

# CARLOTTA

PRIVATE DINING



## CARLOTTA

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Carlotta is a distinctly Australian celebration of Mediterranean flavours and hospitality, crafted especially for Canberra. We're channelling the generous spirit of Mediterranean dining, giving a warm and vibrant nod to the trattorias and tavernas found dotted along the European coastline.

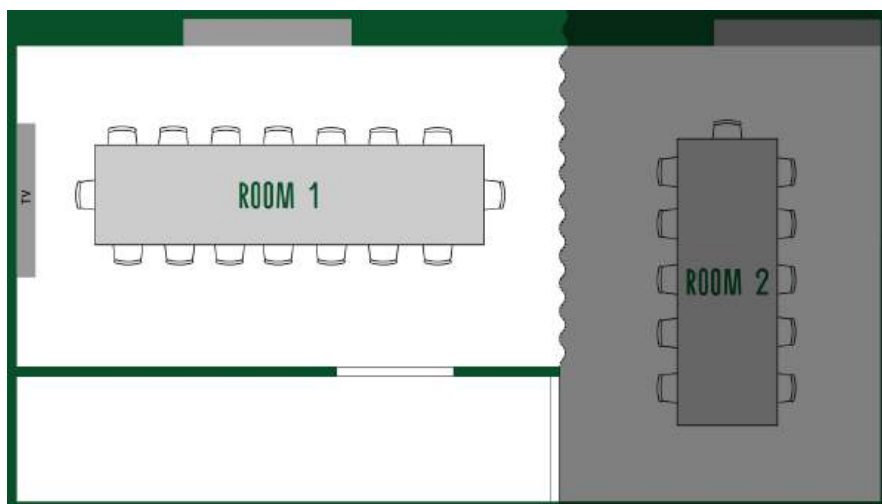
Carlotta's menu encourages shared feasting across an ever-evolving selection of antipasti, handmade pasta, and meat and seafood cooked over coals, with a custom-made wood oven from Naples taking pride of place in the kitchen.



## PRIVATE DINING

### ROOM 1

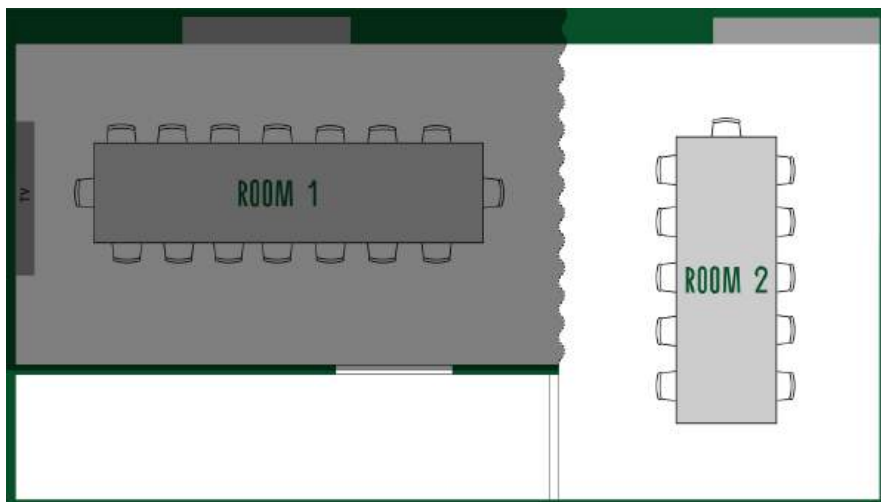
Tucked away from the main dining room, Carlotta's two private spaces each offer a warm and vibrant setting for smaller celebrations. Room 1 comfortably seats up to 16 guests and includes its own 65-inch screen for presentations.



