



Family Style Service

4 course - \$60.⁰⁰ per head

3 course - \$50.⁰⁰ per head

Anti-pasto

Marinated and pickled vegetables, cured meats and terrine

Pasta - *please choose one; individually plated*

Ricotta ravioli with butter and sage

Suckling pig lasagna

Mushroom risotto with truffle oil

Mains - *please choose one*

Porchetta served with lentils

Abbachio alla Romano - braised lamb, baby onions

Suckling pig

Roast free range chicken, roasted porcini and assorted mushrooms

Whole fish*

Rotolo of beetroot and walnut

Mains will be served with:

- Classic garlic bread
- roast potatoes with garlic and sea salt
- green salad with house dressing or seasonal greens & anchovy dressing

** market price may increase the cost per head*

Sweets - *please choose one; served with Italian espresso*

Tiramisu

Tart of the day

Cannoli

Fruity semifreddo

Chef's Menu

\$55.⁰⁰ per head

Degustation style meals enable your guests to experience dishes that they may not see on an everyday menu. The selection of food is chosen closer to the day of your event, to ensure that only the freshest seasonal produce is used.

Here is an example of Oscar's degustation menu.

Antipasti Misti

Selection of marinated and pickled vegetables, cured meats and terrine

Zuppa

Zuppa di pesce

Snapper, mussel, prawn & saffron broth

Primi

Malloreddus con gamberi e zafferano

Sardinian gnocchi with prawns and saffron

Secondi

Abbacchio alla Brunetti con insalata

traditional Roman roasted spring lamb and salad

Ghiaccio

Granita di limoncello

Dolci

Semifreddo al miele

honey semifreddo with figs and walnuts

Espresso e Cantucci

Italian stovetop espresso and cantucci biscotti

Beverage

Packages – per person & available on premise only

Our beverage packages include sparkling wine, still wine, beer & soft drinks

	2 hour event	3 hour event	4 hour event
Journal package	\$26.00	\$34.00	\$41.00
Canteen package	\$32.00	\$40.00	\$47.00

If you would like us to source any particular beverages for your event, please let us know and we will endeavour to locate it for you.

Cheese (30gms per person) served with fruit toast and quince paste can be added to the menu for an extra \$8.⁰⁰ per person

Contact Details

Journal Canteen
253 Flinders Lane
Melbourne VIC 3000
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Minimum orders and availability

Certain items may:

- (a) require a minimum order
- (b) not be available at the time of your request
- (c) change without notice.

Orders and Cancellations

- Alterations or cancellations to any part of the order form may not be accepted within 3 business days of the event.
- If catering is altered or cancelled within 3 business days, the customer may be charged at our discretion.
- Catering may not be provided if the order is not placed 3 business days prior to the event.
- We have the right to refuse certain requests.

Payment & refunds – *certain events may encounter the following terms*

- A 10% deposit is required to secure the event. Until such time that the deposit has been paid, the booking will only be held in a tentative state.
- The balance of the invoice is to be paid in full 3 business days prior to the event.
- If the balance of the invoice is not paid 3 business days prior to the event, the event will be cancelled and the refund will not be issued.
- Bookings cancelled within 3 to 14 business days of the event will not receive a refund however the deposit can be transferred for use at another event.
- Full refunds will be given on bookings cancelled 14 days or more in advance.

GST

All prices are GST inclusive where applicable