

# Terra Catering

BYRON BAY

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2024

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## 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.

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.



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  
Crostoni tuna sashimi, chilli, marjoram, taggiasca olives

CROSTINO AL SALMONE  
Crostoni 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

ORTIZ ANCHOVIES  
Crostoni, 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, stracciatella, 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

## ALL MENU OFFERINGS

### PANE E FOCACCIA

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

### RISOTTO

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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 Chorizo, scallops, prawns, peppers	RISOTTO AL TARTUFO Black truffle risotto	RISOTTO AI FRUTTI DI MARE Bay lobster and vongole

### PASTA

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ALLA NORMA Pasta alla norma, tomatoes, eggplant, basil, salted ricotta	BOLOGNESE 14-hour slow cooked Brisket Ragù	GNOCCHI AL RAGU Gnocchi seafood ragù, salsa verde, zucchini, dill	CAVOLFIORE Pasta with cauliflower, pine nuts, raisins, anchovies breadcrumbs
GRANCHIO Spanner crab, chilli, garlic, confit cherry tomatoes, salsa verde	CALAMARATA DI MARE Calamarata pasta, seafood ragù, squid, olives, capers	PASTA AL PESTO Trofie with genovese basil pesto	OCTOPUS RAGU Napolitan pasta with slow cooked octopus ragù
VONGOLE Linguine alle vongole (clams)	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
PARMIGIANA DI MELANZANE Nonna's parmigiana	LASAGNE AI FUNGHI Mushroom lasagna, Taleggio	FREGOLA SARDA Sardinian pasta with seafood	PASTA E FAGIOLI Cannellini and borlotti beans, onion, garlic
AMATRICIANA Mezzi rigatoni all'Amatriciana (crispy pork cheek and pecorino)	LASAGNE ALLA BOLOGNESE Classic lasagna, beef and pork	PANSOTTI ALLA LIGURE Crescenza, ricotta, marjoram, herbs ravioli with walnut sauce	
CACIO E PEPE Rigatoni cacio e pepe			

## ALL MENU OFFERINGS

### SECONDI

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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

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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

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

## ALL MENU OFFERINGS

### DOLCI

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#### 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, 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*

Chef Bruno Conti | Byron Bay and Northern Rivers  
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## STANDING CANAPÉS PACKAGES

Minimum spend applies.

### CANAPÉ PACKAGE BRONZO

\$75pp

Oysters and fresh lemon

Goat cheese tart, walnut,  
aged Balsamic

Crostini with Pepe Saya  
cultured butter, Cantabric  
anchovies Gran Riserva

Arancini ai 4 formaggi

Polenta frita, parmigiano  
reggiano, black garlic  
mustard

### CANAPÉ PACKAGE ARGENTO

\$90pp

Appellation oysters with White  
balsamic mignonette

Crostini Pepe Saya cultured butter,  
Cantabric anchovies Gran Riserva

Smoked salmon tart, creme  
fraiché, horserdish

Tempura prawns

Snapper crab bruschetta, chilli,  
black garlic mustard

Arrosticini abruzzesi, lamb  
skewers, salsa verde, lemon

Casarecce pasta with wagyu  
bolognese ragu

### CANAPÉ PACKAGE ORO

\$110pp

Appellation oysters with  
White balsamic mignonette

Crostini Pepe Saya cultured  
butter, Cantabric anchovies  
Gran Riserva

Sardine fritte, lime mayo

Tempura prawns

Wagyu bresaola with rocket  
and pecorino involtini

Charcoal WA octopus 'alla  
diavola'with romesco

Bay Lobster lettuce rolls

Pumpkin agnolotti butter  
and sage

## BANQUET PACKAGES

Please note these are sample menus and are subject to change to showcase the best produce available.  
Minimum spend applies. Staff cost is quoted separately according to the amount of guests.

