



Terra Catering

BYRON BAY

EVENT QUOTES & SAMPLE MENUS

Harvesting the best flavours
from all regions of Italy, Terra
is a delicious tribute to the best
food culture in the world.

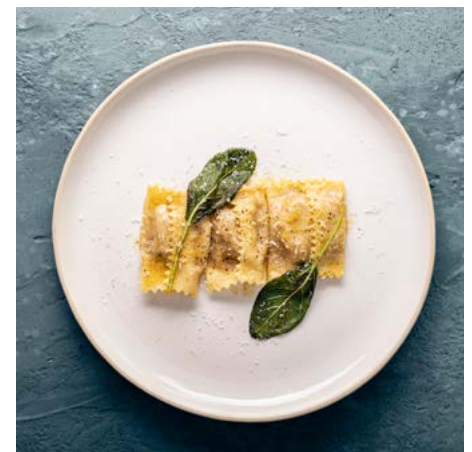


EVENT QUOTES & SAMPLE MENUS

Our menus are designed for sharing, showcasing the simplicity of fresh produce and food reflecting the seasons. We like to work with you to create the menu you are looking for to make your event truly memorable.

Menus are samples only and they are there to be discussed.

Menus are priced per head.
Staff cost are quoted separately.
Additional hire costs are excluded.



A narrow, colorful street in a European town, likely in Italy. The street is flanked by tall, multi-story buildings with warm-toned facades (yellow, orange, red, and brick). Laundry, including white and dark clothes, is hanging on lines strung across the street. The sky is a clear, pale blue. The overall atmosphere is bright and sunny.

ALL MENU OFFERINGS

Terra Catering

È VIETATO
L'ABANDONARE E LO
SCARICO DEI RIFIUTI
NELLE STRADE E
NELLE PIAZZE
E IN TUTTE LE
AREE PROTETTE
DALLA REGIONE
LAZIO

ASSAGGINI / ONE BITE / FINGER FOOD

ideal for standing canapes

OSTRICHE

Oysters natural
or finger limes

GOAT CHEESE TART

Goat cheese mousse, figs,
walnuts, balsamic

POLENTA FRITTA

Polenta chips, parmesan,
parsley, white truffle oil

CROSTINO DI TONNO

Crostini tuna sashimi, chilli,
marjoram, taggiasca olives

CROSTINO AL SALMONE

Crostini smoked salmon,
crème fraîche, horseradish

SCALLOPS & NDUJA

Canadian scallops,
cauliflower puree, nduja

BRUSCHETTA DI PARMA

Bruschetta prosciutto,
stracciatella cheese

BRUSCHETTA CANTABRICA

Roasted bell peppers,
Cantabrian anchovies
Gran Riserva

BRUSCHETTA VERDURE

Grilled zucchini, mint,
stracciatella cheese

BRUSCHETTA FUNGHI

Porcini mushroom,
gorgonzola, walnut

ARANCINI MILANESE

Saffron risotto balls with 4
cheeses

PIADINA ROMAGNOLA

Prosciutto cotto and
crescenza cheese

ARROSTICINI

Lamb skewers, salsa verde,
oregano and lemon

GRISSINI E PROSCIUTTO

Prosciutto wrapped around
grissini

SALMON CAVIAR on RICE

CRACKER
Black squid ink rice cracker,
burrata, smoked salmon
caviar

PROSCIUTTO E MELONE

Prosciutto san Daniele
wrapped around
Rockmelon

GAMBERONI FRITTI

Fried king prawns in
tempura, rocket & mayo

CARCIOFI

Marinated Artichokes heart

VEGGIES CRUDITE

Carrots, cucumber,
capsicum, witlof, radish



ANTIPASTI

ACCIUGHE MARINATE

Marinated white anchovies,
pistacchio, pink peppercorns

KINGFISH CRUDO

Sashimi of kingfish on
fennel salad, olives, pine
nuts, orange segment

WAGYU BRESAOLA

Wagyu Bresaola, broad
leaf rocket, olive oil, lemon

BURRATA PUGLIESE

Burrata cheese, roasted
baby bell peppers

BURRATA E BOTTARGA

Burrata cheese, grilled
zucchini, bottarga, lemon
zest

BURRATA DI TERRA

Burrata cheese, grilled
eggplant, cherry tomatoes
coulis, pine nuts

INSALATA DI POLPO ALLA LIGURE

Cold octopus salad,
taggiasca olives, cheery
tomatoes, potatoes

POLPO GRIGLIATO

Grilled octopus, hummus,
confit cherry tomatoes,
parsley

GAMBERONI ALLA SICILIANA

Grilled king prawns, lemon
chilli tomatoes concasse'

