



Terra Catering

BYRON BAY

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 Italy, with laundry hanging on lines. The street is flanked by multi-story buildings with various facades, including brick and plaster. Laundry, including white shirts, a red shirt, and dark pants, is hanging on a line across the street. The scene is captured in a cinematic style with warm lighting.

ALL MENU OFFERINGS

Terra Catering

ASSAGGINI / ONE BITE / FINGER FOOD

ideal for standing canapés

OSTRICHE

Oysters natural or finger lime

CAPRINO

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, straciatella cheese

BRUSCHETTA CANTABRICA

Roasted bell peppers, Cantabrian anchovies Gran Riserva

BRUSCHETTA VERDURE

Grilled zucchini, mint, straciatella cheese

ORTIZ ANCHOVIES

Crostini, Pepe saya butter, Spanish anchovies

ARANCINI ALLA MILANESE

Saffron risotto balls with 4 cheeses

PIADINA ROMAGNOLA

Prosciutto cotto and crescenza cheese

ARROSTICINI

Lamb skewers, salsa verde, oregano and lemon

OLIVE ALL'ASCOLANA

Fried olives filled with sausage, parmesan, nutmeg

SALMON CAVIAR

ON RICE CRACKER

Black squid ink rice cracker, burrata, smoked salmon caviar

CROCCHETTE

DI PROSCIUTTO

Jamon Serrano croquettes

PROSCIUTTO E MELONE

Prosciutto san Daniele wrapped around Rockmelon

GAMBERONI FRITTI

Fried king prawns in tempura, rocket & mayo



ANTIPASTI

ACCIUGHE MARINATE

Marinated white anchovies, pistacchio, pink peppercorns

RICCIOLA

Kingfish crudo on fennel salad, olives, pine nuts, orange segment

TONNO AGLI AGRUMI

Tuna crudo, fried capers, ricotta, mandarin oil, orange

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

INVOLTINI DI MELANZANE

Eggplant involtini, sugo, parmesan, basil

AFFETTATO MISTO

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

MORTADELLA AL

MACADAMIA
Mortadella grated macadamia, parmesan

TAGLIERE DI FORMAGGI

Selection of cheeses, Taleggio, gorgonzola, asiago

INSALATA DI MARE

Mixed seafood cold salad (mussels, calamari, octopus, prawns)

TOMINO ALLA PIEMONTESE

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

COCKTAIL DI GAMBERI

Prawns cocktail, salsa rosa

TARTARE DI TONNO

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

WAGYU BRESAOLA

Air dried beef, Bresaola, broad, leaf rocket, olive oil, lemon

LOBSTER CUPS

Lobster, lettuce cup, lime mayo

POLPETTE DI PESCE

Sicilian fish balls, puttanesca sauce

POLPETTE DI CARNE

Black Angus meat balls

FICHI E GORGONZOLA

Figs filled with gorgonzola



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, oasted pine nuts	RISOTTO ALLA MILANESE Saffron, chicken stock, veal jus, gremolada	RISOTTO AL NERO DI SEPPIA Squid ink, calamari, peas, lemon zest
BASQUE RISOTTO Chorrizo, scallops, prawns, peppers	RISOTTO AL TARTUFO Black truffle risotto	RISOTTO AI FRUTTI DI MARE Bay lobster and vongole

PASTA

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
GRANCHIO Spanner crab, chilli, garlic, confit cherry tomatoes, salsa verde	BOLOGNESE 14-hour slow cooked Brisket Ragu	GNOCCHI AL RAGU Gnocchi seafood ragu, salsa verde, zucchini, dill	CAVOLFIORE Pasta with cauliflower, pine nuts, raisins, anchovies breadcrumbs
VONGOLE Linguine alle vongole (clams)	CALAMARATA DI MARE Calamarata pasta, seafood ragu, squid, olives, capers	PASTA AL PESTO Trofie with genovese basil pesto	OCTOPUS RAGU Napolitan pasta with slow cooked octopus ragu
PARMIGIANA DI MELANZANE Nonna's parmigiana	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	FREGOLA SARDA Sardinian pasta with seafood	PASTA E FAGIOLI Cannellini and borlotti beans, onion, garlic



SECONDI

SPADA ALLA SICILIANA
Grilled Swordfish served
with caponata

DENTICE ALLA
VERNACCIA

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

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 ALLA DIAVOLA

Spicy grilled octopus,
hummus, olives

CACCIUCCO ALLA
LIVORNESE

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

AGNELLO

Braised lamb shoulder,
oregano, tzatziki

GUANCIA

12h-braised beef cheek

WAGYU

Wagyu steak rump cap MBS
5 or 8 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

SALTIMBOCCA

Veal wrapped in prosciutto
and sage

SALSICCIA DI MAIALE

Grilled pork sausage, fennel

POLLASTRO

Butterflied spatchcock,
romesco sauce

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 Broccoli, 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

LENTICCHIE

Black lentils and chorizo

CORN

Grilled corn, pecorino, olive oil, mint, pepper

MELANZANE

Fried eggplant, salsa verde, lemon

ZUCCHINI

Grilled zucchini, salsa verde

CAROTE

Roasted baby heirloom carrots

CIME DI RAPA

Wild broccoli, garlic, chilli, anchovies

FRIGGITELLI

Roasted chillies

ZUCCA

Roasted pumpkin, balsamic

PEPERONATA

Onion, yellow and red capsicum, 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 seasonal berries

SGROPPINO

Lemon sorbet, prosecco, vodka

BIGNE

Vanilla or chocolate profiteroles

GRILLED PANETTONE

Warm panettone served with gelato

BAQUE CHEESE CAKE

Burnt fennel cheesecake

ALASKA BOMB

Mango ice cream, Italian merengue, passion fruit

AFFOGATO

Vanilla ice cream, coffee and liquor

VEGAN AFFOGATO

Hazelnut sorbet, coffee, liquor





SERVICING THE NORTHERN RIVERS

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.



Terra Catering

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