



The SHOWCASE

BY NAVARRA

NAVARRA

EST 1973

f @ bynavarra

navarra.com.au

MENU

ON ARRIVAL

Live Cooking Food Stations

Arancini Station

a variety of arancini filled with ragu, mushroom, pumpkin

Grana Padano & Prosciutto Station

Freshly sliced San Daniele prosciutto, Grana Padano shards, marinated olives, fresh rockmelon & crunchy grissini

ENTRÉE

Alternate Serve

Crumbed Eggplant

Topped with slow cooked lamb marinated with cherry tomatoes & seeded mustard with warm rocket oil

or

Stuffed Zucchini Flowers

With almond pesto & crispy Moroccan cauliflower florets on a spicy romesco sauce

or

Octopus Terrine

Resting on saffron skordalia with rocket oil, cuttlefish vinaigrette & smoked paprika oil

TABLE PLATTERS

Per Table

Fresh Burrata

Resting on a salad fresh mixed heirloom tomatoes, green olives & fresh basil with extra virgin olive oil

Grilled Calamari

Tossed with with parsley, watermelon radish, lemon resting on salad greens with a shallot aioli

PASTA STATIONS

Live Cooking Food Stations

Italian-Style Mezzi Paccheri Pasta

Tossed in a light tomato & calamari sauce garnished with fresh parsley

Black Truffle Mushroom Gnocchi

Served with roasted asparagus & green peas finished with truffle oil

PALETTE CLEANSER

Lemon Sorbet Refreshment

MAIN COURSE

Alternate Serve

Slow Cooked Beef Short Rib

With soy & sweet chilli glaze, drizzled with a rich beef jus, served on a creamy potato mash, roasted cherry tomato & garlic seasonal greens

or

Baked Free-Range Corn-Fed Chicken

Filled with a smokey cheese & spinach, rolled in a white panko crumb with lemon zest drizzled with an authentic chicken jus served on a saffron risotto cake served with seasonal greens

or

Fish Of The Day

Served on roasted garlic mash topped with a fresh tomato, Spanish onion & fried caper salsa drizzled with extra virgin olive oil served with seasonal greens

SHARING SALADS

Per Table

Pumpkin Salad

Roast pumpkin, spinach, apple, goat's cheese, roasted walnuts & honey dijon mustard vinaigrette

Pear & Parmesan Salad

Rocket, baby spinach, raddichio, pear & parmesan salad with a creamy gorgonzola sauce

DESSERT

Alternate Serve

Deconstructed Banoffee Pavlova

French style meringue with salted caramel, banana bread croutons, vanilla mascarpone & caramelised bananas

or

Chocolate Sphere

Hazelnut chocolate mousse encapsulated in a chocolate shell resting on chocolate soil & orange chocolate ganache sprinkled with freeze dried raspberry dust

or

White Chocolate Pannacotta

Aromatized with rich berry compote & freeze dried berry dust

DESSERT STATIONS

Live Cooking Food Stations

Crème Brûlée Station

Vanilla, chocolate, macchiato, caramel – torched live

Italian Doughnut Station

Chef cooking live crisp Italian doughnuts dusted in sugar, served hot in paper cones

BEVERAGES

Standard Beverage Package

Sparkling cuvée, red and chilled white wines from the cellars of Navarra, imported and local bottled beers on request, soft drinks, Italian mineral water, juices, barista-made espresso coffee and herbal tea on request.

PLEASE NOTE:

Some of these dishes are upgrades. Additional costs apply. See our displays for prices. Speak to your Event Coordinator to learn more.