SORELLA

INTIMATE DINING PACKAGES

cena intima 2023

INTIMO

intimate dining

A culinary experience to exceed your tastebuds. Intimo is an intimate dining experience with your own private chef and waitstaff, taking care of the set up, cooking and clean up, allowing you to enjoy the expereince at it's best. Hand crafted ceramic dinnerwear, decorative cutlery, menus and your choice of olive green or beige napkins provide all of the luxe finishing details to ensure your guests are left speechless.

DEGUSTAZIONE / *UNO (1)*

served individually plated

Stone baked sourdough served w cultured butter and olives (v)

Wagu striploin carpaccio, capers, pomegranate, confit garlic, lemon gremolata (gf)

Pumpkin and caciotta filled zucchini flower w truffle honey (gf,v)

Neapolitan ragu stuffed gnudi, short rib consome, pecorino (gf)

Pan fried duck breast, salt baked celeriac, beetroot, jus (gf,df)

Pistachio frangipane tart (v)

Tasting Menu for 10-20 guests | $180.00 per person

Minimum 10 | maximum 20 guests

DEGUSTAZIONE / *DUO (2)*

served individually plated

Stone baked sourdough served w cultured butter and olives (v)

Prosciutto san daniele, melon flavors, tarragon oil, smoked salt (gf,df)

Yellow kingfish crudo, blood orange, fennel, parsley oil (gf)

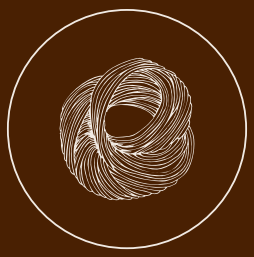
Ricotta filled culurgione, sweet corn, nduja burnt butter, pecorino (v)

Moreton bay bug, whipped cheese, pancetta crumb (gf)

Ricotta tiramisu (v)

Tasting Menu for 10-20 guests | $180.00 per person

Minimum 10 | maximum 20 guests



MINI BANCHETTO / *UNO (1)*

served share style to the table

Stone baked sourdough served w cultured butter and olives (v)

Suppli w whipped smoked feta (gf)
Caprese salad (gf,v)
Truffle ricotta ravioli w truffle butter, sage and toasted walnuts (v)

Neapolitan ragu w paccheri

Pressed lamb shoulder w salsa verde (gf)
Garlic roasted potatoes (v)
Seasonal greens w pecorino and pangrattato (gf,v)

Apple crumble cannoli (v)

Feasting Menu for 20-30 guests | $150.00 per person

Minimum 15 | maximum 30 guests

MINI BANCHETTO / *DUO (2)*

served share style to the table

Stone Baked Sourdough served w cultured butter and olives (v)

Tomato and smoked feta arancini w pesto aioli (gf,v)
Melon w prosciutto and burrata (gf)
Sandcrab & chilli ravioli w lemon, thyme, butter and pangrattato

Tuscan garlic prawn linguine

Salmon w salsa verde and herbs (v)
Tomato and green bean salad (v)
Truffle potatoes w pecorino (v)

Ricotta tiramisu (v)

Feasting Menu for 20-30 guests | $150.00 per person

Minimum 15 | maximum 30 guests

DEGUSTAZIONE / *Tasting Menu*

Tasting Menu for 10-20 guests | $180pp

Minimum 10 | maximum 20 guests

PACKAGE INCLUSIONS

Hand crafted, ceramic "Shut Up and Relax" dinnerware

Decorative cutlery

Your choice of olive green or beige linen napkins

Menus on the table

1 x Chef and 1 x RSA certified waitstaff for the duration of food service (will also serve beverages)

Dining set up and packdown

MINI BANCHETTO / *Feasting Menu*

Feasting Menu for 20-30 guests | $150pp

Minimum 15 | maximum 30 guests

PACKAGE INCLUSIONS

Your choice of Roundhouse or white dinnerware

Decorative cutlery

Your choice of olive green or beige linen napkins

Menus on the table

1 x Chef and 1 x RSA certified waitstaff for the duration of food service (will also serve beverages)

Dining set up and packdown

ADDITIONAL INFORMATION

Equipment fee of $350.00 per booking includes all of the kitchen equipment and refrigerated equipment. Our team will just require access to your oven and kitchen space to prepare and serve our delicious dishes.

Travel fee for distances further than a 30km radius from the Brisbane CBD - POA

Individual dietary requirements will incur a $10.00 surcharge per guest

A fully customised menu can be created for an additional $20.00 per guest

Glassware can be hired through us - POA

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