SCALLOPS

Scallops, smoked eggplant
puree, confit cherry
tomatoes

VITELLO TONNATO

Veal sliced, tuna mayo,
fried capers, shaved
parmesan

CARPACCIO

Beef carpaccio, rocket and
parmesan

TAGLIERE MISTO

Prosciutto, salame
finocchiona, salsiccia sarda,
mortadella, pickle veggies

MORTADELLA MACADAMIA

Mortadella grated
macadamia, parmesan

TAGLIERE DI FORMAGGI

Selection of cheeses,
Taleggio, gorgonzola,
asiago

TOMINO ALLA PIEMONTESE

Grilled tomino cheese,
wrapped in pancetta,
smoked honey, almonds

SCAMORZA GRIGLIATA

Grilled scamorza cheese,
oregano and honey

TUNA TARTARE

Tuna tartare, capers, olives,
tomatoes, stracciatella,
carasao bread

INVOLTINI DI MELANZANE

Eggplant involtini, ricotta
and spinach, tomatoes,
parmesan, basil

CAPRESE

Buffalo mozzarella,
heirloom tomatoes, basil,
aged balsamic

FISH BALLS

Sicilian fish balls,
puttanesca sauce



PANE E FOCACCIA

Focaccia	Iggy wheels
Focaccia with onion	Olives, rosemary, potatoes
Sourdough	Rosette
Pane nero	Ciabatta
Gluten free bread	Ciappe liguri
Corn bread	Grissini

RISOTTO

RISOTTO AI FUNGHI Mix mushroom, porcini, parmesan, parsley	RISOTTO ALLA BARBABIETOLA Beetroot and gorgonzola	RISOTTO VERDE Pea puree, asparagus, Taleggio cheese
RISOTTO DI ZUCCA Pumpkin, taleggio, roasted pine nuts	RISOTTO ALLA MILANESE Saffron, chicken stock, veal jus, gremolada	RISOTTO AL NERO DI SEPPIA Squid ink, calamari, peas, lemon zest

PASTA

CASARECCE ALLA NORMA Pasta alla norma, tomatoes, eggplant, basil salted ricotta	CACIO E PEPE Rigatoni cacio e pepe	LASAGNE ALLA BOLOGNESE Classic lasagna, beef and pork	PANSOTTI ALLA LIGURE Crescenza, ricotta, marjoram, herbs ravioli with walnut sauce	PUTTANESCA Tomatoes, onion, chilli, garlic, olives, capers, parsley, anchovies
CRAB TAGLIOLINI Black squid ink tagliolini, chilli, garlic, confit cherry tom, butter, salsa verde	BOLOGNESE 14-hour slow cooked Brisket Ragu	GNOCCHI AL RAGU DI PESCE Gnocchi seafood ragu, salsa verde, zucchini, dill	CAULIFLOWER Pasta with cauliflower, pine nuts, raisins, anchovies breadcrumbs	FREGOLA SARDA Sardinian pasta with seafood
VONGOLE Linguine alle vongole (clams)	SEAFOOD CALAMARATA Calamarata pasta, seafood ragu, squid, olives, capers	PASTA AL PESTO Trofie with genovese basil pesto	OCTOPUS RAGU Napolitan pasta with slow cooked octopus ragu	VEGETARIAN FREGOLA Mixed veggies, cous cous style pasta
PARMIGIANA DI MELANZANE Nonna's parmigiana	ORECCHIETTE BROCCOLI E SALSICCIA Orecchiette pasta, broccoli puree, fresh sausage	SUGO DI NOCI Trofie al sugo di noci, walnut sauce	PUMPKIN AGNOLOTTI Agnolotti filled with pumpkin amaretto, parmesan	
AMATRICIANA Mezzi rigatoni all'Amatriciana (crispy pork cheek and pecorino)	LASAGNE AI FUNGHI Mushroom lasagna, Taleggio			

SECONDI

PESCE SPADA ALLA SICILIANA

Swordfish and caponata
(baked mixed veggies)

PESCE ALLA VERNACCIA

Snapper, butter noisette,
white wine, lemon, capers,
cannellini beans puree,
thyme

