



# Entrata

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

Please email [info@entratarestaurant.com.au](mailto:info@entratarestaurant.com.au) to book your event. Alternatively our co-ordinator is available for consultation by appointment from Tuesday to Saturday

To book an event at Entrata our co-ordinator will send you an event booking form and event detail form. Our event coordinator will be able to assist any questions or requests that you have for your event

Valid until 1st March 2024  
Subject to change without notice



## Event Spaces

Entrata has four areas dedicated to hosting your next function. These areas can be booked for exclusive use, minimum spends apply. The minimum spend includes your food and beverage costs.

\*For all group reservations a discretionary 5% service charge is added to the final bill as a gratuity for the staff and is not included in the minimum spend. A 10% service charge is added to the final bill on Sundays & Public Holidays.

### Main Dining Room

Sit Down 40 to 80 | Stand 40 to 80



### Alfresco

Sit Down 16 to 30 | Stand 20 to 30



### Small Dining Room

Sit Down 20 to 48 | Stand 25 to 40



### Terrace

Sit Down 16 to 50 | Stand 20 to 50






## Styling by The Event Space Co.

Our recommended vendor for styling is The Event Space Co. The team at The Event Space Co. will put together a bespoke package based on your creative brief.

\*The Event Space Co. will liaise with Entrata about bump in and bump out times. Early access fee for additional bump in time is waived when booking with The Event Space Co.

 @eventspaceco\_





## Food & Drink

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### FOOD

We offer a variety of function menus featuring feasts of two or three course meals, share platters or canapés. Event menus are required for groups of 17 or more guests.

**Children:** We do offer an a la carte children's menu for events or a la carte main & gelato for \$28pp. Please view the children's menu on page 12.

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 for additional upgrades to your menu and in house cakes.

Prefer to bring your own cake?

If you would like to bring your own cake a \$3.50pp 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.

### DRINK

We offer beverages on a consumption basis, your beverages will be added to your bill. There is the option of open bar or we can customise your drinks list for your event. Please view our recommend wines on page 10 or view our full wine list online.

Tea & Coffee are on a consumption basis only .

Pay as you go is not available.

We offer two beverage packages, please view on page 11.

The beverage package can be customised to a 4 or 5 hour service and the wines can be tailored. A custom quote will be required.



# The Shared Menu

Lunch & Dinner

\$89pp

## PASTA - Choice of two served on platters

**Spaghetti Marinara** prawns, calamari, blue swimmer crab meat, garlic, chilli, white wine, tomato sugo

**Linguine Crab** blue swimmer crab meat, cherry tomatoes in a creamy pink white wine sauce

**Rigatoni Ragu Bianco** veal shank & smoked pancetta ragu, porcini & wild mushrooms, mascarpone, aged pecorino

**Rigatoni Pesto** house made basil pesto, green beans V

## MAINS - Choice of two served on platters or additional \$10pp for alternate serve

**Barramundi Scottato** seared barramundi, lemon oil, cauliflower cremè GF

**Guancia Vitello** black angus beef cheeks slow cooked in a red wine sauce, parsnip creme GF

**Agnello** 24 hour slow cooked lamb, pea sauce, red wine jus GF

**Pollo Diavola** boneless chicken marinated in cayenne pepper, paprika, dijon mustard, chicken jus GF

## SIDES - Choice of two

**Roast Potatoes** garlic, sea salt, e.v.o.o GF, V

**Fries aioli** GF, V

**Vegetables** butter, garlic, e.v.o.o GF, V

**Insalata Mista** mixed leaf salad, e.v.o.o, balsamic GF, V

**Rucola Salad** rocket, cherry tomatoes, spanish onion, parmesan, e.v.o.o & balsamic dressing GF, V

## DESSERT - Choice of two alternate serve

**Tiramisu** mascarpone cream, coffee, coffee liquor, savoiardi biscuit

**Torta Di Formaggio** limoncello, white chocolate & passionfruit cheesecake

**Panna Cotta** vanilla, caramel, malt crumb, blueberry sauce

**Torte** dark chocolate & caramel tart, mascarpone cream, crushed toffee

**Vegan, DF & GF** option chef selection

*If you would like to bring a cake in addition to dessert, the cake fee is waived and served as finger slices on platters*



