



cucina

BY LIQUID

1/181 GRANGE ROAD
FINDON SA 5023

FUNCTION PACKAGES

EXPLORE OUR MENU FOR YOUR PRIVATE FUNCTION



ITALIAN MENU 1 (PER PERSON \$57)

Starter

Antipasto shared Platter

The Antipasti: A generous selection of cured meats, marinated olives, sun-dried tomato, roasted capsicum, provolone cheese, arancini balls, and bread roll.

Mains (choice of two selected Main Course)

Tuscan Chicken: Chicken breast topped with a sauce of sun-dried tomatoes and pesto-cream.

Or

Barramundi Fillet: Served with a bright and zesty sauce of capers, lemon and butter

Or

Porterhouse Steak: Premium porterhouse steak served with mushroom sauce. (served medium only)

Or

Penne Verdure: Asparagus, mushroom, baby spinach, garlic and chilli with penne in rose sauce.



HOUSE WINE



In this package 2 bottles of House Wine included.

- 4 hours maximum or function end time till 11pm on (Tues-Sat) or 5pm on Sunday and any extra time incur \$50 per hour on the weekend

ITALIAN MENU 2 (PER PERSON \$65)

Entree

Antipasto shared platter

The Antipasti: A generous selection of cured meats, marinated olives, sun-dried tomato, roasted capsicum, provolone cheese, arancini balls, and bread roll.

Starter (choice of one shared starter)

Pesto Gnocchi: House-made potato gnocchi tossed in a vibrant house-made basil pesto cream sauce.

or

Crispy Salt & Pepper Calamari: Lightly floured calamari flash-fried and served with garlic lemon aioli and mixed leaves garnish.

or

Meatballs: Pork meatballs, served on a bed of house-made napoli sauce.

or

Classic Bruschetta: Toasted ciabatta bread topped with garlic, fresh diced tomatoes, basil pesto, bocconcini and a drizzle of balsamic glaze.

Mains (choice of two selected main course)

Tuscan Chicken: Chicken breast topped with a sauce of sun-dried tomatoes and pesto-cream.

Or

Barramundi Fillet: Served with a bright and zesty sauce of capers, lemon and butter

Or

Porterhouse Steak: Premium porterhouse steak served with mushroom sauce. (served medium only)

Or

Penne Verdure: Asparagus, mushroom, baby spinach, garlic and chilli with penne in rose sauce.

■ HOUSE WINE

—————
In this package 4 bottles of House Wine included.

- 4 hours maximum or function end time till 11pm on (Tues-Sat) or 5pm on Sunday and any extra time incur \$50 per hour on the weekend

ITALIAN MENU 3 (PER PERSON \$70)

Entree

Antipasto shared platter

The Antipasti: A generous selection of cured meats, marinated olives, sun-dried tomato, roasted capsicum, provolone cheese, arancini balls, and bread roll.

Starter (choice of two shared starter)

Pesto Gnocchi: House-made potato gnocchi tossed in a vibrant house-made basil pesto cream sauce.

or

Crispy Salt & Pepper Calamari: Lightly floured calamari flash-fried and served with garlic lemon aioli and mixed leaves garnish.

or

Meatballs: Pork meatballs, served on a bed of house-made napoli sauce.

or

Classic Bruschetta: Toasted Ciabatta bread topped with garlic, fresh diced tomatoes, basil pesto, bocconcini and a drizzle of balsamic glaze.

Mains (choice of two selected Main Course)

Tuscan Chicken: Chicken breast topped with a sauce of sun-dried tomatoes and pesto-cream.

Or

Barramundi Fillet: Served with a bright and zesty sauce of capers, lemon and butter

Or

Porterhouse Steak: Premium porterhouse steak served with mushroom sauce. (served medium only)

Or

Penne Verdure: Asparagus, mushroom, baby spinach, garlic and chilli with penne in rose sauce.

- 4 hours maximum or function end time till 11pm on (Tues-Sat) or 5pm on Sunday and any extra time incur \$50 per hour on the weekend

■ FREE COFFEE

In this package standard coffee included. Any alternative will incur charges as per request.

GREEK MENU 1 (PER PERSON \$57)

Three Fixed Platters: Dips & Pita, Mezze Classics, Mixed Grill

Dips & Pita: Three housemade dips served with warm pita bread. (Dips: Spicy Capsicum, Hummus, Tzatziki)

Mezze Classics: Marinated olives, feta, dolmades, and spinach & feta triangles.

