79

2024 Savardo, Bartolomeo da Breganze, Pinot Grigio, DOC - Orange \$79

2025 Henschke, Peggy Hill, Riesling - Eden Valley \$80

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

2022 St. Michael Eppan Pinot Grigio DOC - Trentino \$90

RED

2025 Harewood Estate, Flux V, Pinot Noir - Denmark \$85

2020 Castellani, Sangiovese DOC - Toscana \$95

2024 Main & Cherry Shiraz - McLaren Vale \$70

2021 Coates Cabernet Sauvignon - Langhehorne Creek \$99

2024 Henschke Henry Seven GSM - Eden Valley \$95

PREMIUM WINES

SPARKLING

2021 Rotari, Brut Reserve - Trentino \$99

2021 Rotari, Brut Gran Riserva Rose - Trentino \$99

ROSE

2023 Rimauresq, Côtes de Provence, Cru Classe, Rose - Provence, France \$149

WHITE

2022 Lunae Bosoni, Etichetta Grigi DOC, Vermentino - Liguria \$105

2024 St Michael Eppan Pinot Grigio DOC - Trentino \$110

2021 Lungarotti Aurenate Chardonnay DOC - Umbria \$140

2024 Ten Minutes By Tractor Chardonnay Mornington Peninsula \$165

2024 Villa Sparina, Gavi del comune di Gavi DOCG - Piemonte \$140

RED

2022 Dicey Bannockburn Pinot Noir - Central Otago \$130

2023 Baruffo Cantalici Chianti Classico DOCG - Toscana \$125

2024 Manuel Marinacci, Nebbiolo DOC - Piedmont \$145

2022 Rockford, Moppa Springs, GSM - Barossa Valley \$149

2022 Pelissero, Langhe Nebbiolo DOC - Piedmont \$159

2022 Canace Nero Di Troia IGP - Puglia \$129

2021 Montalbera, Il Fondatore, Ruche di Castagnole Monferrato Riserva DOCG - Piemonte \$175

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.