

mangia

bevi

balla

2019 menu edition

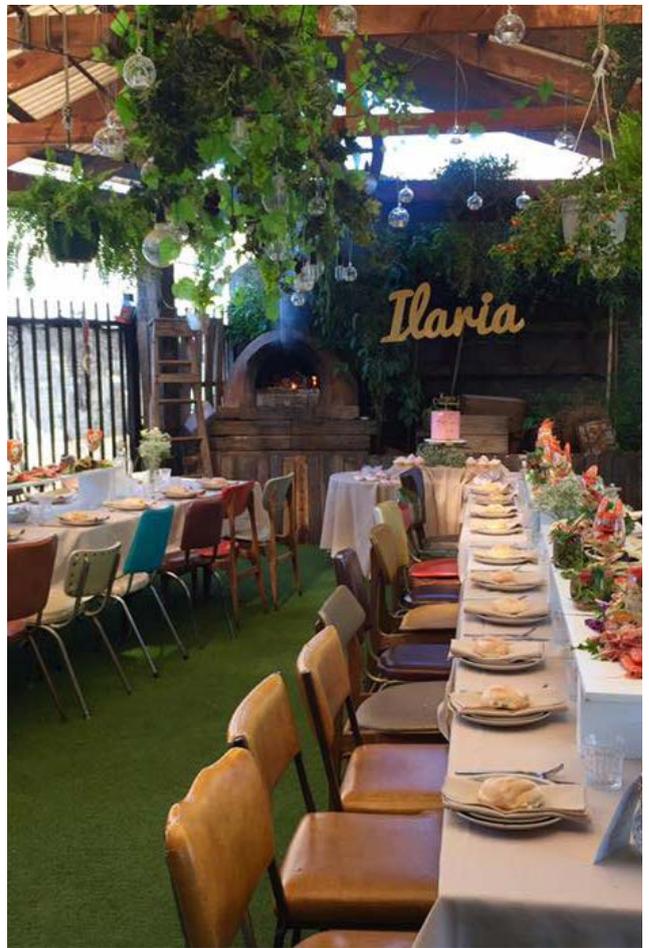
Welcome to grano ristorante, a traditional, rustic & elegant venue.

Dedicated to making your ultimate party or event happen perfectly. Grano ristorante is complemented by superior service, elite Southern Italian cuisine & personal planning.

Grano ristorante ensures your event is filled with colour, life, love & special moments. We welcome weddings, engagement parties, anniversaries, baby showers, cocktail parties, birthdays, kitchen teas or any other grand event you have in mind.

Take your first step & discover grano ristorante in creating beautiful & classic events. Contact grano ristorante's event co-ordinators at enquiries@grano.co or [\(02\) 9725 4274](tel:0297254274) for your personalised consultation.

grano.co



\$48.00 *(set menu 01)*

antipasti

pan fried olives
garlic e herb crust
calamari fritti
rucolo balsamico, shaved parmesan insalata

pasta *(choice of 2)*

salsiccia e pomodoro
casarece pasta, italian fennel pork sausage, roasted capsicum, pomodoro sugo

pesto
casarece pasta, homemade pesto, roasted pine nuts

peppi e melanzana
spaghetti, pomodoro sugo, wood fired capsicum, eggplant

prosciutto e ricotta
fettucine, spinach, prosciutto crudo, mushrooms, fresh ricotta

casarece con speck e zucchini
casarece, speck, fried zucchini, shallots, mushrooms, shaved pecorino

napoli
casarece pasta, pomodoro sugo, basil

pizze

(choose 3 varieties of pizze from our gourmet selection)

tea e caffè

(includes tea, espresso e macchiato)

