

# 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 co-ordinator will be able to assist any questions or requests that you have for your event.

Valid until 31st May  
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 5% service charge is added to the final bill as a gratuity for the staff (Tuesday to Saturday) and is not included in the minimum spend. A 10% service charge is added to the final bill on Sundays & Public Holidays.

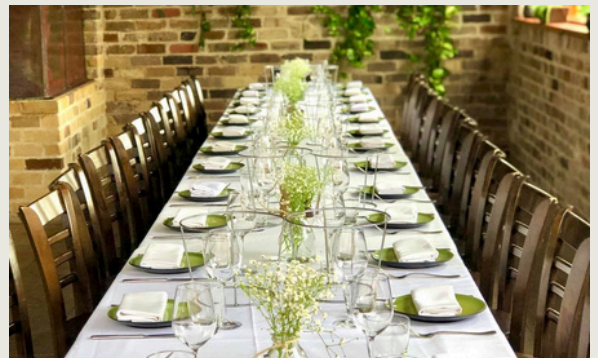
### Main Dining Room

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 45 | Stand 25 to 40



### Terrace

Sit Down 16 to 50 | Stand 20 to 50





## Styling by Events By Kiara

Our recommended vendor for styling is Events By Kiara. The team will put together a bespoke package based on your creative brief.

*Please request Kiara's contact details from our events team*



### **Services offered by EBK**

Balloons

Fresh and Artificial Flowers

Napkin Hire

Candle Hire

Neon Signage

Backdrops

Plinths

Welcome Signs

Event Graphic Design

Photography

Vase Hire

Easel Hire

✦ EBK will liaise with Entrata about bump in and bump out times. Early access fee for additional bump in time is waived when booking with EBK.



## 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 \$29pp. 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.

If you would like to bring a cake, a \$5pp 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 an 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

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## ANTIPASTO PLATTERS - Additional \$15pp

Italian cured meats (3), Italian cheese (2), mixed olives, marinated & grilled vegetables, campana rolls

## PASTA - Choice of two served on platters

**Spaghetti Marinara** prawns, calamari, mussels, garlic, chilli, white wine, tomato sugo

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

**Rigatoni Ragù** slow cooked pork & veal ragù, tomato sugo

**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

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

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

**Fries aioli** GF, V

## DESSERT - Choice of two alternate serve

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

**Delizia Al Cioccolato** dark chocolate delice, hazelnut crust, salted caramel, white chocolate mirror glaze

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

**Cheesecake** biscoff cheesecake, chocolate crumb, chantilly cream, salted caramel

**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 Salami** salami, pork sausage, roasted cherry tomato sugo, nduja, pecorino, parsley foam

**Rigatoni Ragu** duck ragu, pancetta, pecorino, tomato sugo

**Risotto Verde** pea, asparagus, stracciatella *GF, V, vegan option*

**Quaglia** deboned quail, apricot, pancetta, limoncello jus, carrot creme, cavolo nero, vincotto

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

**Burrata** burrata mozzarella, wilted radicchio, hazelnut, dehydrated cherry tomatoes, balsamic pearls, charred bread *V, GFO*

## 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*

**Cotolette di Agnello** lamb cutlets almond crust, roasted carrots, potato, olives & truss cherry tomato, red wine jus, charcoal eggplant paste, herb oil.

**Filetto Di Manzo** beef tenderloin MBS+4 served medium rare, black garlic mashed potato, asparagus, porcini and wild mushroom sauce *GF*

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

**Delizia Al Cioccolato** dark chocolate delice, hazelnut crust, salted caramel, white chocolate mirror glaze

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

**Cheesecake** biscoff cheesecake, chocolate crumb, chantilly cream, salted caramel

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

*If you order three courses, the cake fee is waived and served on platters as finger slices. Alternatively, our cake fee is \$5pp. Our staff will cut and plate your cake.*



## Menu Two

Tuesday to Friday lunch only

Two Courses \$55pp | Three Courses \$69pp

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### PRIMI - choice of two alternate serve

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

**Gamberi all' Aglio** prawns, garlic, chilli, cherry tomato sugo, homestyle bread *GF*

**Burrata** burrata mozzarella, roma tomatoes, 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, 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, cavolo nero, pea sauce, red wine jus *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, mussels, 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 *GFO*

**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. Alternatively, our cake fee is \$5pp. 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 \$9pp

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

**Antipasto Boards** Italian cured meats, cheese, marinated vegetables, olives, bread (size of board depends on size of tables) \$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, candied walnuts, orange, roasted golden beetroot, fennel, pecorino, citrus dressing  
*GF \$5pp*

### 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

\$49PP | Choice of 5 canapés

\$59PP | Choice of 6 canapés + 1 petite dessert

## HOT CANAPÉS

- Croquette** cacio pepe, truffle aioli *V*
- Beef Sliders** beef, onion, mozzarella & tomato relish
- Crostini Alla Provatura** fiore di latte, anchovy butter, crispy bread
- Fiore Di Zucchini** lightly battered zucchini flower, ricotta & truffle *V*
- Polpetta** 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** deboned quail filled with apricot & wrapped in pancetta
- Rigatoni Pesto** house made basil pesto
- Rigatoni Ragu** slow cooked pork & veal ragu, tomato sugo

