



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.



THE HUT
BYRON BAY

ASSAGGINI / ONE BITE / FINGER FOOD

ideal for standing canapés

OSTRICHE Oysters natural or finger lime	CROSTINO AL SALMONE Croستini smoked salmon, crème fraîche, horseradish	BRUSCHETTA VERDURE Grilled zucchini, mint, stracciatella cheese	OLIVE ALL'ASCOLANA Fried olives filled with sausage, parmesan, nutmeg	PROSCIUTTO E MELONE Prosciutto san Daniele wrapped around Rockmelon
CAPRINO Goat cheese mousse, figs, walnuts, balsamic	SCALLOPS & NDUJA Canadian scallops, cauliflower puree, nduja	ORTIZ ANCHOVIES Croستini, ricotta, Cantabric anchovies, lemon zest	SALMON CAVIAR ON RICE CRACKER Black squid ink rice cracker, burrata, smoked salmon caviar	GAMBERONI FRITTI Fried king prawns in tempura, rocket & mayo
POLENTA FRITTA Polenta chips, parmesan, parsley, white truffle oil	BRUSCHETTA DI PARMA Bruschetta prosciutto, stracciatella cheese	ARANCINI ALLA MILANESE Saffron risotto balls with 4 cheeses	CROCCHETTE DI PROSCIUTTO Jamon Serrano croquettes	
CROSTINO DI TONNO Croستini tuna sashimi, chilli, marjoram, taggiasca olives	BRUSCHETTA CANTABRICA Roasted bell peppers, Cantabrian anchovies Gran Riserva	ARROSTICINI Lamb skewers, salsa verde, oregano and lemon		

ANTIPASTI

ACCIUGHE MARINATE Marinated white anchovies, pistacchio, pink peppercorns	INSALATA DI POLPO ALLA LIGURE Cold octopus salad, taggiasca olives, cheery tomatoes, potatoes	INVOLTINI DI MELANZANE Eggplant involtini, sugo, parmesan, basil	TOMINO ALLA PIEMONTESE Grilled tomino cheese, wrapped in pancetta, smoked honey, almonds	POLPETTE DI PESCE Sicilian fish balls, puttanesca sauce
RICCIOLA Kingfish crudo on fennel salad, olives, pine nuts, orange segment	POLPO GRIGLIATO Grilled octopus, hummus, confit cherry tomatoes, parsley	AFFETTATO MISTO Prosciutto, salame finocchiona, salsiccia sarda, mortadella, pickle veggies	COCKTAIL DI GAMBERI Prawns cocktail, salsa rosa	POLPETTE DI CARNE Black Angus meat balls
TONNO AGLI AGRUMI Tuna crudo, fried capers, ricotta, mandarin oil, orange	GAMBERONI ALLA SICILIANA Grilled king prawns, lemon chilli tomatoes concasse'	MORTADELLA AL MACADAMIA Mortadella grated macadamia, parmesan	TARTARE DI TONNO Tuna tartare, capers, olives, tomatoes, stracciatella, carasao bread	FICHI E GORGONZOLA Figs filled with gorgonzola
BURRATA SICILIANA Burrata cheese, caponata	SCALLOPS Scallops, smoked eggplant puree, confit cherry tomatoes	TAGLIERE DI FORMAGGI Selection of cheeses, Taleggio, gorgonzola, asiago	WAGYU BRESAOLA Air dried beef, Bresaola, broad, leaf rocket, olive oil, lemon	
BURRATA E BOTTARGA Burrata cheese, grilled zucchini, bottarga, lemon zest	VITELLO TONNATO Veal sliced, tuna mayo, fried capers, shaved parmesan	INSALATA DI MARE Mixed seafood cold salad (mussels, calamari, octopus, prawns)	LOBSTER CUPS Lobster, lettuce cup, lime mayo	
BURRATA DI TERRA Burrata cheese, grilled eggplant, cherry tomatoes coulis, pine nuts				