PESCE IN UMIDO

Snapper, cannellini, lemon,
clams, parsley

PESCE ALL'ACQUA PAZZA

Snapper, crazy water
(chilli, garlic, cherry
tomatoes, olives, capers,
parsley, white wine)

PESCE INTERO

Whole market fish 1kg

ARAGOSTA

Whole Lobster

BALMAIN BUGS

Char grilled Balmain Bugs

PRAWNS

Butterfly prawns

CALAMARI

Grilled squid

SALMONE

Baked salmon

POLIPO

Octopus

CACCIUCCO ALLA LIVORNESE

Fish stew, fish, clams,
prawns, mussels, octopus

AGNELLO

Braised lamb shoulder,
oregano

GUANCIA

12h-braised beef cheek

WAGYU

Wagyu steak rump cap
MBS5+ sliced

SIRLOIN

Sirloin off the bone black
Angus 150 days grain fed

POLPETTE AL SUGO

Meatballs, Napoli sauce,
Parmesan and basil

BISTECCA FIORENTINA

T-bone 1kg Angus /
Fiorentina steak

PORCHETTA ALLA ROMANA

Rolled pork belly roman
style, rosemary and garlic,
crispy skin

COTOLETTA ALLA

MILANESE Veal milanese
on the bone 300g

SALTIMBOCCA

Veal wrapped in prosciutto
and sage

SALSICCIA DI MAIALE

Grilled pork sausage,
fennel

POLLO ARROSTO

bbq chicken in brine, grilled
with spices

SCALOPPINE AL LIMONE

Veal scaloppine, dusted in
flour, lemon



CONTORNI

POMODORI

Tomatoes salad marjoram

RUCOLA

Rocket salad, shaved
parmesan, chardonnay
vinegar

CAPONATA

Sicilian caponata (baked
veggies)

