



SARTI.it

functions booklet.



## **Feed Me Menu – Chef's Selection 4 Course Degustation**

**Groups 8 – 16pax**

**\$60 PP**

### **STUZZICHINI**

*Small Italian appetizers designed to share.*

CRUDO RICCIOLA Hiramasa kingfish, lime, fennel, tomato, horseradish snow

CROCCHETTE Crumbed mushroom & cheddar crocchette, confit garlic aioli

SALUMI Selection of cured meats served with buffalo mozzarella and gnocchi fritti

### **PASTA**

SCIALATELLI CON GAMBERI Scialatelli pasta, tarragon pistachio pesto, prawns, lemon air

### **SECONDI**

GALLETTO Free range grilled spatchcock, wild mushrooms, parsnip, lemon thyme

### **DOLCI**

TIRAMISU Five layer hot & cold

## **Set Menu I**

**Groups 12pax +**

**\$60 PP**

### **STUZZICHINI**

*Small Italian appetizers designed to share.*

BARBABIETOLA Beetroot, goat's cheese, black sesame, chives

MIXED SALUMI BOARD A mixed board selection of salumi served with buffalo mozzarella

FRITTO MISTO Calamari, soft shell crab, whitebait, zucchini, chilli tartare

CROCCHETTE Crumbed mushroom & cheddar crocchette with confit aioli

### **SECONDI**

*To share.*

ORECCHIETTE CON GAMBERI Pasta, tarragon pistachio pesto, prawns, lemon air

VITELLO BRASATO Braised veal, saffron potato puree, sugar snap peas, lemon

\*All mains served with salad and potatoes

### **DOLCI**

*To share.*

CANNOLI Housemade cannoli, strawberry mousse, pistachio

## **Set Menu II**

**Groups 12pax +**

**\$78 PP**

### **STUZZICHINI**

*Small Italian appetizers designed to share.*

SALUMI A mixed board selection of salumi served with buffalo mozzarella

FRITTO MISTO Calamari, soft shell crab, whitebait, zucchini, chilli tartare

CROCCHETTE Crumbed mushroom & cheddar crocchette with confit aioli

HIRAMASA KINGFISH Hiramasa kingfish, lime, fennel, tomato, horseradish snow

### **SECONDI**

*Choice of.*

SPAGHETTI ALLA CHITARRA Squid ink pasta, crab, fresh tomato, garlic, chilli, fish roe

RAVIOLI DI ZUCCA Pumpkin ravioli, seaweed, pumpkin seeds, stracciatella cheese

IL PESCE Pan seared Cone Bay Barramundi, Congo potatoes, baby kale, grapefruit

BISTECCA DI MANZO 220gm Sher wagyu rump 6+, leek, rainbow chard, veal jus

\* All mains served with potatoes & leaf salad

### **DOLCI**

*To share.*

MINI TIRAMISU 5 layers 'Hot & Cold'

## **Set Menu III**

**Groups 12pax +**

**\$90 PP**

### **STUZZICHINI**

*Small Italian appetizers designed to share.*

CAPESANTE Japanese scallops, corn puree, truffle powder

BARBABIETOLA Beetroot, goat's cheese, black sesame, chives

SALUMI A mixed board selection of salumi served with buffalo mozzarella

FRITTO MISTO Calamari, soft shell crab, whitebait, zucchini, chilli tartare

HIRAMASA KINGFISH Hiramasa kingfish, lime, fennel, tomato, horseradish snow

### **SECONDI**

*Choice of.*

SPAGHETTI ALLA CHITARRA Squid ink pasta, crab, fresh tomato, garlic, chilli, fish roe

RAVIOLI DI ZUCCA Pumpkin ravioli, seaweed, pumpkin seeds, stracciatella cheese

VITELLO BRASATO Braised veal, saffron potato puree, sugar snap peas, lemon

IL PESCE Pan seared Cone Bay Barramundi, Congo potatoes, baby kale, grapefruit

BISTECCA DI MANZO 220gm Sher wagyu rump 6+, leek, rainbow chard, veal jus

\* All mains served with potatoes & leaf salad

### **DOLCI**

*To share.*

CANNOLI House made cannoli, strawberry mousse, pistachio

MINI TIRAMISU 5 layers 'Hot & Cold'

I FORMAGGI + \$8 PER PERSON A selection of seasonal cheeses



SARTI.it

beverage options.



