



SAY I DO
AT CAFE GUSTO

WWW.CAFEGUSTO.COM.AU



GUSTO

LORD STREET, BOTANY NSW

Firstly
THANK YOU
For considering us

*We are here to help,
nothing is too big or small and we pride ourselves on
Excellence in service and attention to the details that make
your event shine.*



Events Specialists
TRIED & TRUSTED
in bringing your events to life

GAIA FLORA
www.gaiaflorea.com.au
info@gaiaflorea.com.au

ETERNITY EVENT HIRE
www.eternityeventhire.com
Mine - 0444 555 127

BELLE EVENTS
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belleeventssydney@yahoo.com
Natalie - 0424 436 498

BAKED BY AKA
[@bakedby.aka](https://www.instagram.com/bakedby.aka)
Annaliese - 0449670456

KAKES BY KATIE
www.cakesbykatie.com.au
Katie - 0416 264 161

ZIO DIZ CAKES
www.cakesbyziodiz.com.au
0408 406 211

ANELLO WEDDING PHOTOGRAPHY
www.anelloweddings.com.au
0420 629 346



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*CEREMONY CHAIR HIRE
ARBOUR HIRE
SIGNING TABLE
EVENT THEMEING
LIGHT INSTALLATIONS AND MORE...*

Our **VENUE**

Our open plan venue with floor to ceiling glass doors & windows opening onto a fish filled lakeside terrace overlooking the magical Lakes Parklands.

Creating the most perfect atmosphere to host your next intimate wedding, Engagement party, Product Launch or Christening.

We only offer exclusive use of the venue to each event.

All our staff are highly trained professionals that will seamlessly run your event, with a warm and welcoming atmosphere.

Our wonderful head Chef Danilo Viola is a passionate individual who has worked for exclusive venues throughout Sydney for over 14 years.

He has hand crafted these menus to ensure there is something to please everyone and ensure your guests leave each event with a deliciously pleasing experience.

We also offers over 200 Free car parking spaces for you and your guests to utilise, wheelchair accessibility, private bar, specialty coffee, food & drink packages as well as the flexibility of a bar tab or custom set menu to your liking.

If a spritzer and antipasto in the sun is your kind of event, then Café Gusto is right for you!



Sharing
BANQUET
\$55 per person

To Share
STARTER

Antipasto

A mixed selection of cheeses, cured meats and roasted vegetables served with, quince paste, bread, and lavosh.

To Share
MAINS

Schnitzel Platters

Chicken schnitzels & chips served with Aioli and lemon wedges

Pasta Platters - choose 2

Linguine Prawns

Handmade semolina linguine, Prawns, anchovies, chilli, garlic & tomatoes simmered in a white wine sauce.

Lamb Ragu

Handmade semolina linguine tossed through a slow-cooked Lamb ragu. Finished with fresh rocket and shaved parmesan cheese

Gusto signature Bolognese

Handmade semolina linguine, tossed through a 12 hour cooked Traditional Italian Pork & Veal Bolognese.

Penne Norma

Handmade semolina pasta cooked in a traditional eggplant, garlic & napolitana sauce and topped with whipped ricotta cheese.

Pulled Beef Ragu

Slow cooked in a traditional red sauce served with handmade semolina pasta.

Tea & Coffee served at the end

Additional
OPTIONS

<i>Grilled kind pesto prawns</i>	<i>8.70</i>
<i>Salt and pepper calamari</i>	<i>5.60</i>
<i>Fresh oysters</i>	<i>5.60</i>
<i>Fresh tiger prawns</i>	<i>9.30</i>
<i>Wild Mushroom and Truffle Arancini</i>	<i>4.00</i>
<i>Antipasto</i>	<i>18.00</i>
<i>Cheese Board</i>	<i>18.00</i>
<i>Salads Please ask for selections</i>	
<i>Garlic and herb sourdough</i>	<i>5.00</i>

**All pricing is Ex GST*



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Alternate Serve BANQUET

2 course - \$59 per person / 3 course - \$74 per person

Alternate Serve - Choose 2 ENTREE

Burrata

*San Daniele Prosciutto on a bed of Heirloom Tomato, Basil, Cow Milk Burrata.
Finished with Tasmanian Truffle oil*

King Prawns

Tian of King Prawns with avocado, tomato and wasabi aioli topped with fresh rocket

Lamb ragu

Handmade semolina linguine tossed through a slow-cooked Lamb ragu. Finished with fresh rocket and shaved parmesan cheese.

Alternate Serve - Choose 2 MAINS

Crispy Skin Salmon

Served on a Bed of Safron spinach and tomato risotto, drizzled with balsamic glaze.

Chicken Supreme

Thigh Fillet wrapped with prosciutto Sabrina Danielle and fresh sage, served with mushroom puree and crushed rosemary chat potatoes.

200g sirloin steak

pan fried sirloin steak, served with house made potato Gratin & seasonal vegetables finished with an authentic French red wine jus.

Alternate Serve DESSERT

Hazelnut Mousse

French inspired Hazelnut Mousse with a berry salad & Chantilly cream

Lime Ricotta Cheesecake.

Traditional Italian Ricotta cheesecake with a twist of lime served with a refreshing passionfruit sorbet

Tea & Coffee served at the end

**All pricing is Ex GST*

Alternate Serve
BANQUET

2 course - \$82 per person / 3 course - \$97 per person

Alternate Serve - Choose 2
ENTREE

Seared Canadian Scallops

Seared Canadian Scallops served with parsnip puree & prawn dumpling

Beef Tataki

Food Grade beef Tataki served with seaweed and sesame seed salad finished with a wasabi aioli

Crab and Prawn Ravioli

With a prawn Bisque and drizzled with lemon infused olive oil

Alternate Serve - Choose 2
MAINS

French Inspired Beef Tenderloin

Beef Tenderloin fillet serve with sarladaise potato, grilled broccolini, & béarnaise sauce

Wild caught Snapper

Pan Fried Snapper Fillet with fillet with roast kipfler potatoes,, sautéed mixed greens topped with orange green and peppercorn sauce.

Marinated Lamb Rump

Marinated Lamb Back strap, served with Paris mash and ratatouille

Alternate Serve
DESSERT

Black Forrest

Traditional Black Forrest cake served with vanilla gelato.

Warm Apple Crumble

Oven baked golden apple crumble served warm with a crème Anglaise and a scoop of vanilla gelato

Tea & Coffee served at the end

**All pricing is Ex GST*

