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 slow braised veal shank, mascarpone, garden herbs, pecorino romano

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 SALSICCIA carnaroli, pork sausage, cime di rapa purée, peas, pecorino fondue *gf*

SPAGHETTI NERO (M) squid ink spaghetti, prawn, calamari, cherry tomato, nduja prawn bisque, garlic, chilli, bottarga crumb, prawn 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, crispy pancetta, cauliflower creme, tomato concasse, nduja oil *(1pp) gf*

ZUCCHINI FLOWERS (A) blue swimmer crab, ricotta, lemon zest, chives, zucchini & basil sugo (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) yellowfin tuna, sicilian green olive, pistachio, caperberry, pickled pearl onion, sea asparagus, lemon oil *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, pomegrante foam, black olive dust

SECONDI choice of two

GUANCIA 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, blueberry sauce, apricot & yellow squash caponatina, cherry truss tomato *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 SALSICCIA carnaroli, pork sausage, cime di rapa purée, peas, pecorino fondue *gf*

MEZZE MANICHE RAGU slow braised veal shank, mascarpone, garden herbs, pecorino romano

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 (A) blue swimmer crab, ricotta, lemon zest, chives, zucchini & basil sugo

AGNELLO marinated lamb skewers, salsa verde *gf*

CROQUETTE potato, mozarella, 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*





CUSTOMISE YOUR MENU

ANTICA

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

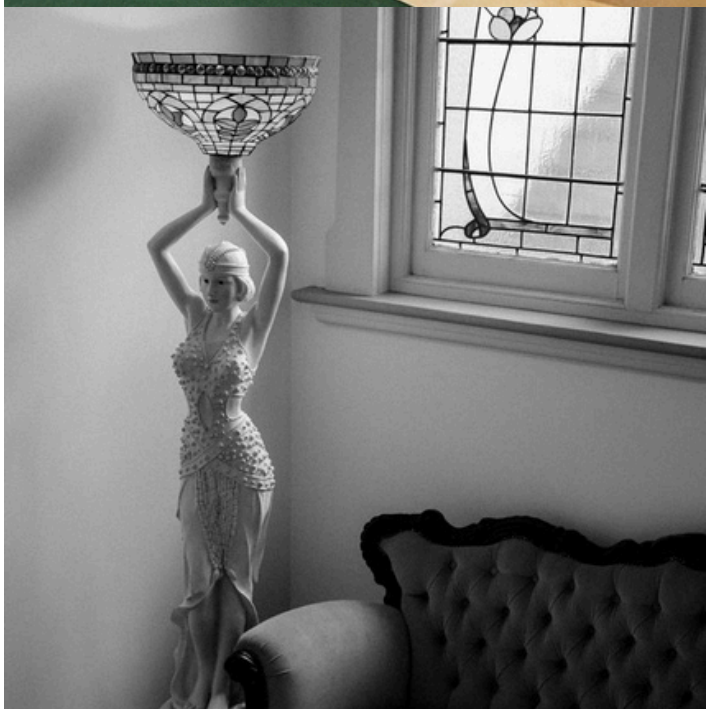
FOOD STATIONS

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
2023 Fetherston, Iris, Chardonnay - Yarra Valley, VIC

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 Riserve - 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
2023 Fetherston, Iris, Chardonnay - Yarra Valley $75
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 Riserve - 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 Aurente Chardonnay DOC - Umbria $140
2024 Ten Minutes By Tractor Chardonnay Mornington Peninsula $165
2024 Villla Sparina, Gavi del commune 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 - Piemont $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.