



79 Main Street Mittagong, NSW 2575  
02 4899 7000 dining@firedrum.net.au

### **Banquet Menus**

A shared table style of dining where you choose the package and we serve you in waves and your guests to enjoy our chefs cooking in a communal style.

Minimum 10 people

#### **Banquet Option 1- Add two desserts from the share selection for an extra \$5pp**

\$25.00 per person

Wood Fired Focaccia with Garlic and Herb Oil

Wood Fired Gustare Honey and Chilli Roasted Cashews

Margherita Pizza with Tomato, fresh Mozzarella and Basil

House Smoked Chicken, Garlic, Caramelized Onion, Brie and Thyme Pizza

Pasta Boscaiola, house glazed bacon, wild mushrooms with a light cream sauce

Pesto pasta with fresh rocket, pine nuts, pecorino

Tomato and bocconcini salad with fresh basil and balsamic

#### **Banquet option 2- Add two desserts from the share selection for an extra \$5pp**

\$30.00 per person

Wood Fired Focaccia with Garlic and Herb Oil

Wood Fired Gustare Honey and Chilli Roasted Cashews

Margherita Pizza with Tomato, fresh Mozzarella and Basil

House Smoked Chicken, Garlic, Caramelized Onion, Brie and Thyme Pizza

Wild mushroom with gorgonzola, thyme and Bellor truffle oil

Pasta Boscaiola, house glazed bacon, wild mushrooms with a light cream sauce

Pesto pasta with fresh rocket, pine nuts, pecorino

Tomato and bocconcini salad with fresh basil and balsamic

Roquette and Pear Salad with fresh Pecorino and honey Mustard Dressing

Banquet option 3 - Add two desserts from the share selection for an extra \$5pp

\$35.00 per person

Wood Fired Focaccia with Garlic and Herb Oil

Wood Fired Gustare Honey and Chilli Roasted Cashews

Vegetarian Arancini with House made Tomato relish

Margherita Pizza with Tomato, fresh Mozzarella and Basil

House Smoked Chicken, Garlic, Caramelized Onion, Brie and Thyme Pizza

Wild mushroom with gorgonzola, thyme and Bellor truffle oil

Pasta Boscaiola, house glazed bacon, wild mushrooms with a light cream sauce

Pesto pasta with fresh rocket, pine nuts, pecorino

Pasta Marinara finished with Gremolata

Tomato and bocconcini salad with fresh basil and balsamic

Roquette and Pear Salad with fresh Pecorino and honey Mustard Dressing

Banquet option 4 - Add two desserts from the share selection for an extra \$5pp

\$40.00 per person

Wood Fired Focaccia with Garlic and Herb Oil

Wood Fired Gustare Honey and Chilli Roasted Cashews

Warm Mixed Olives with Garlic and Chilli

Vegetarian Arancini with House made Tomato relish

Margherita Pizza with Tomato, fresh Mozzarella and Basil

House Smoked chicken, Garlic, Caramelized Onion, Brie and Thyme Pizza

Wild mushroom with gorgonzola, thyme and Bellor truffle oil

Pasta Boscaiola, house glazed bacon, wild mushrooms with a light cream sauce

Pesto pasta with fresh rocket, pine nuts, pecorino

Pasta Marinara finished with Gremolata

Tomato and bocconcini salad with fresh basil and balsamic

Roquette and Pear Salad with fresh Pecorino and honey Mustard Dressing

Sprouts with house glazed bacon

Banquet option 5 - Add two desserts from the share selection for an extra \$5pp

\$45.00 per person

Wood Fired Focaccia with Garlic and Herb Oil

Wood Fired Gustare Honey and Chilli Roasted Cashews

Warm Mixed Olives with Garlic and Chilli

Coconut and Kaffir lime Prawns with lime aioli

Vegetarian Arancini with House made Tomato relish

Margherita Pizza with Tomato, fresh Mozzarella and Basil

House Smoked Chicken, Garlic, Caramelized Onion, Brie and Thyme Pizza

Wild mushroom with gorgonzola, thyme and Bellor truffle oil

Proscuitto, Boccoccini, wood fired Pizza Tomato, Rocket and fresh shaved parmesan pizza

Pasta Boscaiola, house glazed bacon, wild mushrooms with a light cream sauce

Pesto pasta with fresh rocket, pine nut, pecorino

Pasta Marinara finished with Gremolata

Tomato and bocconcini salad with fresh basil and balsamic

Roquette and Pear Salad with fresh Pecorino and honey Mustard Dressing

Sprouts with house glazed bacon

Dessert Station- Add \$5 pp for you party to enjoy two of the following desserts

Rhubarb Crumble with citrus glaze and double cream

Vanilla bean panna cotta with berry compote

Bread and Butter Pudding

Rum and Raisin Crème Brule

Raspberry Fool

Seasonal Fruit Tatin

## ACCOUNTS AND PAYMENT

Exclusive use of the venue is available and requires a minimum spend of \$2,000.00 Mon-Thurs And \$3,500.00 Fri-Sun for the duration of the event. This exclusive use applies for up to 5 hours with \$250 added for every hour extra.

Our Private Dining Rooms accommodates approximately 12-16 and can be booked exclusively with a minimum \$500.00 spend subject to availability.

All Food and Drinks packages pre-booked must be finalized and payment received a full 48 hours prior to the event along with written communication confirming packages and final guest numbers sent to [dining@firedrum.net.au](mailto:dining@firedrum.net.au).

No Refund will be given for non-attending guests once final confirmation of numbers has been made and payment has been received.