PANZANELLA

Croutons, cucumber,
tomatoes, onion, basil

ENDIVIA

Summer salad, witlof, peach,
walnut

RADICCHIO

Radicchio, grapes, balsamic
dressing

PATATE

Roasted potatoes, rosemary
and garlic

FINOCCHIO

Fennel salad, orange
segment, dill

LATTUGA

Lettuce, cheery tomatoes,
pickled red onion

CAESAR

Grilled Cos lettuce, anchovies
dressing, shaved parmesan

RADICCHIO GRIGLIATO

Grilled radicchio, gorgonzola
dressing

BROCCOLINI

Grilled Broccolini, smoked
almonds

FAGIOLINI

Green beans almonds and
lemon

BRUXELLES

Brussel sprouts and crispy
prosciutto

CANNELLINI

Tuscan style cannellini
beans, rosemary, olive oil

POLENTA

Soft polenta

PISELLI

Green peas, pecorino, mint,
Parmesan

CORN

Grilled corn, pecorino, olive
oil, mint, pepper

MELANZANE

Fried eggplant, salsa verde,
lemon

ZUCCHINI

Grilled zucchini

CAROTE

Roasted baby carrots

CIME DI RAPA

Wild broccoli, garlic, chilli,
anchovies

FRIGGITELLI

Roasted chillies

ZUCCA

Roasted pumpkin, balsamic

PEPERONATA

Onion, capsicum yellow and
red, bayleaf

DOLCI

TIRAMISU

Nonna Linda Tiramisu

PANNA COTTA AI FRUTTI

ROSSI

Panna cotta with mixed
berries

PANNA COTTA ESOTICA

Panna cotta amaretti and
pineapple compote

PANNA COTTA AL CAFFE

Coffee panna cotta roasted
hazelnut

TORTA CAPRESE

Chocolate flourless cake
with hazelnut ice cream,
pistacchio

SORBETTO AL LIMONE

Lemon Sorbet with
tarragon oil and biscuit
crumble

SGROPPINO

Lemon sorbet, prosecco,
vodka

TORTA BRUCIATA

Burnt Basque cheese cake
with fennel pollen

GRILLED PANETTONE

+ GELATO

GELATO

Any flavour

ALASKA BOMB

Mango ice cream, Italian
merengue, passionfruit



SIGNATURE MENUS

Terra Catering

DEGUSTAZIONE
DI CARNE

Menu

FOCACCIA

WAGYU BRESAOLA

Wagyu bresaola MBS9+,
rocket, lemon

VITELLO TONNATO

Roasted girello (round eye), tuna
mayo, fried capers, green olives

TOMINO ALLA PIEMONTESE

Tomino cheese wrapped in
pancetta, smoked honey, walnut

PAPPARDELLE AL RAGU

Homemade pappardelle pasta,
slow cooked 18h beef brisket ragu,
horseradish

WAGYU STEAK

MBS 6+ wagyu rump cap, sliced,
salsa verde and mustard

Roasted potatoes,
rosemary and garlic

Local wild rocket salad,
shaved parmesan

TIRAMISU

DEGUSTAZIONE
DI PESCE

Menu

FOCACCIA

TUNA SASHIMI ALLA SICILIANA

Fennel salad, orange segment,
pistacchio, black salt

SCALLOPS & NDUJA

Canadian large scallops,
cauliflower puree, nduja oil

OCTOPUS

4h sous vide octopus, hummus,
parsley, taggiasca olives,
confit tomatoes

LINGUINE ALLE VONGOLE

Bronze extruded Linguine,
Coffin Bay vongole, parsley,
Olive oil from Puglia

GAMBERONI ALLA SICILIANA

U6 king prawns, lemon, chilli,
tomatoes concasse'

BROCCOLINI

TOMATO SALAD

ROCKET

PANNA COTTA

Pineapple amaretti

VEGETARIANO

Menu

FOCACCIA

CAPRESE ALLA LIGURE

Mozzarella, Coopers Shoot tomato
salad, pesto, basil

ARANCINI ALLA MILANESE

4 cheeses arancini, taleggio,
gorgonzola, mozzarella, parmesan

CARCIOFI MARINATI

Marinated artichokes hearts,
lemon, parsley

CASERECCHE ALLA NORMA

Eggplant, tomatoes sauce,
salted ricotta, basil

RISOTTO DI ZUCCA

Risotto pumpkin, taleggio,
roasted pine nuts

**GREEN BEANS, SMOKED
ALMONDS, LEMON**

SUMMER SALAD

TIRAMISU

TUTTO PESCE

Menu

FOCACCIA

OSTRICHE

Sydney rock oysters
(naturale / finger lime)

KINGFISH CRUDO

Kingfish sashimi, fennel, oranges,
bronze fennel tips, olio d'oliva al limone

BURRATA & BOTTARGA

Burrata cheese, grilled zucchini, bottarga

CRAB SQUID INK SPAGHETTI

Black squid ink spaghetti, crab, confit tomatoes,
smoked butter, garlic & chilli

PESCE ALLA VERNACCIA

Snapper skin off, cannellini beans puree, butter,
vernaccia wine, green olives, fried capers, thyme

ROCKET

TOMATOES SALAD, MARJORAM,

CAB SAV DRESSING

PANNA COTTA AI FRUTTI ROSSI

Aniseed panna cotta,
raspberries coulis, mixed berries

WEDDING
GRAZING TABLE
+ STANDING CANAPES

Menu

OYSTERS

ANCHOVIES

**PROSCIUTTO
DI PARMA**

VEGGIES CRUDITE'

ARTICHOKES

MORTADELLA

BREAD SOCIAL

WAGYU BRESAOLA

SOURDOUGH

MOZZARELLA

IGGY WHEELS

SCALLOPS, CAULIFLOWER, NDUJA

PANKO PRAWNS

ARROSTICINI ABRUZZESI

(lamb skewers)

POLENTA, PARMESAN, TRUFFLE OIL

ARANCINI 4 CHEESES

GOAT CHEESE TART FIGS, WALNUT, BALSAMIC

TAGLIATA, ROCKET, PARMESAN

PESCE ALLA VERNACCIA



SERVICING YAMBA TO BRISBANE

We love big events and intimate dinners in your backyard.

We offer personalised menus and the very highest level of customer service.

All menus are created with local seasonal produce using Italian techniques and traditional recipes. Bruno always finds inspiration from every region of the Italian peninsula, his passion is Sicilian cuisine for the weather similarities and the abundance of seafood.

Whether you're after canapés and cocktails, a seated degustation dinner, a lavish wedding or a grand gala, Bruno and his team will craft an innovative menu that will impress you and your guests.

We are happy to offer tasting to all our potential couples and clients, our policy around such is a small fee of which is deducted from confirmed bookings as a free service.

BANK DEPOSIT AND PAYMENT

50% of the total cost is due 15 days prior to the event.



Terra Catering

Chef Bruno Conti | Byron Bay and Northern Rivers

ph. 0424 530 390 | bruno@terracatering.com.au | terracatering.com.au

