

# candelori's

685 The Horsley Drive Smithfield NSW 2164

(A)

\$55 per person

## starters

sharing plates

### pizzetta aglio e olio

woodfired pizza crust with fresh garlic, sea salt and virgin olive oil.  
served with housemade ciabiatta bread

## entrée

make two selections from the items below – both served as sharing plates

### salsiccie hotpot

house made pork sausage and roasted capsicum finished with virgin olive oil and dry chilli; served in sizzling hot pot

and/or

### doppietta melanzane

thin layers of grilled eggplant filled with mozzarella, crumbed, pan fried & finished with a tomato sugo, basil and shaved parmesan.

and/or

### calamari fritti

tender calamari lightly floured and pan fried.

## pasta

served on sharing platters

### wild mushroom risotto

wild rice pan tossed with porcini mushrooms, shallots, mascarpone, extra virgin olive oil; finished with parmesan shavings and white truffle oil.

### bucatini al matriciana

long tubular pasta with smoked pancetta, onion, tomato, chilli & extra virgin olive oil

## main course

make two selections from the items below – both served alternate

### lamb shank pizzaiola with polenta

slow oven-baked with calamata olives, passata, oregano & virgin olive oil.

and/or

### crispy skin salmon fillet

grilled and oven-baked; served on shaved fennel, cucumber & basil salad

and/or

### pollo involtini

filled with sage, fontina cheese, sundried tomato; baked in white wine, basil, tomato and a touch of cream  
served with fresh vegetables & mixed leaf garden salads

## dessert & coffee

mixed selection of gelato with almond biscotti

# candelori's

685 The Horsley Drive Smithfield NSW 2164

ⓑ

\$65 per person

## starters

### grissini al forno

woodfired bread sticks seasoned with sea salt, cracked pepper, dry chilli and virgin olive oil.

### pan-fried mixed olives

with lemon zest, rosemary, dry chilli and extra virgin olive oil.

served with housemade ciabiatta bread

## entrée

make two selections from the items below – both served as sharing plates

bufala caprese with wild rocket & prosciutto

and/or

garlic prawns in tegame

tiger prawns pot braised in virgin olive oil, basil, tomato, garlic & chilli; served sizzling.

and/or

salmone carpaccio

smoked Norwegian salmon with shaved fennel, wild rocket, caper berries; drizzled with lemon and extra virgin olive oil.

## pasta

served on sharing platters

tortiglione alla siciliana

slightly twisted short tube pasta pan-tossed with tomato, eggplant, baked ricotta, a touch of chilli & extra virgin olive oil

gnocchi con burro bruciato, prosciutto e salvia

housemade potato dumplings pan-tossed with burnt butter, sage and San Daniele crispy prosciutto

## main course

served alternate

crispy skin ocean trout

grilled and oven-baked; served on shaved fennel, cucumber & basil salad

carved striploin

pan-braised with baby spinach, cherry tomato, extra virgin olive oil, garlic & aged balsamic vinegar; served medium cooked

served with fresh vegetables & mixed leaf garden salads

## dessert & coffee

make a selection from the items below – served individually

mixed berries & mascarpone

seasonal fresh berries served with sweet mascarpone cream

or mixed gelato served with almond biscotti

# candelori's

685 The Horsley Drive Smithfield NSW 2164

©

\$75 per person

## starters

### pizzetta bruschetta

woodfired pizza crust with diced tomato, basil, garlic, balsamic vinegar and virgin olive oil

### pan-fried mixed olives

with lemon zest, rosemary, dry chilli and extra virgin olive oil.

served with housemade ciabiatta bread

## entrée

served as sharing plates

### zucchini flowers

stuffed with ricotta cheese & spinach; lightly pan fried.