## COLD CANAPÉS

- Melone** rockmelon wrapped in prosciutto *GF*
- Bruschetta Pomodoro** mini tomato bruschetta *V*
- Caprese Skewer** cherry tomato, mozzarella cheese & basil *GF, V*
- Crostini Formaggi** goats cheese, crispy parmesan, cherry tomato concasse on crispy bread *V*
- Vitello Tunato** roasted veal thinly sliced, tuna sauce, crostini
- Rotolo Di Salmone** mascarpone cream cheese rolled in smoked salmon, caramelised balsamic vinegar, crispy bread

## PETITE DESSERTS

- Panna Cotta** white chocolate & berry *GFO*
- 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 \$5pp. 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 \$12
- James Boag's Light 375ml \$12
- Hahn Super Dry 330ml \$13
- Peroni 330ml \$13
- Great Northern Super Crisp Mid Strength 330ml \$13
- Corona 355ml \$11
- Moretti 330ml \$13
- Peroni Doppio Malto 500ml \$18

## **SPARKLING**

- Farina Prosecco DOC - Veneto, Italy \$59
- Astoria Moscato - Veneto, Italy \$65
- Col Vetoraz, Prosecco Superiore Valdobbiadene Brut DOCG - Veneto, Italy \$95
- Monogram Cuvee Brut Blanc De Blanc - Franciacorta, Italy \$120

## **WHITE**

- 2022 Astoria, Pinot Grigio - Veneto, Italy \$59
- 2022 Good Catholic Girl, Teresa Riesling - Clare Valley, SA \$74
- 2023 Tyrrell's, Moores Creek, Chardonnay - South East, NSW \$54
- 2023 Tyrrell's, Moores Creek, Sauvignon Blanc - South East, NSW \$54
- 2022 Auntsfield Sauvignon Blanc - Marlborough, NZ \$79
- 2021 Terlan Cantina, Pinot Grigio - Trentino, Italy \$99
- 2022 Alkimi, Willowlake Vineyard, Chardonnay - Yarra Valley, VIC \$85

## **ROSE**

- 2021 Planeta Rose - Sicily, Italy \$65
- 2021 Frescobaldi, Alie, Vermentino, Syrah IGT - Tuscany, Italy \$90

## **RED**

- 2023 Tyrrell's, Moores Creek, Cabernet Sauvignon - South East, NSW \$54
- 2023 Tyrrell's, Moore's Creek, Shiraz - South East, NSW \$54
- 2023 Stumpy Gully Pinot Noir - Mornington Peninsula, VIC \$65
- 2022 Gala Estate, White Label, Pinot Noir -Cranbrook, TAS \$74
- 2021 Coates, Cabernet Sauvignon - Langhorne Creek, SA \$89
- 2019 Leone De Castris, Salice Salentino Riserva, Negramaro, Malvasia Nera, DOC - Puglia, Italy \$85
- 2023 Main & Cherry, Shiraz - McLaren Vale, SA \$70
- 2017 Apollonio, Valle Cupa, Primitivo, Negroamaro, IGP - Puglia, Italy \$95
- 2020 Castello di Querceto, Chianti Classico, DOCG - Tuscany, Italy \$89
- 2020 Canace, Nero Di Troia, IGP - Puglia, Italy \$129
- 2019 Tait, Basket Press Shiraz - Barossa Valley, SA \$120



## Beverage Packages

Lunch & Tuesday to 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. Tea & Coffee is not included in the beverage package and is on a consumption basis. A customised quote is available on request.

### **STANDARD PACKAGE \$45pp 3 hour service**

Farina Prosecco  
Tyrrell's Moore's Creek Sauvignon Blanc or Tyrrell's Moore's Creek Chardonnay  
Tyrrell's Moore's Creek Shiraz or Tyrrell's Cabernet Sauvignon  
Peroni  
James Boag Light  
Sparkling Water  
Soft Drink

### **PREMIUM PACKAGE \$55pp 3 hour service**

Col Vetoraz, Prosecco Superiore Valdobbiadene Brut DOCG  
Clarke Estate Sauvignon Blanc or Astoria Pinot Grigio or Mchenry Hohnen Rocky Road Chardonnay  
Main & Cherry Shiraz or Stumpy Gully Pinot Noir or Castello di Querceto, Chianti Classico  
Peroni  
Corona  
Hahn Super Dry  
James Boag's Light  
Sparkling Water  
Soft Drink



## 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 \$29.

If you would like a custom menu for children, please speak to your event co-ordinator.

### MAIN

**Spaghetti Pomodoro** housemade tomato sugo \$21

**Spaghetti Bolognese** beef bolognese, parmesan, tomato sugo \$23

**Rigatoni Pesto** basil & pine nut pesto \$22

**Pollo Cotoletta** chicken schnitzel & chips \$24

**Pesce & Chips** battered fish & chips \$24

### DESSERT

**Gelato** chocolate or vanilla single \$8 | double \$13