



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

ZUCCHINE GRIGLiate Grilled zucchini, yogurt, mint, pistachio crumble & garlic paper

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

PASTA

GNOCCHI DI MANZO House made gnocchi, slow cooked wagyu shank, globe artichokes, smoked caciocavallo cheese

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.

ZUCCHINE GRIGLIATE Grilled zucchini, yogurt, mint, pistachio crumble & garlic paper

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.

BOMBOLINI Italian donuts with homemade Nutella

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 Ocean Trout, Congo potatoes, baby kale, grapefruit

BISTECCA DI MANZO 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 1/2 shell Japanese scallops, corn puree, truffle powder

ZUCCHINE GRIGLIATE Grilled zucchini, yogurt, mint, pistachio crumble & garlic paper

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 Ocean Trout, Congo potatoes, baby kale, grapefruit

BISTECCA DI MANZO 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

A Cocktail Affair

Make new connections, refresh old friendships; the vibrant atmosphere is perfect for mingling.

For 30 or more guests we can create a cocktail style stand-up event, with stunning canapés to match. Select at least five canapés per guest from the list below and we'll make yours an affair to remember.

Starters

Cold

Oysters (GF) 4

Prosciutto wrapped gnocchi fritti 4

Tuna tartare, avocado puree (served in mini cones) 7

Hot

Crumbed mushroom & cheddar crocchette with confit aioli (V) 4

Crispy chicken ribs, jalapeno mayo (GF) 5

1/2 shell Canadian scallops, corn puree, truffle powder (GF) 8

Zucchini Flowers filled with spinach, ricotta 7

Pasta

Pea risotto, sugar snap peas, mascarpone, mint (V) 6

Orecchiette with crab, fresh tomato, garlic, chilli 8

Cavatelli with beef wagyu ragu, artichoke 8

Mains

Ocean Trout skewer, radish salmon row (GF) 8

Sher wagyu rump cap +6 skewer 9

Wagyu slider, baby cos lettuce, seeded mustard mayo 7

Dessert

Lemon tart meringue 4

Italian donuts with homemade nutella 4

Cannoli, strawberry mousse 5

If you are looking for something different, please let us know & Chef Paolo will create a custom menu for you and your guests.



SARTI.it

beverage options.

Consumption Bar

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

Beers

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

Sparkling Wine & Champagne

NV	Endless Sparkling	Central Victoria	50
NV	Conte Loredan Gasparini Prosecco Superiore DOCG	Treviso Italy	65
NV	Ruinart 'R Ruinart' Champagne	Reims France	170

White Wine

2015	Endless Pinot Grigio	King Valley VIC	45
2015	Little Goat Creek Sauvignon Blanc	Marlborough NZ	50
2016	Jerico Fiano	Adelaide Hills SA	60
2016	Ottelia Pinot Gris	Limestone Coast SA	65
2016	Palladino Gavi Cortese DOC	Piemonte Italy	60
2017	Craggy Range 'Te Muna' Sauvignon Blanc	Martinborough NZ	75
2016	Giacomo Fenocchio Roero Arneis DOCG	Piemonte Italy	85
2016	Lunaria 'Civitas' Pecorino Terre Di Chieti IGT	Abruzzo Italy	70
2014	Pachamama Chardonnay	Yarra Valley, VIC	55
2017	Bondar Chardonnay	Adelaide Hills SA	65

Rosé

2017	Peregrine Rosé Pinot Noir	Central Otago NZ	70
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Red Wine

2013	Endless Shiraz	Heathcote VIC	45
2015	Trapeze Pinot Noir	Yarra Valley Vic	75
2014	Pachamama Pinot Noir	Yarra Valley Vic	60
2014	Famiglia Nunzi Conti Chianti Classico DOCG	Toscana Italy	80
2015	Cloak & Dagger Sangiovese	King Valley Vic	55
2015	Rocche Costamagna Langhe Nebbiolo DOC	Piemonte Italy	75
2012	Azienda Agricola Adriano Barbera d'Alba Superiore DOC	Piemonte Italy	85
2013	Campo al Noce 'Miterre' Cabernet, Merlot, Syrah DOC	Toscana Italy	85
2011	Butch Morgan Shiraz	Barossa Valley SA	50
2015	Izway 'Rob & Les' Shiraz	Barossa Valley SA	70
2013	Ottelia Cabernet Sauvignon	Coonawarra SA	65

Dessert Wine

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

Beverage Packages

Sarti 'Casa' Beverage Package

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	Endless Sparkling	Central Victoria
2015	Endless Pinot Grigio	King Valley VIC
2010	Endless Shiraz	Heathcote VIC
	Peroni Nastro Azzuro	Italy
	Peroni Leggera	Italy
	Sparkling/Mineral Water	
	Schweppes Soft drinks	
	Fruit juice	
	Coffee & Tea	

Sarti 'Lusso' Beverage Package

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	Salatin Prosecco Superiore DOCG	Valdobbiadene Italy
2016	Pachamama Chardonnay	Yarra Valley VIC
2016	Ottelia Pinot Gris	Limestone C. SA
2016	Cloak & Dagger Sangiovese	King Valley VIC
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