PANE E FOCACCIA

Focaccia	Iggy wheels
Pane alle olive	Olives, rosemary, potatoes
Sourdough	Ciabatta
Pane nero	Grissini
Gluten free bread	

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	

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	FREGOLA SARDA Sardinian pasta with seafood
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	PUMPKIN AGNOLOTTI Agnolotti filled with pumpkin amaretto, parmesan
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	PASTA E FAGIOLI Cannellini and borlotti beans, onion, garlic
AMATRICIANA Mezzi rigatoni all'Amatriciana (crispy pork cheek and pecorino)	LASAGNE AI FUNGHI Mushroom lasagna, Taleggio		

SEAFOOD PASTA

Casarecce pasta, chilli,
garlic, confit tomatoes,
swordfish, eggplant, mint

BEST
SELLER

SECONDI

SPADA ALLA SICILIANA Grilled Swordfish served with caponata	PESCE INTERO Whole market fish 1kg	AGNELLO Braised lamb shoulder, oregano, tzatziki	BISTECCA FIORENTINA T-bone 1kg Angus / Fiorentina steak	SCALOPPINE AL LIMONE Veal scaloppine, dusted in flour, lemon
DENTICE ALLA VERNACCIA Snapper, butter noisette, white wine, lemon, capers, cannellini beans puree	PRAWNS Butterfly prawns	GUANCIA 12h-braised beef cheek	PORCHETTA ALLA ROMANA Rolled pork belly roman style, rosemary and garlic, crispy skin	MAIALINO 24-hour pork belly, mashed potato, baby carrots, jus
PESCE IN UMIDO Snapper, cannellini, lemon, clams, parsley	CALAMARI Grilled squid	WAGYU Wagyu steak rump cap MBS 5 or 8 sliced	COTOLETTA ALLA MILANESE Veal milanese on the bone	BALMAIN BUGS (MP) Char grilled Balmain Bugs
PESCE ALL'ACQUA PAZZA Snapper, crazy water (chilli, garlic, cherry tomatoes, olives, capers, parsley, white wine)	SALMONE Baked salmon	SIRLOIN Sirloin off the bone black Angus 150 days grain fed	SALSICCIA DI MAIALE Grilled pork sausage, fennel	ARAGOSTA (MP) Whole Lobster
SNAPPER PIL PIL Snapper fillet, pil pil butter	POLIPO ALLA DIAVOLA Spicy grilled octopus, hummus, olives	POLPETTE AL SUGO Meatballs, Napoli sauce, Parmesan and basi	POLLASTRO Butterflied spatchcock, romesco sauce	

MP = Market Price

CONTORNI

POMODORI Tomatoes salad marjoram	RADICCHIO Radicchio, grapes, balsamic dressing	FAGIOLINI Green beens almonds and lemon	CORN Grilled corn, pecorino, olive oil, mint, pepper	FRIGGITELLI Roasted chillies
RUCOLA Rocket salad, shaved parmesan, chardonnay vinegar	PATATE Roasted potatoes, rosemary and garlic	BRUXELLES Brussel sprouts and crispy prosciutto	MELANZANE Fried eggplant, salsa verde, lemon	ZUCCA Roasted pumpkin, balsamic
CAPONATA Sicilian caponata (baked veggies)	FINOCCHIO Fennel salad, orange segment, dill	CANNELLINI Tuscan style cannellini beans, rosemary, olive oil	ZUCCHINI Grilled zucchini, salsa verde	PEPERONATA Onion, yellow and red capsicum, bayleaf
PANZANELLA Croutons, cucumber, tomatoes, onion, basil	LATTUGA Lettuce, cheery tomatoes, pickled red onion	POLENTA Soft polenta, Gruviera cheese	CAROTE Roasted baby heirloom carrots	
ENDIVIA Summer salad, witlof, peach, walnut	BROCCOLINI Grilled Broccolini, smoked almonds	LENTICCHIE Black lentils and chorizo	CIME DI RAPA Wild broccoli, garlic, chilli, anchovies	

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

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.

