



Entrata

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 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

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 Ragù Bianco veal shank & smoked pancetta ragù, 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

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 Gratinata 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*

Panelle 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

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
Borgo Molino, 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
2021 Giba, Bianco Vermentino, DOC Giba Vermentino - Sardinia, Italy \$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
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)

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
Jim Barry Lodge Hill Estate 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

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

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