# Menu One

Lunch & Dinner

Two Courses \$79pp | Three Courses \$99pp

## PER COMINCIARE - To start, a choice of two alternate serve

**Ravioli** house made crab ravioli, chardonnay sauce, pomegranate foam

**Maccheroni Al Calabrese** veal shank & smoked pancetta ragu, porcini & wild mushrooms, mascarpone, aged pecorino

**Risotto Verde** pea, asparagus, stracciatella

**Carpaccio** wagyu beef mbs+7, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnut, lemon oil *GF*

**Tartare Di Tonno** tuna tartare, olives, stracciatella, artichoke heart, capers, spanish onion, chilli *GF*

**Caprese** buffalo mozzarella, dehydrated cherry tomatoes, fennel, lemon oil, anchovy crumb, charred bread (vegetarian option no anchovy crumb)

## A SEGUIRE - To follow, a choice of two alternate serve

**Guancia Di Vitello** black angus beef cheeks cooked in a red wine sauce, root vegetables, parsnip creme *GF*

**Carre' D' Agnello** herb crusted rack of lamb served medium rare, potatoes, asparagus, roma tomato, red wine reduction

**Filetto Di Manzo** beef tenderloin MBS+4 served medium rare, charred broccolini, smoked pancetta, gruyere potato & truffle millefogile, beef jus *GF*

**Pollo Saltimbocca** chicken fillet filled with prosciutto crudo & sage, parmesan potato millefogile, dutch carrots, broccoli, white wine, butter & green peppercorn sauce *GF*

**Pesce** seared New Zealand snapper fillet, confit cherry tomatoes, crispy capers, cavolo nero with pancetta & spanish onion, celeriac cremé, lemon oil *GF*

## DOLCE - To finish, a choice of two alternate serve

**Tiramisu** mascarpone cream, coffee, coffee liquor, savoiardi biscuit

**Torta Di Formaggio** limoncello, white chocolate & passionfruit cheesecake

**Panna Cotta** strawberry, strawberry compote, balsamic pearls, meringue crumb, green moss *GF*

**Torte** dark chocolate & caramel tart, mascarpone cream, crushed toffee

**Vegan, DF & GF** option chef selection

*If you order three courses the cake fee is waived and served on platters as finger slices. Entrata also offers a selection of cakes.*

*Alternatively our cake fee is \$3.50pp, our staff will cut and plate your cake.*



## Menu Two

Tuesday to Friday lunch only

Two Courses \$49pp | Three Courses \$65pp

### PRIMI - choice of two alternate serve

**Frittura Di Calamari** lightly floured & fried with sea salt, cracked pepper & aioli

**Gamberi all' Aglio** prawns, e.v.o.o, garlic, chilli, cherry tomato sugo, homestyle bread GF

**Burrata** burrata mozzarella, heirloom tomatoes with e.v.o.o & basil, balsamic pearls, house made basil pesto & homestyle bread V, GF no bread

### SECONDI - choice of two alternate serve

**Pollo Diavola** boneless chicken marinated in paprika, dijon mustard, cayenne pepper & mixed herbs, roast potatoes, carrot, onion, broccoli, capsicum, chicken jus GF

**Barramundi Scottato** seared barramundi, lemon oil, broccolini, confit cherry tomatoes, parsley potatoes, cauliflower cremè GF

**Agnello** 24 hour slow cooked lamb rump served medium rare, friarelli, pea sauce GF

**Linguine Crab** blue swimmer crab meat & cherry tomatoes in a creamy pink white wine sauce

**Penne Pesto** housemade basil pesto, green beans V

**Spaghetti Marinara** prawns, calamari, blue swimmer crab meat, garlic, chilli, white wine, tomato sugo

### DOLCE - choice of two alternate serve

**Tiramisu** mascarpone cream, coffee, coffee liquor, savoiardi biscuit

**Panna Cotta** vanilla, caramel, malt crumb, blueberry sauce GF

**Cannoli** chefs selection of filling

**Vegan, DF & GF option** chef selection

*If you order three courses the cake fee is waived and served on platters as finger slices. Entrata also offers a selection of cakes. Alternatively our cake fee is \$3.50pp, our staff will cut and plate your cake.*



