



*Enjoy a dinner with your friends without spending time on cooking, keep checking the stoves and the oven!*

*Hire your very own personal chef for the evening, so that you can sit back and relax.*

*Imagine enjoying all of the fun of a dinner party at home without the added stress of catering: we will provide you and your guests with a memorable night of good company and good, authentic Italian Food at your place!*

*Once we agree on the menu, have dates and time locked in it's a simple process: the chef arrives about 40 minutes prior to the dinner party to set up the kitchen for service.*

*All you need to do on the day is set the table with your own cutlery, plates and glassware... and then enjoy!*

*We will bring all of the equipment required or check with you if we need anything. As long as you have a little bench space, an oven, and a stove top we are good to go!*

*The chef will also serve the meal to the table.*

*All you have to do on the night is look after the beverages as a normal host might. However, if you would like a waiter or a bartender, we can organise that for you too!*

*For most clients this will be the first time they have a private chef in their kitchen. If you are new to this, just relax and enjoy the whole experience.*

*We also offer extra cleaning service to ensure your kitchen is spotless and sail off into the sunset... How easy is that!*

*If you would like a quote or wish to book simply **call Ambrosia Food Creation on 0490296931** or send us a message on Facebook/Instagram.*

## Menu Giove

Charcoal Black mini-Pizza with fresh Tomato and Basil, hint of Lemon  
Parmesan pannacotta served with hot homemade crostini

Pasta Timbale with Leek and Goat's cheese

Check "Dessert's list" to add one!

\$ 45 per person

## Menu Minerva

Sourdough Focaccia Bread with Cherry heirloom Tomatoes  
Bigne` stuffed with ham mousse and homemade fresh cheese  
Veils of Prosciutto and Melon

Sautéed Homemade Pumpkin Ravioli with burnt Butter and Salvia leaves

Check "Dessert's list" to add one!

\$50 per person

## Menu Marte

Mini Charcuterie with homemade Grissini  
Burrata salad with rocket and cherry tomato topped with balsamic glaze

Culurgiones typical Sardinian ravioli Stuffed with potatoes, fresh cheese, pecorino  
cheese and mint in red sauce

Vegetables Lasagna with Aubergines, Zucchini, Pumpkin and Béchamel Cream Creamy

Check "Dessert's list" to add one!

\$80 per person

## Menu Poseidone

Sydney Oyster with flying fish roe and wakame  
Zucchini flowers filled with ricotta, semi dried tomatoes and lemon zest lightly fried  
Sourdough Bruschetta with house marinated Salmon and capers

Trofie Pasta with Mussels, Pepper and Vegetables' Brunoise Pasta Timbale with Leek  
and Goat's cheese

Or

Barramundi in Soft Potato Crust on Asparagus, Rainbow Carrots and Zucchini in Basil  
Flavour

Check "Dessert's list" to add one!

\$ 100 per person

## Menu Plutone

Italian Caprese salad with Tomatoes, Bufala and basil  
Sourdough bites with smoked Salmon and cream cheese

Basil and almonds-crusted Veal medallions served with sautéed vegetable

Check "Dessert's list" to add one!

\$ 55 per person

## Menu Vesta

Colourful Tomato Skewer seasoned with homemade fresh Pesto  
Baked polenta with Gorgonzola cheese and Honey  
Focaccia

Nonna's Polpettone (typical Italian meatloaf) with roasted potatoes

Check "Dessert's list" to add one!

\$ 40 per person

## Menu Venere

Italian Bruschetta (tomato and basil)  
Salatini (mixed flavours puff pastry bites)\*  
Burrata salad with rocket and cherry tomato topped with balsamic glaze

Sautéed pumpkin Risotto with topped with Freshly chopped Chives

Pollo alla Diavola ("Devil-Style Grilled Chicken) with mixed vegetables

Check "Dessert's list" to add one!

\$ 75 per person

❖ *Only Vegetarian available*

## Menu Giunone

Risotto with yellow cherry tomatoes, basil and mozzarella cheese

Vegetarian stuffed Zucchini soft inside, crunchy outside with almond flakes

Torta Salata (Italian Quiche choice of Vegetarian or with Chicken)

Check "Dessert's list" to add one!

\$ 50 per person

## Menu Bacco

Sydney Oyster with flying fish roe and wakame  
Sourdough bites with smoked Salmon and cream cheese

Spaghettoni pasta with rocket and basil homemade pesto with walnuts and rose petals  
Fusilli Pasta with Blue Cheese and Wild Mushrooms

Veils of Prosciutto and Melon

Check "Dessert's list" to add one!

\$ 90 per person

## Dessert's list:

Fruit Skewers

Mixed Italian Mignon Pastries (recommended!)

Orange and Almond Cake bites

Ricotta Cheese & Pear Tart

Fresh Fruit and Custard mini tarts

Neapolitan Sfogliatelle

Bomboloni (Italian Doughnuts with your choice of fillings)

Profiteroles

Italian Sponge Cake filled with choice of vanilla custard, chocolate custard, any custard and strawberries or blueberries...)

“Call out fee” \$50 each guest or FREE over 5 people.

If you would like to Mix and Match between the menus you can!

We will let you know if there is any difference in price.

## Additional Services:

- ❖ **Spotless Kitchen!** For an extra \$30/guest we will also clean your kitchen and your table leaving the whole place shining!
- ❖ **Cocktail Night!** Have your own Personal Bartender for an extra \$35/hour creating cocktails with the Alcohol you provide! (we can provide a list of cocktails and ingredients needed!)
- ❖ **Cooking Class Lovers!** We come to your place, and we also teach you and your friends how to cook the dinner we are going to serve you! Additional cost of \$90/guest.