

Banquet menus or buffet menu

** All Menus in this section can be served as a buffet if you prefer.*

BAROCCA ITALIAN BANQUET

TO START

Bruschetta with tomato, basil and parmesan

TO FOLLOW (all served on platters)

Risotto with wild mushrooms, garlic, onion, parmesan & herbs

Pizza with finely sliced potato, bocconcini cheese & rosemary

Penne with chicken with semi dried tomato, fetta, olives and basil pesto

Fettuccini with mussels and squid with garlic, chilli, lemon, parsley and olive oil

Rocket and parmesan salad with balsamic and olive oil

\$29.00 per guest.

MINIMUM 10 GUESTS

48 HOURS NOTICE REQUIRED

24 HOURS CANCELLATION NOTICE REQUIRED

BAROCCA BANQUET NUMBER 1

TO START

Freshly baked house bread with olive oil, parmesan & black pepper

TO FOLLOW (all served on platters)

Cajun spiced fish with rocket salad & lime aioli

Moroccan Chicken hotpot with lemon, green olives and spiced cous cous

Penne with field mushrooms, olives, semi dried tomato, fetta and basil pesto

Traditional Caesar Salad

Dessert
Fresh Seasonal Fruit Platter

\$32.00 per guest.
MINIMUM 15 GUESTS
48 HOURS NOTICE REQUIRED
24 HOURS CANCELLATION NOTICE REQUIRED

BAROCCA BANQUET NUMBER 2

TO START

Crusty Garlic and herb Bread

TO FOLLOW (all served on platters)

Barocca's famous beer battered fish and chips with tartare and lemon

Butter Chicken curry with steamed coconut rice and pappadums

Slow Roasted Beef with a mustard crust
Steamed Vegetables

Garden Salad

\$35 per guest.
MINIMUM 10 GUESTS
48 HOURS NOTICE REQUIRED
24 HOURS CANCELLATION NOTICE REQUIRED

BAROCCA BANQUET NUMBER 3

TO START

Freshly Baked Bread with zatar & extra virgin olive oil

and

The deli plate of assorted continental sliced meats and marinated vegetables

TO FOLLOW (all served on platters)

Mediterranean Vegetable Lasagne with bocconcini cheese

Garlic Roasted Lamb with rosemary jus accompanied with roasted root vegetables

Sumac spiced chicken Caesar salad (sumac is a middle eastern spice)

TO FINISH

Chocolate nut Fudge Brownies

Fresh Seasonal Fruit Platter

Tea and Coffee

\$40.00 per guest.

MINIMUM 10 GUESTS

48 HOURS NOTICE REQUIRED

24 HOURS CANCELLATION NOTICE REQUIRED

BAROCCA BANQUET NUMBER 4

TO START

Freshly baked bread and butter

Twice cooked cheese soufflé with sauté field mushrooms and tomato oil

TO FOLLOW (ALL SERVED ON PLATTERS)

Tuscan seafood stew served with tomato and basil risotto

Middle eastern chicken pieces with raita and mango chutney

5 spice duck pizza with shithake mushrooms, pistachios and shallots

Rogan Josh, lamb marinated in yoghurt and tumeric simmered in coconut and Indian spices with cous-cous

Served with Green Salad

TO FINISH

3 boutique cheeses with dried fruits, nuts, crackers

Mini chocolate nut fudge brownies

Fresh Fruit Platter

Coffee and Tea

\$45.00 per guest.

MINIMUM 10 GUESTS

48 HOURS NOTICE REQUIRED
24 HOURS CANCELLATION NOTICE REQUIRED