

## COCKTAIL PACKAGES GRAZING TABLES

We have the ability to be flexible with our grazing table menus and are happy to alter or expand them to suit your tastes and preferences.

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### GRAZING TABLE MENU 1 \$65 PER PERSON

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SERVED TO SHARE

**GRANDE MAIALINO GRAZING TABLE** with San Daniele Prosciutto from Italy, Mortadella from Vicenza Italy, Wagyu Bresaola, Calabrese Nduja Hot Salami, Finocchiona Fennel Salami, Marinated Eggplant Housemade, Marinated Zucchini Housemade, Roasted Capsicums Housemade with Garlic, Chilli & Parsley, Aged Parmigiano (18 months old), Sweet Provolone Cheese, Warm Olives, Wood Fired Grissini & Sardinian Crisp Bread.

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### GRAZING TABLE MENU 2 \$85 PER PERSON

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SERVED TO SHARE

**GRANDE SEAFOOD GRAZING TABLE** with Freshly Shucked Sydney Rock Oysters, Fresh King Prawns, Blue Swimmer Crab, BBQ Octopus, Lobsters, Fresh Vongole, Seafood Salad, Scallops, Mussels & Smoked Salmon.

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### GRAZING TABLE MENU 3 \$95 PER PERSON

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SERVED TO SHARE

A combination of the **GRANDE MAIALINO GRAZING TABLE** and the **GRANDE SEAFOOD GRAZING TABLE**.

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### SUBSTANTIAL CANAPÉS SERVED IN CONJUNCTION WITH THE GRAZING TABLES

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Substantial canapés can also be incorporated into the Grazing Tables Cocktail Packages.

#### STARTERS

**FRIED ZUCCHINI FLOWERS** filled with Buffalo Mozzarella, Ricotta, Baby Spinach & Nutmeg

**SUCKLING PIG CROQUETTES** with Fresh Herbs, Sea Salt, Saffron Oil & Lime Aioli

**CARCIOFI ALLA GIUDIA** Crispy Fried Roman Artichokes with Lemon, Chilli & Parsley

## **PASTA**

Pastas may be served as substantial canapés in conjunction with the Grazing Tables.

**HOMEMADE PAPPARDELLE WITH OSSO BUCO RAGU** Ribbon Egg Pasta with Veal Shank

Ragu

**FETTUCCHINE CON POLLO AFFUMICATO** Smoked Chicken, Porcini Mushrooms, Cherry Tomatoes & Cream

**HOMEMADE GNOCCHI AL POMODORO** with Napolitano Sauce, Goat's Cheese & Fresh Basil

**SPAGHETTINI ALLA CARBONARA** with Smoked Pancetta, Egg Yolk, Black Pepper & Pecorino

## **RISOTTO**

Risottos may be served as substantial canapés in conjunction with the Grazing Tables.

**PORCINI MUSHROOM RISOTTO** with Black Truffle Paste, King Brown Mushrooms & Thyme

**RISOTTO VENERE** with Wild Rice, Snapper, Tiger Prawns, Parmigiano & Radicchio

## **PIZZAS**

Lilys' Pizzas can be served in conjunction with the Grazing Tables.

**CHEF'S FAVOURITE - PARMIGIANA** with San Daniele Prosciutto, Eggplant, San Marzano Tomatoes, Mozzarella & Freshly Grated Parmesan

**CAMPAGNOLA** with Smoked Pork Belly, Porcini Mushrooms, Mixed Mushrooms, Shallots & Mozzarella

**PESCATORA** with San Marzano Tomatoes, Black Mussels, Vongole, Octopus, Calamari, Prawns, Oregano, Garlic, Parsley & Cherry Tomatoes

**FUMAROLE** with Smoked Pork Belly, Smoked Mozzarella, San Marzano Tomatoes, Rocket & Cherry Tomatoes

**KING PRAWNS & ZUCCHINI** with Mozzarella, Cherry Tomatoes, Garlic, Extra Virgin Olive Oil & Chilli

**CAPRICCIOSA** with Salami, Mushrooms, Artichokes, Mozzarella, San Marzano Tomatoes & Olives

**RED HOT CALABRESE** with Hot Calabrese Salami, Mozzarella, Ricotta, San Marzano Tomatoes & Olives

**MARGHERITA** with San Marzano Tomatoes, Buffalo Mozzarella, Basil & Extra Virgin Olive Oil

**PARMA** a Margherita with San Daniele Prosciutto, Shaved Parmesan, Cherry Tomatoes & Rocket

**NAPOLETANA** with San Marzano Tomatoes, Mozzarella, Anchovies, Capers, & Olives

**ORTOLANA** with San Marzano Tomatoes, Mozzarella, Grilled Zucchini, Eggplant, Capsicums & Parmesan

**COLOURS OF ITALY** with Green Basil Pesto, White Buffalo Mozzarella & Red Cherry Tomatoes