### octopus alla diavola in tegame

baby octopus served with cherry tomato, chilli, garlic, olives, bay leaf & virgin olive oil served in a hot pot

buffalo mozzarella with wild rocket & san daniele prosciutto

## pasta

make two selections from the items below – both served on sharing platters

### fettuccine con gamberi

housemade flat ribbon pasta pan-tossed with tiger prawns, basil, chilli and extra virgin olive oil

and/or

### ravioli di zucca con noci, gorgonzola & mascarpone

housemade pasta cushions filled with roasted pumpkin and sage; pan tossed with walnuts, mascarpone & gorgonzola cheese

and/or

### conchiglie ripiene con ricotta e spinaci

housemade pasta shells filled with ricotta and spinach; oven baked with tomato, basil & virgin olive oil

## main course

make two selections from the items below – both served alternate

### wood-fired porchetta

pork slow baked for 8 hours with bay leaf, rosemary, aged balsamic vinegar and virgin olive oil  
(requires 48hrs notice)

and/or

### crispy skin salmon fillet

grilled and oven-baked; served on shaved fennel, cucumber & basil salad

and/or

### ossobuco con risotto allo zafferano

veal shank braised in marsala wine with porcini and field mushrooms served on saffron risotto  
served with fresh vegetables & mixed leaf garden salads

## dessert & coffee

housemade mascarpone crepes served with warm dark chocolate

# candelori's

685 The Horsley Drive Smithfield NSW 2164

①

\$85 per person

## starters

### pizzetta bufala

woodfired pizza crust with buffalo mozzarella cheese & finished with virgin olive oil.

### pan-fried mixed olives

with lemon zest, rosemary, dry chilli and extra virgin olive oil.

served with housemade ciabiatta bread

## entrée

served as sharing plates

### antipasto board

Casale prosciutto di parma, salami cassareccia picante, pork brawn, bresaola, aged parmesan, Sicilian olives, served on a board with Sardinian crisp bread.

### crumbed ricotta crocché

ricotta cheese croquettes finished with gorgonzola and mascarpone cream

### funghi trifolati in tegame

oyster, field and porcini mushrooms finished with chilli, sea salt, tender shallots, parsley, cherry tomatoes and virgin olive oil; served in sizzling hot pot.

## pasta

served on sharing platters

### risotto with scampi & scallops

pan tossed with cherry tomatoes, wild rocket, chilli, garlic, virgin olive oil and white wine

### agnolotti di ricotta e spinaci

housemade pasta cushions filled with ricotta cheese and spinach; pan finished with tomato and basil sugo.

## main course

make two selections from the items below – both served alternate

### osso buco alla pizzaiola con polenta

slow pot braised veal shank with tomato, black olives, oregano & extra virgin olive oil; served with polenta

and/or

### rosemary spatchcock

grilled & oven finished with virgin olive oil, balsamic vinegar, bay leaf, garlic, rosemary, chilli & lemon.

and/or

### oven baked stuffed cuttlefish

filled with diced tiger prawns, scallops, calamari; finished with bread crumbs, garlic, chilli; oven baked with basil & tomato

served with fresh vegetables & mixed leaf garden salads

## dessert & coffee

housemade pannacotta served with mixed berries or warm dark chocolate

# candelori's

685 The Horsley Drive Smithfield NSW 2164

ⓔ

\$95 per person

## starters

### grissini al forno

woodfired bread sticks seasoned with sea salt, cracked pepper, dry chilli and virgin olive oil.

### crumbed stuffed olives

filled with goats cheese and snap fried

served with housemade ciabiatta bread

## entrée

served as sharing plates

### zucchini flowers

### cozze al pomodoro

pan fried Tasmanian mussels pot braised with tomato, garlic, virgin olive oil & parsley.