\$56.00 (set menu 02)

antipasti

pan fried olives
bruschetta pizze
calamari fritti
grilled garlic octopus, radicchio, aged balsamic
rucolo balsamico, shaved parmesan insalata

past*a* (choice of 3)

salsiccia e pomodoro
casarece pasta, italian fennel pork sausage, roasted capsicum, pomodoro sugo

pesto
casarece pasta, homemade pesto, roasted pine nuts

granchio e aglio
fresh spaghetti, spanner crab, zucchini, garlic, shallots, crème & pomodoro sugo

peppi e melanzana
spaghetti, pomodoro sugo, wood fired capsicum, eggplant

prosciutto e ricotta
fettucine, spinach, prosciutto crudo, mushrooms, fresh ricotta

napoli
casarece pasta, pomodoro sugo, basil

pizze

(choose 4 varieties of pizze from our gourmet selection)

dolci e caffè

ferrero rocher mousse
tiramisu

(includes tea, espresso e macchiato)

\$68.00 (set menu 03)

antipasti

pan fried olives
garlic e herb crust
calamari fritti
rucolo balsamico, shaved parmesan insalata

pasta (choice of 3)

salsiccia e pomodoro
casarece pasta, italian fennel pork sausage, roasted capsicum, pomodoro sugo

pesto
casarece pasta, homemade pesto, roasted pine nuts

peppi e melanzana
spaghetti, pomodoro sugo, wood fired capsicum, eggplant

prosciutto e ricotta
fettucine, spinach, prosciutto crudo, mushrooms, fresh ricotta

secondi (choice of 2 alternate)

barramundi al prosecco
dry white wine grilled barramundi, white wine, fried sweet pomodorini, potato gratin, pesto oil

filetto di manzo
eye fillet, woodfired vegetables, cauliflower puree, wood fired pomodorini

stinco d'agnello e ceci
lamb shank, polenta, sautéed spinach, port wine jus

pollo roulade
woodfired rolled chicken w/ ricotta, fresh sage, pancetta, vine ripened pomodorini, sweet potato, aged balsamic, extra virgin olive oil

dolci e caffè

ferrero rocher mousse
tiramisu
macchiato brulee

(includes tea, espresso e macchiato)

\$18.00 (*bambini under 12yrs*)

antipasti*i* (*choice of*)

casarece napolitano sugo
margherita pizze

secondi*i*

pollo cotoletta & chips

dolci*i*

vanilla gelato

add more to your package!

salt e pepper calamari \$6.50pp

garlic e herb crust \$2.50pp

polpetti \$6.00pp

piatto fritto \$9.00pp

fresh oysters & prawns - Market Price

antipasto vegetarian mixed \$6.00pp

antipasto of gourmet meats \$9.50pp

pasta \$8.00pp

insalate \$3.00pp

bruschetta pizze \$4.50pp

wood fired italian fennel pork sausage \$6.50pp

dessert pizze \$5.50pp

fruit platter \$6.50pp

gelato (1 scoop) \$4.00pp

grazing tavolo

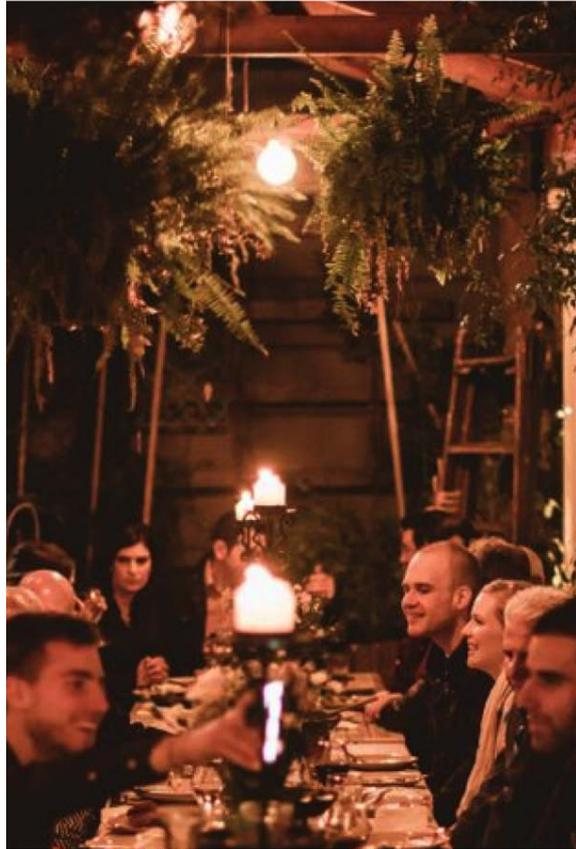


grazing tavola menu

Sometimes you just want to begin your event with a relaxing & more casual atmosphere, & what better way to entertain your guests than with a grazing table?