Terra Catering



THE HUT
BYRON BAY

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

Minimum spend applies.

CANAPÉ PACKAGE ARGENTO

\$100pp

4 standing canapés

+

1 substantial

CANAPÉ PACKAGE ORO

\$150pp

6 standing canapés

+

2 substantials



BANQUET PACKAGES

Please note that these are sample menus and may change to reflect the best seasonal produce available. Chef Bruno Conti will work with you to tailor a menu to your tastes, preferences and budget.

BANQUET

\$125pp

1 standing canapé

Pane & Focaccia

1 Antipasto

1 Pasta

OR

1 Risotto

1 Main

2 Sides

BANQUET PREMIUM

\$160pp

3 standing canapés

Pane & Focaccia

2 Antipasto

1 Pasta

OR

1 Risotto

2 Mains

2 Sides

BANQUET DIAMOND

\$200pp

4 standing canapés
+ Oyster Bar

Pane & Focaccia

3 Antipasto

1 Pasta

2 Mains

1 Dessert

SAMPLE BANQUET MENUS

Please note that these are sample menus and may change to reflect the best seasonal produce available. Minimum spend applies.

Staff cost is quoted separately according to the amount of guests.

TERRA

\$125pp

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

SICILIAN

\$160pp

Scallop

Saffron potato purée, 'nduja oil

Cantabrian Anchovy Crostino

Ricotta, Cantabrian anchovy, lemon zest

Wagyu Skewer

Salsa verde

Pane & Focaccia

Burrata & Caponata

Raw Fish alla Siciliana

Kingfish, fennel, orange, mandarin oil

Casarecce alla Norma

Eggplant ragù, tomato, basil, ricotta salata

Pesce alla Vernaccia

Cannellini bean purée, butter, marjoram

Patate Arrosto

Roasted potatoes, garlic, sage

Broccolini

Romesco

THE HUT SIGNATURE

\$200pp

Oysters

Scallop

Purple potato purée, lardo

Cantabrian Anchovy Crostino

Ricotta, Cantabrian anchovy, lemon zest

Four-Cheese Arancini

Jamón Serrano Croquette

Pane & Focaccia

Tuna

Cucumber & tomato gazpacho

Burrata

Black salt, extra virgin olive oil

Jamón Ibérico de Bellota — Pata Negra

Australian Bay Lobster Pasta

Chilli, garlic, fennel seeds, confit tomato

Fish of the Day

Beurre blanc, fried capers,
black olive dust, chives

Wagyu Rump Cap MS8+

Insalata Mista

Oro Nobile extra virgin olive oil

Caponata

Broccolini

Ajo blanco

BOOKING FORM

Terra Catering

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

Booking Name:

Company (if applicable):

Occasion:

Contact Number:

Contact Email:

Date of the Event:

Time of the Event:

Venue:

Ideal spend per head:

Number of Guests

Adults:

Kids under 10:

MENU SELECTION

☐ Standing Canapé \$100pp

☐ Standing Canapé \$150pp

☐ Banquet Terra \$125pp

☐ Banquet Sicilian \$160pp

☐ Banquet The Hut \$200pp

PERSONALISE YOUR MENU

☐ 2x freshly shucked Sydney Rock Oysters \$10pp

☐ Selection of cheese with condiments \$25pp

☐ Grazing table with salumi \$25

☐ Mixed Grazing table salumi and cheeses \$40

DESSERT SELECTION

☐ Pina' Colada panna cotta \$14pp

☐ Tiramisu, made especially for you \$14pp

☐ Basque Cheesecake, mixed berries \$14pp

☐ Crema catalana \$14

☐ Fresh watermelon \$14pp

☐ Classic Affogato \$10

☐ Vegan hazelnut affogato \$14

☐ BYO cake (served+plated on the day) \$5pp

See something you'd like to try?
Let's talk!

Chef Bruno Conti
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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 \$1,000 to secure the date. If the events gets postponed can be used as a voucher. Full payment is required 15 days before the event.