The Mixed Grill: Lamb chops, chicken thigh, chargrilled sausage, and lemon herb roasted potatoes.

Extra: Greek Salad (mix leaves, tomato, cucumber, onion, olives and feta)



FREE COFFEE



In this package standard coffee included. Any alternative will incur charges as per request.

- 4 hours maximum or function end time till 11pm on (Tues-Sat) or 5pm on Sunday and any extra time incur \$50 per hour on the weekend

GREEK MENU 2 (PER PERSON \$65)

Four Fixed Platters: Dips & Pita, Mezze Classics, Mixed Grill

Dips & Pita: Three housemade dips served with warm pita bread. (Dips: Spicy Capsicum, Hummus, Tzatziki)

Mezze Classics: Marinated olives, feta, dolmades, and spinach & feta triangles

Crispy Calamari: Lightly floured and fried squid on a bed of radicchio and roquette leaves and lemon wedge.

The Mixed Grill: Lamb chops, chicken thigh, chargrilled sausage, and lemon herb roasted potatoes

Extra: Greek Salad (mix leaves, tomato, cucumber, onion, olives and feta)



FREE COFFEE

In this package standard coffee included. Any alternative will incur charges as per request.

- 4 hours maximum or function end time till 11pm on (Tues-Sat) or 5pm on Sunday and any extra time incur \$50 per hour on the weekend

GREEK MENU 3 (PER PERSON \$70)

Five Fixed Platters: Dips & Pita, Mezze Classics, Mixed Grill.

Dips & Pita: Three housemade dips served with warm pita bread. (Dips: Spicy Capsicum, Hummus, Tzatziki)

Mezze Classics: Marinated olives, feta, dolmades, and spinach & feta triangles

Crispy Calamari: Lightly floured and fried squid on a bed of radicchio and roquette leaves and lemon wedge.

Saganaki Haloumi: Lightly herb floured and seared haloumi cheese and tomato with lemon wedge and whipped feta-walnut base.

The Mixed Grill: Lamb chops, chicken thigh, chargrilled sausage, and lemon herb roasted potatoes

Extra: Greek Salad (mix leaves, tomato, cucumber, onion, olives and feta)



FREE COFFEE

In this package standard coffee included. Any alternative will incur charges as per request.

- 4 hours maximum or function end time till 11pm on (Tues-Sat) or 5pm on Sunday and any extra time incur \$50 per hour on the weekend

COCKTAIL MENU

Menu 1 - Per person \$40 1 from List A, 1 from List B, 2 from List C - 4 Food Selection

Menu 2 - Per person \$49 2 from List A, 2 from List B, 2 from List C - 6 Food Selection

Menu 3 - Per person \$55 3 from List A, 2 from List B, 3 from List C - 6 Food Selection

List A

Whipped Ricotta & Lemon Crostini: Toasted ciabatta, aerated lemon ricotta, honey drizzle, and fresh herbs.

Spinach & Feta Triangles: Delicate filo pastry served lightly toasted.

Caprese Skewers: Cherry tomato, baby bocconcini, and fresh basil with a balsamic glaze.

Herb-Crusted Garlic Toasts: Thinly sliced, twice toasted with garlic herb butter.

List B

Double-Crumbed Fried Bocconcini: Golden crispy served with a side of warm Napoli sauce.

Mushroom Arancini: Crispy risotto balls filled with mushroom and cheese.

Gourmet Mini Pies: Baked until golden and flaky.

Crispy Prawn: Tail-on prawns fried golden and crispy served with sweet chilli sauce.

List C

Chorizo & Haloumi Paddle Skewers: Char-grilled sausage coins and salty haloumi cubes.

Lemon-Oregano Chicken Souvlaki: Tender chicken thigh skewers with a Greek-style herb rub served with tzatziki.

Angus Beef Sliders: Mini brioche, beef patty, garlic aioli, and cheese.

Haloumi & Capsicum Sliders: Grilled haloumi with roasted capsicum and pesto on a mini brioche.

Salt & Pepper Calamari Skewers: Flash-fried and skewered calamari

Fruit platters can be organised as per request for \$8/person

- 4 hours maximum or function end time till 11pm on (Tues-Sat) or 5pm on Sunday and any extra time incur \$50 per hour on the weekend

■
**FREE
COLD DRINKS
JUGS**

In this package 5 jugs of standard cold drink included.