### grilled king prawns in tegame

western Australian king prawns served sizzling with roasted garlic, smoked paprika, chilli, parsley and virgin olive oil

soft polenta served with pork sausages and wild mushrooms

## pasta

served individually

### spaghettini with lobster & asparagus

pan tossed with smoked pancetta, extra virgin olive oil, prosecco & a dash of cream

## main course

make two selections from the items below – both served alternate

### pollo farcito

crumbed breast fillet envelope filled with ricotta and sautéed spinach; pan finished with green pepper corns, vecchia romagna brandy, sage, shallots & cream

and/or

### oven baked stuffed calamari

whole calamari tubes filled with diced tiger prawns, scallops, calamari; finished with bread crumbs, garlic, chilli; oven baked with basil & tomato

and/or

### crispy skin snapper fillet

grilled and oven-baked; served on shaved fennel, cucumber & basil salad

served with rosemary potatoes, broccolini and rocket, pear & gorgonzola salads

## dessert & coffee

### aperol sorbet

Italian liqueur of rhubarb and bitter orange, blended with refreshing lemon sorbet

# candelori's

685 The Horsley Drive Smithfield NSW 2164

## children's menu

\$35 per person (up to 13 years of age)

### starters

served as sharing plates

#### pizzetta bufala

woodfired pizza crust with buffalo mozzarella cheese

or

#### pane all'aglio

woodfired garlic bread

### main course

make a selection from the items below – served individual

#### pollo tagliata

grilled chicken breast pan finished with lemon & virgin olive oil served on shoe string fries  
(maybe carved into small pieces for easy eating)

or

#### vitello tagliata

grilled milk fed veal pan finished with lemon & virgin olive oil served on shoe string fries  
(maybe carved into small pieces for easy eating)

or

#### gamberi impanata

crumbed tiger prawns served with a side of pomodoro sauce

or

#### spaghettoni con polpette

thin spaghetti pan tossed with chicken meatballs and a pomodoro sauce.

or

#### gnocchi al pomodoro

homemade potato dumplings, pan tossed with a pomodoro sauce.

or

#### housemade fettucine con burro e parmigiano

fettucine pan tossed in virgin olive oil, butter and topped with parmesan shavings.

or

#### cotoletta di pollo

chicken breast fillet bread-crumbed and then deep-fried; served with a side of fries.

or

#### calamaretti e pattatine

baby calamari rings pan fried in an egg & flower batter; served with a side of fries.

or

#### woodfired margherita pizza

tomato, mozzarella, oregano & basil

### dessert & coffee

fresh strawberries with vanilla bean gelato

## optional add-ons

### cold platters

**sydney rock oysters (dozen per plate) - \$32**

**queensland cooked king prawns - \$80**  
devained & cleaned; served on wild rocket (18-20 prawns per kilo)

**salmon carpaccio - \$30**  
Smoked Norwegian salmon with shaved fennel, wild rocket, caper berries; drizzled with lemon and extra virgin olive oil (serves 4 people)

**seafood salad - \$30**  
Tiger prawns, scallops, octopus, calamari, green olives, celery, virgin olive oil & red vinegar; finished with lemon (serves 4 people)

**prosciutto e melone - \$30**  
San Danielle prosciutto with rockmelon slices and parmigiano reggiano (serves 4 people)

**antipasto board - \$30**  
San Danielle prosciutto, salami cassareccia picante, bresaola, coppa, parmigiano reggiano, mixed olives & sardinian bread (serves 4 people)

**bufala caprese - \$25**  
Neapolitan buffalo mozzarella cheese served with thinly cut tomatoes finished with reduced balsamic, sea salt & virgin olive oil (serves 4 people)

**bufala mozzarella with wild rocket & san daniele prosciutto - \$30**  
Neapolitan buffalo mozzarella cheese served with San Daniele Prosciutto finished with sea salt & virgin olive oil (serves 4 people)

## optional add-ons

### hot platters

#### grilled queensland king prawns - \$36

with lemon, dry chilli, parsley and virgin olive oil (5 prawns to a serving)

#### misto mare hotpot - \$45

Hot pot with mussels, baby calamari, octopus, scallops, clams, prawns, virgin olive oil, garlic, chilli, parsley and tomato; served sizzling (serves 4 people)