## Consumption Bar

Full Restaurant Wine List is also available with a wider selection of wines.

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### Beers

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Flying Brick Organic Apple Cider	Victoria	10
Stella Artois	Belgian	10
Stone & Wood Pacific Ale	NSW	11
Sample Gold Ale	Victoria	11
Peroni Leggera	Roma	9
Peroni	Roma	10
Ichnusa Birra	Sardegna	10
Moretti Birra	Lombardia	10
Menabrea	Lombardia	11
Peroni Gran Riserva 500ml	Roma	14

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### Sparkling Wine & Champagne

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NV	Mister Fox Sparkling	Yarra Valley Vic	50
NV	Conte Loredan Gasparini Prosecco Superiore DOCG	Treviso Italy	65
NV	Ruinart 'R Ruinart' Champagne	Reims France	170

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### White Wine

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2017	Mister Fox Pinot Grigio	King Valley Vic	45
2016	Palladino Gavi Cortese DOC	Piemonte Italy	60
2017	Poggio dei Principi Pinot Grigio DOC	Friuli Italy	50
2016	Pacha Mama Chardonnay	Yarra Valley Vic	55
2017	Craggy Range 'Te Muna' Sauvignon Blanc	Martinborough NZ	75
2014	Ca Del Baio Langhe Riesling	Piemonte Italy	70
2017	Visintini Pinot Grigio	Friuli Italy	70
2015	Portinari 'Albare' Soave DOC	Veneto Italy	75
2016	Giacomo Fenocchio Roero Arneis DOCG	Piemonte Italy	85
2017	Bondar Chardonnay	Adelaide Hills SA	65

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### Rosé

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2016	La Vie en Rosé Syrah Cinsault Mouvedre	Provence France	65
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### Red Wine

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2017	Mister Fox Shiraz	Heathcote Vic	45
2016	Pacha Mama Pinot Noir	Yarra Valley Vic	55
2017	Poggio dei Principi Sangiovese	Emilia Italy	50
2016	Friends Of Punch Pinot Noir	Yarra Valley Vic	70
2016	Planeta Etna Rosso Nerello Mascalese DOC	Sicilia Italy	80
2015	Rocche Costamagna Langhe Nebbiolo DOC	Piemonte Italy	70
2016	Terenzi 'Morellino di Scansano' Sangiovese DOCG	Toscana Italy	65
2013	Butch Morgan Shiraz	Barossa Valley SA	55
2013	Lunaria 'Coste di Moro' Montepulciano D'abruzzo	Abruzzo Italy	75
2015	Azienda Agricola L'Armangia 'Titon' Barbera DOCG	Piemonte Italy	80
2016	Izway 'Rob & Les' Shiraz	Barossa Valley SA	70

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### Dessert Wine

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2016	Massolino Moscato d'Asti DOC	Piemonte Italy	50
2015	Carlo Pelgrino Passito Di Pantelleria DOP	Sicily Italy	80

## Beverage Packages

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### Sarti 'Casa' Beverage Package

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The selection below is available from \$40 per guest, for a 2 hour package.

2 Hour \$40      4 Hour \$65

3 Hour \$55      5 Hour \$75

NV	Mister Fox Sparkling	Yarra Valley VIC
2017	Mister Fox Pinot Grigio	King Valley VIC
2017	Mister Fox Shiraz	Heathcote VIC

Peroni Nastro Azzuro	Italy
Peroni Leggera	Italy

Schweppes Soft drinks  
Fruit juice  
Coffee & Tea

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### Sarti 'Lusso' Beverage Package

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The selection below is available from \$50 per guest, for a 2 hour package.

2 Hour \$50      4 Hour \$85

3 Hour \$70      5 Hour \$95

NV	Conte Loredan Gasparini Prosecco Superiore DOCG	Treviso Italy
2016	Pachamama Chardonnay	Yarra Valley VIC
2017	Poggio dei Principi Pinot Grigio DOC	Friuli Italy
2017	Poggio dei Principi Sangiovese	Emilia Italy
2013	Butch Morgan Shiraz	Mclaren Vale SA
	Peroni Nastro Azzuro	Italy
	Peroni Leggera	Italy
	Moretti Birra	Italy
	Flying Brick Organic Apple Cider	Victoria

Sparkling/Mineral Water  
Schweppes Soft drinks  
Fruit juice  
Coffee & Tea



## Gallery of Food Images



## Gallery of Space Images

