

Custom set menu

Available for parties of 12 or more.

Make your event at Pappardelle extra special by creating your own menu.

Select the dishes for each course and one of our event managers will be in touch.

As a guide, we suggest choosing up to five of the entree/primi options, two pastas dishes and two secondi selections.

Dessert course is optional. If you have a celebration cake, we suggest using that as the dessert course accompanied by complimentary coffee or tea.

Have fun selecting your customised Pappardelle menu!

Entree

STRUZZICHINI

Garlic and cheese pizza		Pizza bianca		Antipasto platters	
Pizza bruschetta		Margherita pizza		Sydney rock oysters	
Struzzichini boards		Steamed king prawns (cold)			

Primi

FROM THE SEA

Grilled baby octopus		Seared scallops		Sicilian-style garlic king prawns	
Calamari fritti		Grilled king prawns		Nanatta fritters	
Mussels napolitana		Scampi			

FROM THE EARTH

Parmigiana (eggplant)		Zucchini flowers (seasonal)		Field mushrooms stuffed with spinach and ricotta	
Grilled fig with gorgonzola (seasonal)					

FROM THE PADDOCK

Figs wrapped in prosciutto and gorgonzola		Scallops wrapped with prosciutto and goats cheese		Arancini	
Beef carpaccio		Polpette (meatballs)			

please see overleaf

pappardelle

ristorante

Paste & Risotti

Linguine marinara		Penne siciliana		Pappardelle pescatore	
Fettuccine boscaiola		Risotto porcini		Risotto marinara	
Risotto gamberi		Pappadelle Ragu			

Secondi

Veal carcofi		Chicken saltimbocca		Barramundi fillet	
Veal funghi		Chicken funghi e speck		Spatchcock	
Salmon steak		Swordfisk steak			

Dolci

Pannacotta		Crème brûlée		Tiramisu	
Two scoops of gelato (limited flavours)					

Gluten-free and vegan options available.
Seasonal items depend upon availability.

Pappardelle is fully licensed. Set menu prices do not include corkage or cakeage.

To secure your booking a \$300 deposit is required.
1.5% credit card surcharge applies for bills over \$1000