

BOUTIQUE CATERING

Experience the taste of Italy from the comfort of your own home or venue of choice with I Maccheroni's Catering service. Indulge in the authentic flavours of our traditional Italian Osteria anywhere.



BOUTIQUE CATERING AVAILABLE

All Dishes may contain traces of Gluten, Nuts and any other Allergen. Please specify with the Staff if you have any conditions. Sundays and public Holidays 15% surcharge applies.

FOOD SPECIALS

TO START

Half shell scallops, cauliflower, zucchini, mint, chilli crumbs

28

Tigelle Flatbread, Prosciutto, stracchino, spinach

26

Tuna Tartare , yuzu, capers, golden beetroot, almond,
tomato, sesame (df, ps, gf)

29

MAINS

Mortadella ravioli, manchego, pistacchio crumb, WA Truffle

46

Saffron Mafaldine, wild boar ragout, eshallot, truffle pecorino

43

Market fish fillet, jerusalem artichoke pure, zucchini,
broccolini, heritage carrots (gf, ps, df)

56

Lamb shank, parisian mash, dutch carrot, brussels sprouts

59

WINE SPECIALS

BTG SMALL 22 / LARGE 34 / 500ML 66 / BOTTLE 95

ROSÉ

'21 Pasqua, Veneto - Rose'

WHITE WINES

'23 Ferngrove, WA - Riesling

'22 Domaine du Trapadis, France - Grenache Blanc

'22 Villa Sparina, Piemonte - Gavi di Gavi

'22 Jean Philippe Padie', France - Macabeu

'22 Ferngrove, WA - Chardonnay

RED WINES

'22 Jean Padie', France - Petit Taureau

'21 Pura Fe, Chile - Carmenere

'22 Marrenon, France - Cotes du Rhone

'22 Ferngrove, WA - Malbec

'19 Torrevento, Puglia - Primitivo

'18 LAMBERTI, VENETO, AMARONE BY THE GLASS 45

**'20 ELIO GRASSO, PIEMONTE, BAROLO GAVARINI
CHINIERA BY THE GLASS 45**