## PRIVATE DINING

### ROOM 2

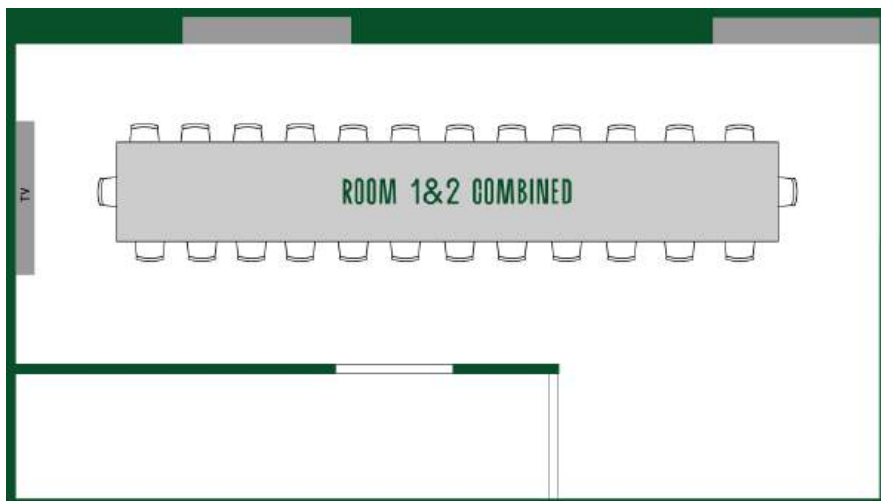
Located adjacent to Room 1, this intimate private dining space can accommodate up to 11 guests for a seated event.



## PRIVATE DINING

### ROOM 1 & 2 COMBINED

Carlotta's two adjacent private dining spaces can also be hired in combination, seating up to 26 guests in total. A 65-inch screen is available for presentations.

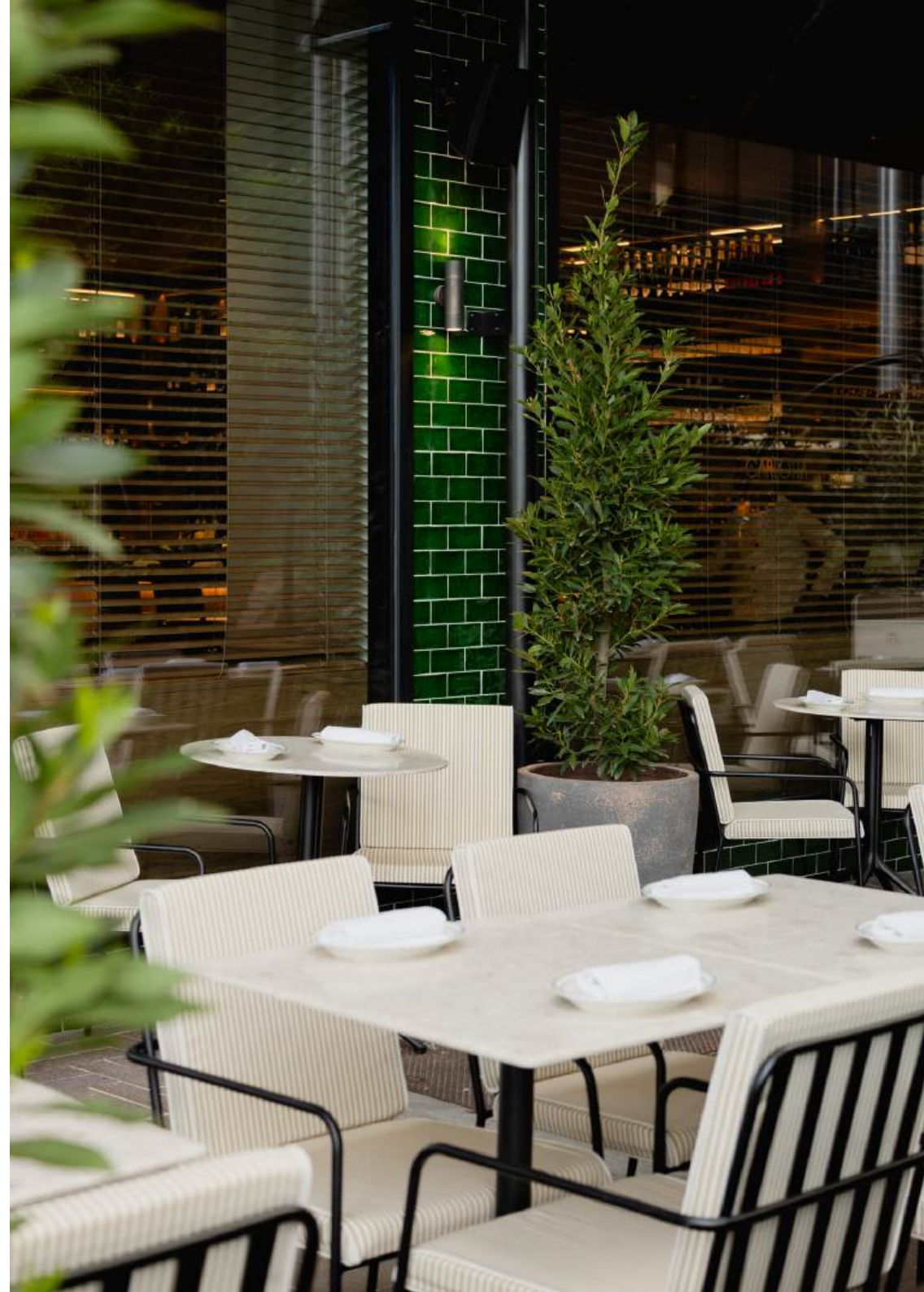
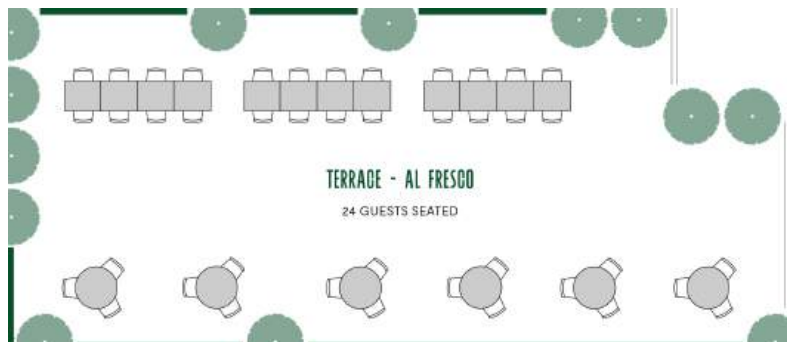
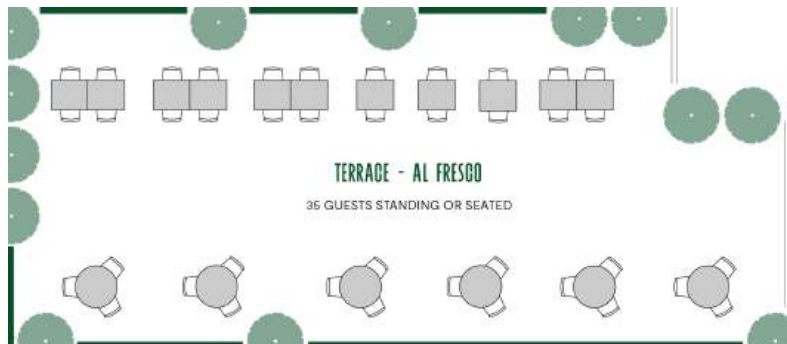


