

CHAPA



Inspired by Fire

Banquet Menu

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2 Course (1 entree, 1 main, 2 sides) @ \$60 pp

CHAPA

SHARED PLATES

3 Course (1 entree, 1 main, 1 side ,1 dessert) @ \$82 pp

Alternate \$5pp per course | Additional side \$6pp

Menu is served w fresh artisan sourdough, cultured butter & salsa criolla

To Start

Grilled flat bread w choice of 2 items \$8pp, \$3pp per extra item

Cherry tomatoes w marjoram

Marinated olives

Melon

Nduja

Pate w candied kumquats

Mortadella

Prosciutto

Burrata

Marinated peppers

Anchovies

Salami

Entrées

Heirloom tomatoes, buffalo mozzarella, dehydrated olives, basil oil (v,gf)

Shaved zucchini w toasted almonds, mint, basil & parmigiano reggiano (v,gf)

Grilled Provolone w charred herb salsa (v, gf)

Tuna tartare, yellow fin tuna, tahini mayo, rocket, mint, cristoli (df)

Grilled king prawns, coconut foam, chilli oil, lime & fresh herbs (gf)

Salmon & charred fennel, fresh orange, wild rocket (gf, df)

Fried southern calamari, aioli (gf, df)

Vitello tonnato, veal, capers, tuna mayo, & watercress (gf,df)

LP's chorizo w pickled green tomatoes (gf,df)

Grilled Argentinean morcilla w cannellini beans (gf, df)

Beef empanadas & salsa picante

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Mains

- Grilled whole rainbow trout w almond-pistachio dressing, succulents (gf,df)
- Barramundi w coconut rice, lime relish, yuca chips (gf,df)
- Fior di latte & silverbeet tortelloni w lemon brown butter, walnuts, fried sage (v)
- Ricotta gnocchi roasted king mushroom, shaved asparagus & pecorino (v)
- Roasted organic marinated chickens w Israeli couscous, mojo rojo & almonds (df)
- Berkshire pork belly w cucumber, fennel & green tomatoes salsa (gf, df)
- Chargrilled lamb rack w chickpea miso, ancient grains, pistachio sauce (df)
- Wagyu skirt steak w shaved kohlrabi, pickled onions, parsley & fennel sauce (gf, df)
- Cape Grim short rib w chimichurri & red cabbage (gf,df)
- Milanese, crumbed rib-eye, creamed greens, dijon, lemon

Sides

- Shaved kohlrabi, green apple & cucumber salad (vg)
- Radicchio, baby cos, dill, mint, chives, chervil (v, gf, df)
- Snow peas, green beans, snow pea sprouts & tahini dressing (vg, gf)
- Skin-on fries w garlic, parsley, jalapeño aioli (v, gf)
- Grilled asparagus w hung yogurt, harissa, wild oregano (v, gf)

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Desserts

Grapefruit sorbet w Montenegro Chantilly (v)

Flan w dulce de leche (v)

Basque burnt cheesecake w candied kumquats (v, gf)

Grilled banana, Messina vanilla gelato, butterscotch & hazelnut praline (v, gf)

Tiramisu w hazelnut praline (v)

Dark chocolate mousse, pressed peaches, stone fruit curd (v, gf)

NB Prices exclude GST | Chef charges apply and may vary depending on the number of guests |

There is a minimum spend of \$1000+gst