

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

Event menu is sbject 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 I Stand 40 to 80



Alfresco
Sit Down 16 to 30 I Stand 20 to 30



Small Dining Room
Sit Down 20 to 45 I Stand 25 to 40



Terrace
Sit Down 16 to 50 I 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





Serviced 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

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 main & gelato children's menu for $39pp. 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 choose your desired menu and we will organise your dietary requirements seperately. 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.

DRINKS

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

$95pp

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 Allo Scoglio (M) crab meat, prawns, calamari, garlic, chilli, cherry tomato sugo
Linguine Granchio (A) blue swimmer crab meat, cherry tomatoes in a creamy pink white wine sauce
Mafaldine Ragu slow cooked pork & veal ragu, tomato sugo, pecorino fondue
Rigatoni Pesto Genovese house made basil pesto & green beans
Rigatoni Amatriciana guanciale, percorino, tomato sugo

MAINS - Choice of two served on platters or additional $10pp for alternate serve
Barramundi Scottato (A) seared & oven baked barramundi with tomatoes, olives, oregano, caper sauce *gf*
Guancia Di Vitello black angus beef cheeks slow cooked in a red wine sauce, parsnip creme *gf*
Agnello herb crusted lamb, red wine reduction
Pollo Saltimbocca chicken fillet filled with prosciutto & sage, dutch carrots, parsley potatoes, broccoli, white wine & butter sauce

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*

DESSERT - Choice of two alternate serve

Tiramisu mascarpone cream, coffee, amaretto liquor, savoiardi biscuit
Chocolate Tart baked dark chocolate tart, passionfruit curd, chocolate shards, passionfruit gel, raspberry sorbet
Panna Cotta orange zest, vanilla bean and honey panna cotta, spiced pears, hazelnut crumble, spiced honey syrup (GF option)
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 $85pp I Three Courses $105pp

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

Rigatoni al Ragù d'Agnello rigatoni pasta with lamb ragu, tomato sugo, chianti wine, pecorino fondue

Risotto Salsiccia pumpkin, pork & fennel sausage, burrata, peas *gf, v, vegan option*

Tonna Crudo (A) seared yellowfin tuna, pistacchio, sicilian green olives, lemon zest, lemon oil

Carpaccio wagyu beef mbs+9, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnut, lemon oil *gf*

Burrata heirloom cherry tomatoes, radicchio, grapefruit, balsamic pearls, micro basil, lemon oil *gf, v*

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*

Agnello herb crusted lamb, red wine reduction, layered eggplant, zucchini & tomato, roasted potatoes

Pollo Saltimbocca chicken fillet filled with prosciutto & sage, dutch carrots, parsley potatoes, broccoli, white wine & butter sauce

Pesce (I) 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, amaretto liquor, savoiardi biscuit

Chocolate Tart baked dark chocolate tart, passionfruit curd, chocolate shards, passionfruit gel, raspberry sorbet

Panna Cotta orange zest, vanilla bean and honey panna cotta, spiced pears, hazelnut crumble, spiced honey syrup (GF option)

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 I Three Courses $69pp

PRIMI - choice of two alternate serve

Frittura Di Calamari (I) lightly floured & fried with sea salt, cracked pepper & aioli

Gamberi all' Aglio (I) prawns, garlic, chilli, cherry tomato sugo *gf*

Burrata cherry tomatoes, basil, balsamic reduction, basil oil, crostini *v, gfo*

SECONDI - choice of two alternate serve

Pollo Saltimbocca chicken fillet filled with prosciutto & sage, dutch carrots, parsley potatoes, broccoli, white wine & butter sauce

Pesce (A) seared & oven baked barramundi with tomatoes, olives, oregano, parsley potatoes, caper sauce *gf*

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

Rigatoni Pesto Genovese house made basil pesto & green beans

Rigatoni Ragu slow cooked pork & veal ragu, tomato sugo, pecorino fondue

DOLCE - choice of two alternate serve

Tiramisu mascarpone cream, coffee, amaretto liquor, savoiardi biscuit

Panna Cotta orange zest, vanilla bean and honey panna cotta, spiced pears, hazelnut crumble, spiced honey syrup (GF option)