## PRIVATE DINING

### THE TERRACE

Exclusive use of Carlotta's Euro-inspired terrace is also available for al fresco events with a vibrant Mediterranean flavour. The space can be formatted to seat up to 24 guests with additional standing room, or to accommodate 35 guests for a fully seated event.

Please note, due to the al fresco nature of this space, in the event of poor weather your group may be relocated inside to the main restaurant.



## PRIVATE DINING MENUS

### \$75 BANQUET

#### ANTIPASTI

ROSEMARY & SEA SALT FOCACCIA

WHIPPED RICOTTA, CHILLI, HERB OIL

ROAST PEPPERS, CANTABRIAN ANCHOVY

MORTADELLA

BUFFALO MOZZARELLA

#### PASTA

MAFALDINE, SLOW-COOKED BEEF RAGU

#### SECONDI

CHICKEN ALLA GRIGLIA, GARLIC, ANCHOVY, LIMONE

### \$88 BANQUET

#### ANTIPASTI

ROSEMARY & SEA SALT FOCACCIA

WHIPPED RICOTTA, CHILLI, HERB OIL

ROAST PEPPERS, CANTABRIAN ANCHOVY

PROSCIUTTO SAN DANIELE, BUFFALO MOZZARELLA

#### PASTA

MAFALDINE, SLOW-COOKED BEEF RAGU

#### SECONDI

WHOLE LAMB SHOULDER

WOOD OVEN ROASTED, WHITE BEANS, PRESERVED LEMON

#### SIDES

BROCCOLINI, GARLIC, CHILLI

INSALATA DI CAVOLO, SHREDDED CABBAGE, PEAS, PECORINO

#### DOLCI

TIRAMISÙ CARLOTTA

## PRIVATE DINING MENUS

### \$110 BANQUET

#### ANTIPASTI

ROSEMARY & SEA SALT FOCACCIA  
STRACCIATELLA, BROAD BEAN, BOTTARGA  
PROSCIUTTO SAN DANIELE, BUFFALO MOZZARELLA  
KINGFISH CRUDO, CAPERS & FENNEL