With rustic concrete scaffolding, timber wheels & cast iron oil drums, let grano add a beautifully styled grazing table to your event decor, complete with mouth-watering Italian antipasti & Southern Italian cuisine designed for guests to help themselves.

Our chefs & wait staff will ensure the table is kept neat & beautiful, & rejuvenated with fresh food throughout your entire event, ensuring guest will leave boasting about their bellissimo spread!



\$52.00 (*grazing tavolo 01*)

antipasti

pan fried olives
garlic e herb crust
bruschetta mix
eggplant mix
capsicum mix
assorted sliced cold meats
marinated bocconcini cheese
rucolo balsamico, shaved parmesan insalata

secondi (*choice of 2*)

calamari fritti
iarda insalata
6 choices of pizze

*dolci (**\$58.00 w/ dolci*)

mini cannoli
white chocolate amaretto mousse
raspberry chantilly cheesecake
macchiato brulee

\$58.00 (*grazing tavolo 02*)

antipasti

pan fried olives
garlic e herb crust
bruschetta pomodorini
baked eggplant
grilled capsicum
assorted sliced antipasto cold meats
marinated bocconcini cheese
rucolo balsamico, shaved parmesan insalata

pasta (*choice of 2*)

salsiccia e pomodoro
casarece pasta, italian fennel pork sausage, roasted capsicum, pomodoro sugo

pesto
casarece pasta, homemade pesto, roasted pine nuts

prosciutto e ricotta
fettucine, spinach, prosciutto crudo, mushrooms, fresh ricotta

napoli
casarece pasta, pomodoro sugo, basil

pizze

(*choose 3 varieties of pizze from our gourmet selection*)

tea e caffè

(*includes tea, espresso e macchiato*)

\$64.00 (*grazing tavolo 03*)

antipasti

polpette calabrese
mini arancini
salt & pepper calamari
zeppole w/ anchovies
mini bocconcini wrapped in prociutto
pan fried olives
garlic e herb crust
fresh whole handmade ricotta

pasta (*choice of 2*)

salsiccia e pomodoro
casarece pasta, italian fennel pork sausage, roasted capsicum, pomodoro sugo

pesto
casarece pasta, homemade pesto, roasted pine nuts

prosciutto e ricotta
fettucine, spinach, prosciutto crudo, mushrooms, fresh ricotta

napoli
casarece pasta, pomodoro sugo, basil

pizze

(choose 3 varieties of pizze from our gourmet selection)

tea e caffè

(includes tea, espresso e macchiato)

\$78.00 (*grazing tavolo 04*)

antipasti

pan fried olives, green olives, anchovies
garlic e herb crust
bruschetta pomodorini
baked eggplant
grilled capsicum
assorted sliced antipasto cold meats
marinated bocconcini cheese
calamari fritti
rucolo balsamico, shaved parmesan insalata

secondi

woodfired pork spit
veal braciola w/ pomodoro sugo
woodfired roasted vegetables & potatoes
iarda insalata

dolci

mini cannoli
white chocolate amaretto mousse
raspberry chantilly cheesecake
macchiato brulee

tea e caffè

(*includes tea, espresso e macchiato*)

\$92.00 (*grazing tavolo 05*)

antipasti

pan fried olives
garlic e herb crust
bruschetta pomodorini
baked eggplant
grilled capsicum
assorted sliced antipasto cold meats
marinated bocconcini cheese
calamari fritti
anchovies, green baked olives
rucolo balsamico, shaved parmesan insalata

primi

wood fired scampi
fresh large tiger prawns
fresh local chucked oysters

secondi

woodfired pork spit
veal braciola w/ pomodoro sugo
woodfired roasted vegetables & potatoes
iarda insalata

dolci

mini cannoli
white chocolate amaretto mousse
raspberry chantilly cheesecake
macchiato brulee

bevande

beverage packages

(unlimited 4 hours)