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

SHARE PLATES

Sydney Rock Oysters (A) $6ea

Calamari Fritti (I) lightly floured & fried, aioli $9pp

Tiger Prawns (A) 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

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*
Polpette house made pork & veal meatballs, tomato
Gamberi & Pancetta (I) 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 Tonnato roasted veal thinly sliced, tuna sauce, crostini
Rotolo Di Salmone (I)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 $13
James Boag's Light 375ml $13
Hahn Super Dry 330ml $14
Peroni 330ml $14
Great Northern Super Crisp Mid Strength 330ml $14
Corona 355ml $14
Birra Moretti 330ml $14
Peroni Doppio Malto 330ml $15

SPARKLING

Val D'oca Brut Prosecco - Veneto, Italy $65
Astoria Moscato - Veneto, Italy $65
Rotari Sparkling Brut - Trentino, Italy $95
Ferrari Maximum Blanc de Blancs - Trentino, Italy $149

WHITE

2024 Savardo, Bartolomeo da Breganze, Pinot Grigio, DOC - Veneto, Italy $75
2024 Lungarotti, Vermentino - Umbria, Italy $79
2025 Henschke, Peggy's Hills, Riesling -Eden Valley, SA $74
2024 Tyrrell's, Moores Creek, Chardonnay - South East, NSW $59
2024 Tyrrell's, Moores Creek, Sauvignon, Semilion - South East, NSW $59
2023 Greywacke, Sauvignon Blanc - Marlborough, NZ $85
2023 Terlan Cantina, Pinot Grigio - Trentino, Italy $109
2022 Giant Steps, Chardonnay - Yarra Valley, VIC $89

ROSE

2023 Planeta Rose - Sicily, Italy $69
2023 Frescobaldi, Alie, Vermentino, Syrah IGT - Tuscany, Italy $99

RED

2024 Tyrrell's, Moore's Creek, Shiraz - South East, NSW $59
2024 Lungarotti, Sangiovese - Umbria, Italy $79
2023 Nashdale, NV6, Pinot Noir - Orange, NSW $79
2021 Coates, Cabernet Sauvignon - Langhorne Creek, SA $87
2022 Tait, The Ball Buster, Shiraz - Barossa Valley, SA $67
2020 Apollonio, Valle Cupa, Primitivo, Negroamaro, IGP - Puglia, Italy $95
2022 Canace, Nero Di Troia, IGP - Puglia, Italy $133
2021 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)

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

Val D'oca, Prosecco DOC
Tyrell's Moore's Creek Sauvignon / Semilion Blanc **or** Tyrrell's Moore's Creek Chardonnay
Tyrrell's Moore's Creek Shiraz
Peroni
James Boag Light
Sparkling Water
Soft Drink

PREMIUM PACKAGE $55pp 3 hour service

Rotari Riserva Brut Sparkling
Greywacke Sauvignon Blanc **or** Savardo Pinot Grigio **or** Mchenry Hohnen Rocky Road Chardonnay
Tait The Ball Buster Shiraz **or** Nashdale Pinot Noir **or** Lungarotti Sangiovese
Moretti
Hahn Super Dry
James Boag's Light
Sparkling Water
Soft Drink



Children's Menu

Main & Gelato $39pp

Children's meals are required to be preselected.
A form with finer details will be sent to you to complete

MAIN choice of two can be selected. Please choose one dish per child.

Spaghetti Pomodoro housemade tomato sugo
Spaghetti Bolognese beef bolognese, parmesan, tomato sugo
Rigatoni Pesto basil & pine nut pesto
Pollo Cotoletta chicken schnitzel & chips
Pesce & Chips (I) battered fish & chips

DESSERT order taken on the day

Gelato single scoop of chocolate or vanilla

Seafood Origin
A = Australian I = Imported M = Mixed Origin