#### cozze pomodoro - \$30

Tasmanian mussels pot braised with tomato, chilli, garlic, virgin olive oil & parsley (serves 4 people)

#### grilled queensland scallops- \$36

served in the shell; pan finished with lemon, dry chilli, parsley and virgin olive oil (10 scallops per serving)

#### grilled calamari - \$33

with lemon, dry chilli, parsley and virgin olive oil (serves 4 people)

#### octopus alla diavola in tegame - \$36

baby octopus served with cherry tomato, chilli, garlic, olives, bay leaf & virgin olive oil served in a hot pot (serves 4 people)

#### chargrilled baby octopus - \$36

baby octopus served with cherry tomato, sea salt, chilli, garlic, olives, bay leaf, balsamic vinegar & virgin olive oil (serves 4 people)

#### zucchini flowers - \$30

stuffed with ricotta & spinach (serves 4 people)

#### baked figs & prosciutto - \$30

pan finished with gorgonzola cheese (serves 4 people)

#### baccala fritto - \$30

Norwegian salted cod & potato croquettes (serves 4 people)

#### nannata - \$30

New Zealand white bait fritters (serves 4 people)

#### grilled western australian lobster medallions - \$140

pan finished with a fresh pesto of parsley, basil, green chilli, lemon, garlic, virgin olive oil & grilled asparagus (serves 4 people)

## beverages

Beverages are not included in the advertised menu prices.  
They will be charged on consumption.

Alternatively, we offer beverage packages for groups with heavy drinkers:

### **PACKAGE A**

**Minimum of 3 Hours (\$34.00 per person); \$11 per additional hour**

This price includes bottled house red and white wines, beers (Pure Blonde, James Boag's, James Boag's Light, Crown Lager and Tooheys Extra Dry), bottled sparkling and still water and jugs of soft drinks (excludes juices).

### **PACKAGE B**

**Minimum of 3 Hours (\$18.00 per person); \$6 per additional hour**  
This price includes bottled still and sparkling water & jugs of soft drinks

Strictly **No BYO alcohol is allowed** for any function due to NSW Government Responsible Service of Alcohol Laws.

## terms & conditions

Set menus are only offered to groups with 10 or more guests.

We require sufficient notice at the time of booking to accommodate guests with special dietary requirements, such as vegetarians and people with gluten allergies.

Late notice will incur additional charges.

A **\$500 deposit** is required upon making your reservation. The deposit is **not refundable** if the function is **cancelled within four weeks of the confirmed date**.

Refunds are subject to management discretion.

Once a function has been booked, and numbers are confirmed, you will be charged regardless of any guests who are unexpectedly absent on the day. Any changes to numbers **must** be confirmed no later than 24 hours prior to the function date.

Sundays require **a minimum of 60 adults** to open. If numbers are less than 60, please do not hesitate to call us, as we may have other functions on the day and may be able to accommodate your booking.

Sunday functions are time limited to **4 hours**. Each additional hour will incur a room hire fee of **\$180**. Please talk to our functions manager for more information.

**Only bottled still and sparkling water will be served for Sunday functions.**

To reserve our private function room on a Friday or Saturday evening, **a minimum of 60 adults** is required. If you have a smaller group, additional charges will apply. Please talk to our functions manager for more information.

Cake service of **\$1 per person** is applicable to cut & serve cakes.

**10% surcharge on Sundays and Public Holidays.**

Menu prices including 10% Sunday surcharge (per person):

Menu A = \$60.5 | Menu B = \$71.50 | Menu C = \$82.5 | Menu D = \$93.50

Menu E = \$104.50 | Kids Menu = \$38.50

Beverage Package A = \$37.40 | Beverage Package B = \$19.80

Our function menus are customisable however any changes will be subject to a quotation. Please talk to our functions manager for more information.

Third party entertainment suppliers may be required to provide evidence of public liability insurance before commencing work on our premises.