# Customise your menu

## Additional upgrades

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### SHARE PLATES

**Sydney Rock Oysters** \$5ea

**Calamari Fritti** lightly floured & fried, aioli \$7pp

**Fresh Tiger Prawns** house made cocktail sauce \$15pp (unpeeled, peeled can be quoted)

**Antipasto Board** Italian cured meats, cheese, marinated vegetables, olives, bread \$15pp

**Roving Canapes on arrival** choice of 3 from our canapé menu (pasta box not included) \$25pp

### SIDES/ EXTRAS

**Campana rolls** served with pepe saya cultured butter \$3pp

**Olives** marinated mixed olives \$3.50pp

**Vegetables** butter, garlic, e.v.o.o \$5pp

**Roast Potatoes** garlic, sea salt e.v.o.o \$4pp

**Fries** shoestring fries, aioli \$4pp

**Insalata Mista** mixed leaf salad, e.v.o.o & balsamic \$4pp

**Rucola Salad** rocket, cherry tomatoes, spanish onion, parmesan, e.v.o.o & balsamic dressing *GF* \$4.50pp

### DESSERTS - petite desserts minimum order 30

**Formaggi Platters** selection of italian cheeses, jams, grissini, biscuits (one platter serves 4) \$32ea

**Petite Chocolate Mousse** mascarpone cream \$5ea

**Petite Lemon Tart** lemon tart topped with Italian meringue \$5ea

**Petite Panna Cotta** white chocolate & berry \$5ea

**Chocolate Coated Strawberries** \$4ea

**Cannoli** Chocolate or Ricotta \$5pp

### BRINGING A CAKE?

**Mascarpone Cream** served with your cake \$4pp

**Vanilla Bean Gelato** served with your cake \$4pp



# Canapés

\$45PP | Choice of 5 canapés

\$55PP | Choice of 6 canapés + 1 petite dessert

## HOT CANAPÉS

**Croquette** rice, scamorza, mozzarella & parmesan cheese V

**Beef Sliders** beef, onion, mozzarella & tomato relish

**Cozze Gratinée** black mussel, pecorino, tomato, breadcrumbs

**Crostini Alla Provatura** fiore di latte, anchovy butter on crispy bread

**Fiore Di Zucchini** lightly batter zucchini flower, ricotta & sundried tomato V

**Polpette** house made pork & veal meatballs, tomato

**Gamberi & Pancetta** BBQ prawns wrapped in pancetta GF

**Pannelle** chickpea flatbread, mushroom, garlic, scamorza GF

**Pollo** chicken skewers marinated in herbs GF

**Quail Tulips** quail drumsticks in a aroma crumb served with aioli

**Penne Pesto** house made basil pesto

**Penne Ragu** slow cooked pork & veal ragu in pomodoro sauce

## COLD CANAPÉS

**Melone** rockmelon wrapped in prosciutto GF

**Bruschetta Pomodoro** mini tomato bruschetta V

**Mousse Di Prosciutto** prosciutto cotto, whipped cream, egg, & cucumber

**Caprese Skewer** cherry tomato, mozzarella cheese & basil GF, V

**Crostini Formaggi** goats cheese, crispy parmesan, cherry tomato concasse on crispy bread V

**Sedano Al Gorgonzola** gorgonzola, mascarpone, celery & toasted walnut V

**Vitello Tunato** roasted veal thinly sliced with a tuna sauce served on crispy bread

**Rotolo Di Salmone** mascarpone cream cheese rolled in smoked salmon, caramelised balsamic vinegar, served on crispy bread

## PETITE DESSERTS

**Panna Cotta** white chocolate & berry GF

**Chocolate Mousse** mascarpone cream GF

**Meringue** w mascarpone cream & berries GF

**Lemon Tart** Italian meringue

**Cannoli** chefs selection of filling

**Chocolate Coated Strawberries** GF

## ANTIPASTO GRAZING BOARDS - EXTRA \$15pp

assorted cured Italian meats, Italian cheese, olives, marinated vegetables & breads

*Cake fee is \$3.50pp. Our staff will cut and plate this for your guests*

# Wines & Beers

Please see below our recommended drinks list. Our full wine list is available on our website to view our range of wines, cocktails, mocktails, spirits & non alcoholic beverages

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## **BEERS - please select 3 beers**

Peroni Libera 0% Non Alcoholic 330ml \$10  
Carlton Draught 375ml \$10  
James Boag's Light 375ml \$10  
Hahn Super Dry 330ml \$10  
Peroni 330ml \$11  
Great Northern Super Crisp Mid Strength 330ml \$11  
Corona 355ml \$11  
Strongbow Classic Apple Cider 355ml \$12  
Moretti 330ml \$13  
Menabrea 330ml \$13  
James Squire 150 Lashes Pale Ale 345ml \$13  
Peroni Doppio Malto 500ml \$18

## **SPARKLING**

Farina Prosecco DOC - Veneto, Italy \$49  
Astoria Moscato - Veneto, Italy \$59  
Asolo Prosecco Superiore DOCG (vegan) - Veneto, Italy \$59  
Monogram Cuvee Brut Blanc De Blanc - Franciacorta, Italy \$120

