



Christmas AT SALUTI

MINIMUM 30 PEOPLE



\$78
PER
PERSON

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STARTERS

Garlic Crust
Woodfire Crissini
Marinated Olives

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PASTA TO SHARE

Rigatoni Siciliana with eggplant, basil napolitana
& fresh ricotta


Penne Bosciola with bacon, mushroom & cream

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MAIN COURSE TO SHARE

Chicken thigh fillet with broccolini saltae

Braised beef cheek with swiss brown mushrooms
& red wine glaze





ADD TO YOUR MENU

PLATTERS

Antipasto Board

\$69 per platter

An assortment of cured meats, cheese, marinated vegetables, olives & grissini (caters 6)

Arancini (6)

\$24 per platter

wild mushroom, black truffle, taleggio

Calamari Platter

\$58 per platter

semolina dusted, lightly seasoned, house made preserved lemon aioli
(caters 8-10 people)

Fresh King Prawns (10)

\$69 per platter

whole peeled, deveined, fresh lemon, house made cocktail sauce

Sydney rock oysters (12)

\$38 per platter

natural, fresh lemon

Rocket,

\$10 per platter

shaved parmesan, extra virgin olive oil, balsamic vinaigrette

Mixed leaf salad,

\$10 per platter

extra virgin olive oil, balsamic vinaigrette

Radicchio,

\$10 per platter

rocket, pear, walnut, white balsamic

BEVERAGE

COCKTAILS ON ARRIVAL

\$10 per person

Christmas Cocktail Spritz

ALCOHOLIC PACKAGE

\$25 per person

House beer, House wine, soft drinks & table water