

Vegetarian Grazing Table

BEAUTIFUL TAPAS STYLE GRAZING TABLE OF LOCAL SUSTAINABLE
PRODUCE, SET UP FOR SMALL OR LARGE GROUPS.
MENU MADE TO ORDER BUT COULD INCLUDE...

FRANCESCO'S Osteria

VENETIAN SOUL FOOD

Grazing table

MEDITERRANEAN ANTIPASTO MISTO

Dips / olives / frittata / caponata (eggplant slow cooked with capers and olive oil)
/ Formaggio (local cheese) / Salatini - mini filo pastries

POLENTA CICCHETTI

CANAPE SIZED CHARGRILLED POLENTA STACKS WITH AN ASSORTMENT OF TRADITIONAL VENETIAN TOPPINGS

Roasted local vegetables with organic pesto GF • VEGAN

Ricotta, sundried tomato tapenade GF

SALATINI

MINI ITALIAN FILO PASTRIES

Organic greens with Fleurieu cheese

Pumpkin, shallot and moroccan spice VEGAN

Lentil beetroot & coriander VEGAN

MEDITERRANEAN LASAGNA

Roasted Mediterranean vegetables layered with brown rice pasta and a
dairy free bechamel, topped with a classic tomato & olive sugo GF

LASAGNA DI ZUCCA

Organic pumpkin, pesto and salted Sardinian Ricotta Cheese lasagna VEG

RISOTTO AI FUNGHI

Adelaide Hills mushroom and pea risotto, lightly seasoned and served
with shaved local Parmesan cheese GF • VEGAN ON REQUEST

SPEZZATINO

A hearty village dish of borlotti and butter beans slow cooked in a claypot with red wine
and local vegetables, served on a bed of traditional polenta GF

INSALATA GF • VEGAN

Local cos and organic salad greens with ancient grains, black beans,
Roasted pumpkin and kale, with balsamic vinaigrette dressing
Italian potato salad - steamed potatoes with a creamy vegan mayo

TORTINA RUSTICA

Savoury tart with roasted leek, wilted spinach and persian feta VEGAN ON REQUEST

SAVOURY BRIOCHE

Mediterranean black-eyed pea burgers on brioche rolls, topped with caramelised red
onion, organic baby spinach and housemade aioli VEGAN

PATAFLA

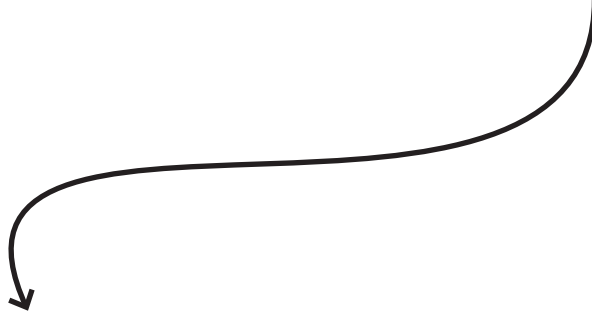
Crusty artisan baguette stuffed with heirloom Willunga tomatoes,
capers, olives and herbs VEGAN

CHEESE PLATTER

Local cheeses with fruit, nuts and crackers VEGAN ON REQUEST

MANY MORE SALADS
AVAILABLE AND
COMPLIMENTARY WITH THE
GRAZING TABLE BOOKING

Dolci



Handmade Italian sweets

TORTA DI CARNEVALE

Indulgent chocolate almond fudge cake served
with fresh berries and Fleurieu cream GF • VEGAN ON REQUEST

TIRAMISU`

Traditional Northern Italian dessert of coffee mascarpone and sponge fingers

PANNA COTTA

Fleurieu cream and cinnamon dessert with Adelaide
Hills berry coulis GF

LEMON POLENTA TORTA

with Adelaide Hills Berry Coulis GF • DF

CROSTATA

Fig almond and raisin tart with vegan ice cream and
cinnamon sprinkle VEGAN

Pricing

\$40 PER HEAD - 8 ITEMS + CANAPES

\$35 PER HEAD - 8 ITEMS

\$25 PER HEAD - 6 ITEMS

ORGANIC ARTISAN BREAD INCLUDED AT NO EXTRA PRICE



**LOCALLY SOURCED PRODUCE
& WHERE POSSIBLE ORGANIC**