## **WHITE**

2021 Le Pezze, Pinot Grigio, DOC - Veneto, Italy \$49  
2022 Jim Barry, Lodge Hill, Riesling - Clare Valley, SA \$63  
2022 Tyrrell's, Moores Creek, Chardonnay - South East, NSW \$47  
2022 Tyrrell's, Moores Creek, Sauvignon Blanc - South East, NSW \$47  
2022 Auntsfield Sauvignon Blanc - Marlborough, NZ \$70  
2021 Terlan Cantina, Pinot Grigio - Trentino, Italy \$74  
2022 Tyrrell's Estate Grown, Chardonnay - Hunter Valley, NSW \$79

## **ROSE**

2021 Planeta Rose - Sicily, Italy \$55  
2021 Frescobaldi, Alie, Vermentino, Syrah IGT - Tuscany, Italy \$79

## **RED**

2021 Tyrrell's, Moores Creek, Cabernet Sauvignon - South East, NSW \$47  
2021 Tyrrell's, Moore's Creek, Shiraz - South East, NSW \$47  
2021 Stumpy Gully Pinot Noir - Mornington Peninsula, VIC \$55  
2021 Ponting The Pinnacle Shiraz - McLaren Vale \$65  
2020 Coates, Cabernet Sauvignon - Langhorne Creek, SA \$74  
2019 Leone De Castris, Salice Salentino Riserva, Negramaro, Malvasia Nera, DOC - Puglia, Italy \$74  
2021 Ponting Pinot Noir - Tamar Valley, TAS \$79  
2017 Apollonio, Valle Cupa, Primitivo, Negroamaro, IGP - Puglia, Italy \$79  
2016 Tait, Basket Press Shiraz - Barossa Valley, SA \$99  
2020 Castello di Querceto, Chianti Classico, DOCG - Tuscany, Italy \$74  
2021 Angelo Angelini, Langhe, Nebbiolo, DOC - Piedmont, Italy \$74  
2018 Canace, Nero Di Troia, IGP - Puglia, Italy \$93



## Beverage Packages

Lunch & Tuesday – Thursday Evenings Only (Minimum 17 Guests)  
Friday & Saturday Evenings (Minimum 50 Guests)

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Our beverage packages can be extended to 4 or 5 hours. The wines can also be tailored.

Coffee & Tea is on a consumption basis

A customised quote is available on request

### **STANDARD PACKAGE \$42pp 3 hour service**

Farina Prosecco

Tyrrell's Moore's Creek Sauvignon Blanc **or** Tyrrell's Moore's Creek Chardonnay

Tyrrell's Moore's Creel Shiraz **or** Tyrrell's Cabernet Sauvignon

Peroni

James Boag Light

Sparkling Water

Soft Drink

### **PREMIUM PACKAGE \$52pp 3 hour service**

Asolo Prosecco

Clarke Estate Sauvignon Blanc **or** Le Pezze Pinot Grigio **or** Fetherson Fris Chardonnay

Ponting Shiraz **or** Stumpy Gully Pinot Noir **or** Castellani Arbos Chianti Sangiovese

Peroni

Corona

Hahn Super Dry

James Boag Light

Sparkling Water

Soft Drink



## EVENT CAKES

\$10 per person | served with chantilly cream

Cake size may be round or square depending on guest size

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**BAKED RICOTTA CHEESECAKE**  
1 SIZE ONLY



**TIRAMISU CAKE**



**CHOCOLATE GANACHE CAKE**  
GF AVAILABLE AS FLOURLESS



**CANNOLI CAKE**

PHOTO COMING SOON

**AFTER A DIFFERENT CAKE?**

If there is a particular cake you are after please contact us to see if your flavour can be accommodated



## Children's Menu

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Children can order a la carte on the day of the event.

We offer a main (a la carte pricing) or main & gelato for \$28

If you would like a custom menu for children please speak to your event coordinator

### MAIN

**Spaghetti Pomodoro** house made tomato sugo \$19

**Spaghetti Bolognese** beef bolognese, parmesan, tomato sugo \$20

**Rigatoni Pesto** basil & pine nut pesto \$20

**Rigatoni Ragu** pork & veal ragu, tomato sugo \$20

**Pollo Cotoletta** chicken schnitzel & chips \$21

**Pesce & Chips** battered fish & chips \$21

### DESSERT

**Gelato or sorbet** chocolate, vanilla, hazelnut, lemon, mango, single \$7 | double \$13