### BANQUET

\$150pp

Focaccia alla Genovese  
Marinated white anchovies  
Burrata cheese  
Coopers Shoot Heirloom  
Tomatoes  
Wagyu bresaola, rocket,  
parmesan  
Calamarata Beef ragu  
Fish of the day  
Broccolini, romesco, smoked  
almonds  
Insalata mista

### BANQUET PREMIUM

\$175pp

Focaccia alla Genovese  
Whipped ricotta, mint oil  
Tonno agli agrumi, orange  
segment, fried capers, mandarin  
oil  
Caprese alla Siciliana  
Large king Ballina prawns  
Fish of the day  
Broccolini, romesco, smoked  
almonds  
Insalata mista  
Roasted potatoes

### BANQUET DIAMOND

\$200pp

Olive verdi marinate al Limone  
Focaccia alla Genovese  
Whipped ricotta, smoked salmon  
caviar  
Crudita' di mare agli agrumi  
(Tuna, Kingfish, Scampi)  
Scallops, cauliflower, nduja oil  
Fried sardines, Lime mayo  
Octopus, taggiasca olives,  
tomatoes, pesto  
Fish of the Day  
Wagyu or Fiorentina steak  
Roasted potatoes  
Broccolini, romesco,  
smoked almonds

## BANQUET PACKAGES

Please note these are sample menus and are subject to change to showcase the best produce available.  
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### FULL GREEK

\$150<sub>pp</sub>

Pita and Bread

Marinated jumbo olives

Taramasalata

Saganaki

Octopus, parsley, hummus,  
paprika

Grilled butterflied Spatchcock

6h Braised lamb shoulder, tzaziki

Roasted Potatoes with garlic

Greek salad

### SPANISH NIGHT

\$150<sub>pp</sub>

Bread, pepe saya cultured butter

Jamon Serrano y Pata Negra

Padron Peppers and Goat cheese

Verduritas (mixed grilled veggies)

Black squid ink risotto, peas,  
lemon

Albondigas (wagyu meatballs)

Pescado del Dia

Lentils and chorizo

Patatas Bravas

### THE SICILIAN

\$150<sub>pp</sub>

Oyster bar

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2 Standing Canapés

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Bread and Focaccia

3 Antipasti

1 Risotto or Pasta

1 Main

2 Sides



# BOOKING FORM

Print this page, fill it in and send a picture of it back to us.

*Terra Catering*

Booking Name:

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Company (if applicable):

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Occasion:

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Contact Number:

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Contact Email:

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Date of the Event:

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Time of the Event:

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Venue:

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Ideal spend per head:

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Number of Guests

Adults:

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Kids under 10:

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## MENU SELECTION

- Canapé Package Bronzo \$75pp
- Canapé Package Argento \$90pp
- Canapé Package Oro \$110pp
- Banquet \$150pp
- Banquet Premium \$175pp
- Banquet Diamond \$200pp
- Full Greek \$150pp
- Spanish Night \$150pp
- The Sicilian \$150pp

## PERSONALISE YOUR MENU

- 3x freshly shucked Sydney Rock Oysters \$10pp
- Selection of cheese with condiments \$20pp
- Grazing table with salumi \$20
- Mixed Grazing table salumi and cheeses \$35

## Terms and Conditions

*Our Events Coordinator will be in touch to confirm your details selected and discuss anything further you might require. Please note that minimum spends will be dependent on date, time and season and will be confirmed with you on a case-by-case basis. No split bills. Non-refundable deposit of \$1000 to secure the date. If the events gets postponed can be used as a voucher. Full payment is required 15 days before the event.*

## DESSERT SELECTION

- Pina' Colada panna cotta \$9pp
- Tiramisu, made especially for you \$10pp
- Basque Cheesecake, mixed berries \$8pp
- Crema catalana \$10
- Profiteroles vanilla or chocolate \$7pp
- Fresh watermelon \$6pp
- Classic Affogato \$10
- Vegan hazelnut affogato \$12
- BYO cake (served+plated on the day) \$5pp

## See something you'd like to try?

Let's talk!

**Chef Bruno Conti**

ph. 0424 530 390

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