\$16.00pp

soft drinks, fresh juice, mineral water
imported drinks (chinotto, aranciata, orzata, etc) + \$3.00

\$24.00pp

soft drinks, fresh juice, mineral water, imported beer,
local & imported red & white wine

\$38.00pp

unlimited hard spirits, beer & wine for 4 hours of the event
including bar personnel & table service

pizze

(pizze rosse selection)

margherita

san marzano sugo, mozzarella, basil, extra virgin olive oil

bomba burrata

san marzano sugo, bufala mozzarella, local handmade burrata, prosciutto, basil, oregano, extra virgin olive oil

napoletana

san marzano sugo, mozzarella, anchovies, olives, oregano, extra virgin olive oil

marinara

san marzano sugo, oregano, basil, garlic, extra virgin olive oil

antonio

san marzano sugo, mozzarella, smoked ham, porcini, artichokes, ricotta, basil, extra virgin olive oil

quattro stagioni

san marzano sugo, mozzarella, ham, mushroom, capsicum, olives, extra virgin olive oil

prosciutto e funghi

san marzano sugo, mozzarella, prosciutto, mushroom, rucola, shaved pecorino, extra virgin olive oil

calabrese

san marzano sugo, mozzarella, salami, chilli, olives, extra virgin olive oil

pazza pazza

san marzano sugo, mozzarella, prawns, chilli, garlic, parsley, extra virgin olive oil

quattro salumi

san marzano sugo, mozzarella, calabrese style salsiccia, mild salami, pancetta, ham, basil, extra virgin olive oil

massa massa

san marzano sugo, mozzarella, eggplant, zucchini, ricotta

pizze

(pizze bianche selection)

zucca di miele

mozzarella, roasted pumpkin, goats cheese, roasted pine nuts, maya sunny honey, rucola, extra virgin olive oil

grano

mozzarella, pesto, garlic prawns, parmigiana, extra virgin olive oil

cipolla e patate

mozzarella, potato, red onions, calabrese style salsiccia, rosemary, extra virgin olive oil

quattro formaggi

mozzarella, gorgonzola, parmigiano, ricotta fresca, rosemary, black pepper, extra virgin olive oil

extras!

Our professional team of coordinators can also assist with providing the following services:

novelty cakes with a variety of flavours & designs for all occasions

disc jockey (4 hours) starting at \$500.00

floral centre pieces starting at \$30.00ea

entertainment, bands, dancers, comedians etc.

coloured table covers to suit your events theme \$15.00ea

photographer (3 hours) \$350.00

vintage leather lounge set from \$80.00

photo booth from \$550.00

complete rustic bar set-up starting at \$350.00

3 piece band starting at \$420.00

things to know

1. tailored quotations - menu upgrades

Grano will be more than happy to create personalised quotations to add value to your event & suit your budget. If you wish to upgrade your menu, grano has a wide variety of signature dishes prepared by our team of executive chefs.

2. special dietary requirements

We will be more than happy to cater for any special dietary requirements your guests may have eg. vegetarian, vegan, celiac, diabetic, nut allergy etc.

3. open bar option

Unlimited hard spirits, beer & wine for 4 hours of the event include bar men & table service, (valued at \$45.00 pp), package offer \$36.00 per person.

4. disc jockey service

Grano events team can arrange our very own resident dj, our dj will meet with you prior to your event to help you select the perfect music in creating your memorable occasion.

5. entertainment

Let grano events team arrange your entertainment. We recommend a variety of quality performances such as: decorative personalised signage, personal photographer, magician, band, florist, photo booth.

6. music

Grano only allows for its own style of music to be played through your event with the exemption if you were to hire a dj, then the style of music would need to be discussed with our events team.

7. styling

You are permitted to hire your own stylist for your event. This needs to be discussed with the function co ordinator. If wanting to bring your own chairs, a fee of \$200.00 applies to grano, to remove & replace existing chairs.