#### PASTA

CRAB LINGUINE, LOBSTER OIL, CHILLI

#### SECONDI

RIB-EYE ON THE BONE 1KG

#### SIDES

BRAISED GREEN PEAS, JAMÓN  
POTATOES AU GRATIN  
INSALATA DI CAVOLO, SHREDDED CABBAGE, PEAS, PECORINO

#### DOLCI

TIRAMISÙ CARLOTTA

### \$160 BANQUET

#### ANTIPASTI

ROASTED GARLIC FLATBREAD  
STRACCIATELLA, BROAD BEAN, BOTTARGA  
PROSCIUTTO SAN DANIELE, BUFFALO MOZZARELLA  
KINGFISH CRUDO, CAPERS & FENNEL

#### PASTA

LOBSTER A L'AMERICAINE  
HANDCUT CAMPANELLE PASTA, SAUCE AMERICAINE

#### SECONDI

BISTECCA ALLA FIORENTINA 1.2KG

#### SIDES

BRAISED GREEN PEAS, JAMÓN  
POTATOES AU GRATIN  
INSALATA DI CAVOLO, SHREDDED CABBAGE, PEAS, PECORINO

#### DOLCI

TIRAMISÙ CARLOTTA



## CANAPÉS ON ARRIVAL

### SELECT THREE CANAPÉS FROM \$21PP

FRESHLY SHUCKED OYSTERS

MOZZARELLA ARANCINI

TUNA TOAST

SALUMI-WRAPPED GRISSINI

RICOTTA GNUDI, AGLIO NERO

INSALATA CAPRESE GLAZED SKEWER





## BEVERAGE OFFERINGS



## COCKTAILS ON ARRIVAL

### **SORRENTO FIZZ \$20**

GIN, LIMONCELLO, YUZU, ELDERFLOWER, MOSCATO

### **BELLINI \$19**

WHITE PEACH, APRICOT, ROSÉ PROSECCO

### **SPICY GRAPEFRUIT MARGARITA \$23**

TEQUILA, GRAPEFRUIT AGAVE, LIME, JALAPENO, MARASCHINO

### **PASSIONÉ \$20**

VODKA, PASSIONFRUIT, COCCHI AMERICANO, VERJUICE

### **NON-ALCOHOLIC**

### **STRAWBERRY & RHUBARB SPRITZ \$14**

STRAWBERRY, RHUBARB, RASPBERRY TONIC, CUCUMBER



## BEVERAGE PACKAGES

### PACKAGE 1

2HR - \$45	3HR - \$60	4HR - \$70
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#### BEER

Bright Brewery Alpine Lager (Tap) 360ml,  
Bright, Vic

Bentspoke Hazy Pale Ale (Tap) 360ml,  
Canberra, ACT

#### SPARKLING

Cester Camillo Prosecco NV,  
Veneto, Italy

#### WINE

Montevento Pinot Grigio 2023,  
Veneto, Italy

Castello di Farnetella Chianti  
Colli Senesi 2021, Tuscany, Italy

### PACKAGE 2

2HR - \$60	3HR - \$75	4HR - \$95
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#### BEER

Bright Brewery Alpine Lager (Tap) 360ml,  
Bright, Vic

Bentspoke Hazy Pale Ale (Tap) 360ml,  
Canberra, ACT

#### SPARKLING

Cester Camillo Prosecco NV,  
Veneto, Italy

Chandon Blanc de Blancs NV,  
Yarra Valley, Vic ADD ON \$10pp

#### WINE

Ravensworth Fiano 2023,  
Murrumbateman, ACT

Montevento Pinot Grigio 2023, Veneto, Italy

Riversdale Pinot Noir 2024,  
Coal River Valley, Tas

Luccarelli Negroamaro 2021,  
Puglia, Italy

### PACKAGE 3

2HR - \$75	3HR - \$90	4HR - \$115
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#### BEER

Bright Brewery Alpine Lager (Tap) 360ml,  
Bright, Vic

Bentspoke Hazy Pale Ale (Tap) 360ml,  
Canberra, ACT

#### SPARKLING

Chandon Blanc de Blancs NV,  
Yarra Valley, Vic

Bollinger Special Cuvée Brut NV,  
Champagne, France ADD ON \$20pp

#### PREMIUM WINE

Collector Tiger Tiger Chardonnay 2022,  
Canberra, ACT

Antonio Soave 2023, Veneto, Italy

Levant by Levantine Hill Pinot Noir 2022,  
Yarra Valley, Vic

Clonakilla Hilltops Shiraz 2022,  
Murrumbateman, ACT

Nostro Nebbiolo 2022, Heathcote, Vic

THANK YOU