

MENU DI FESTA

MOBILE PAELLA, WOOD OVEN AND BBQ

PIZZA

TOMATO. FIORI DI LATTE. BASIL

CONFIT POTATO, ROSEMARY, OLIVE TAPENADE

FRESH PROSCIUTTO, FIOR DI LATTE, ROCKET
ITALIAN SAUSAGE, PANCETTA, TOMATO, OLIVE

FOREST MUSHROOM, FONTINA CHEESE, TRUFFLED OIL SMOKEY PULLED PORK, SLAW, CHIPOLTE SAUCE

FOUR CHEESES, ROCKET, PEAR SALAD

TURKISH LAMB, WOODSIDE GOATS CURD, EGGPLANT, RESERVED LEMON

ANTIP A S T I

GRILLED MARINATED VEGETABLES, FIORI DI LATTE, 3 CURED MEATS, ARANCINI, CIABATTA

WE LOVE FOOD. COOKING, EATING, ENTERTAINING AND SERVING IT. WE SOURCE SEASONAL LOCAL INGREDIENTS, SUPPORT LOCAL FARMERS, GROWERS AND ARTISAN PRODUCERS WHENEVER WE CAN.

PLEASE CONTACT US TO CREATE YOUR OWN MENU TO SUIT YOUR EVENT. CHEERS WWW.LDVCATERING.COM.AU

PASTA



GNOCCHI 3 MEAT RAGU, MUTTI TOMATO,
PECORINO

SPAGHETTI GOOLWA COCKLES, BLACK MUSSELS, PRAWNS

PENNE NINO'S SAUSAGE, TOMATO, EGGPLANT

PASTA ORECCHIETTE, BROCCOLINI PESTO

. P A E L L A



NO 1 SQUID, PRAWNS, MUSSLES, CHORIZO, CHICKEN

NO 2 PORK BELLY, CHORIZO, CHICKEN
NO 3 CAULIFLOUR. CHICK PEA. LENTIL.

ROAST CAPSICUM

CHARCOAL + B B Q

PORCHETTA TRADITIONAL SPIT ROASTED, ROLLED BERKSHIRE PORK

PORTUGUESE CHICKEN WINGS

AROSTICINI ABRUZZO LAMB SKEWERS

PINCHOS DE POLLO SPANISH CHICKEN SKEWERS

LAMB KOFTA, SPICED YOGURT

SAN JOSE ARGENTINIAN STYLE CHORIZO

TAGLIATA GRILLED SCOTCH FILLET, SALSA VERDE, LEMON