



PRIVATE & GROUP DINING MENU

UNFORGETTABLE PRIVATE AND GROUP DINING EXPERIENCES

AWARD WINNING PRIVATE DINING

At Pendolino, we specialize in elevated private dining and group experiences, blending handcrafted Italian cuisine, award-winning wines, and impeccable service in a warm and intimate setting.

Whether you're planning a corporate gathering, special celebration, or an intimate private event, our carefully curated group dining menus offer the perfect balance of tradition, quality, and seasonality

GROUP DINING OPTIONS

(For bookings over 10 guests)

- **3 Course Dining Experience – \$175 PP**
- **4 Course Dining Experience – \$195 PP**
- **6 Course Tasting Menu/Matching Wine – \$205 PP/ \$350 PP**

- **2-Course Special Group Lunch Offer – \$140 PP**

- ***FIORENTINA – CONTROFILETTO ALLA FIORENTINA 500G (\$35 Supplement)**
Charcoal-Grilled Cape Grim Free Range Grass-Fed, Bone-In Tasmanian Florentine Beef Sirloin, Celeriac
Parmigiana Bianca, Red Wine Cultured Butter

Every Dining Experience Includes:

- Curated Tasting Plate as the first course
- House-made artisan breads & super-premium olive oils
- Two shared side dishes **(included in three- and four-course menus)**
- Coffee, tea & our signature olive oil truffle petit fours
- Curated wine service
- Dedicated experienced waitstaff

PRIVATE DINING & GROUP BOOKINGS MENU

FIRST COURSE – *Included in all dining options*

CURATED TASTING PLATE –

Winter Cauliflower Vellutata, Romanesco & Parmesan Pangrattato, Chives, *Rylstone Frantoio Reserve 2025 EVOO* ; Crisp Purple Bliss, Tomato, Cashew, Almond & Macadamia; Wild Boar Fried Ascolana Olive; Northern Queensland Barramundi Baccalà Rice Cracker

SECOND COURSE – *Choice of*

KINGFISH TARTARE - Local Wild Caught Yellowtail Kingfish, Crimson Bravo Apple, Kohlrabi, Root Vegetable Salad, Garum
2024 Cobram Estate Premiere EVOO

HEIRLOOM CAULIFLOWER & BROCCOLI - Stracciatella, Ancient Grains, Pulses, Pendolino Nebbiolo Vinaigrette, Barley & Thyme Cracker - *Alto Robust 2024 EVOO*

ALBA ORGANIC BEEF CRUDO – Organic NSW Beef Carpaccio, Aged Cow's Milk Testun di Barolo Cheese, Siena Morbidi Truffled Pecorino Dolce, Walnut,
Red Sorrel, Burnt Grain, Tendon Crackling - *2024 Pendolino Fruttato Allegro EVOO*

RAVIOLI DI MAGRO - Pendolino Classic Hand-Made Spinach & Artisan Cheese Ravioli, Pepe Saya Cultured Burnt Butter, Sage
(can also be served as a main course)

THIRD COURSE – *Choice of*

KING PRAWN & TUSCAN BLACK KALE RISOTTO – Cavolo Nero Risotto, Gulf King Prawn, Acoya Pearl & Prawn Butter

LIGURIAN GLOBE ARTICHOKE TORTA VERDE – Spelt Pastry Globe Artichoke, Zucchini & Gruyere Pie, Lovage, Ricotta & Zucchini Cigar

PESCE ALLA GRIGLIA - Northern Queensland Barramundi, Mediterranean Herbs, Sage, White Raisins, Pine Nuts, Rainbow Chard, Sebago Potato, Borlotti, Candied Olive

BANNOCKBURN FREE RANGE FARM HEN INVOLTINO - Wild Medicinal Mushrooms, Chioggia Target & Golden Beetroot, King Edward Potato Tortino, Orzo Nero, Pumpkin Seed, Grana Padano - *2025 Pendleton Reserve EVOO*

DESSERT – *Choice of*

1939 NOUGAT SEMIFREDDO – Pendolino Classic Mondo Torrone, Ligurian Honey and Almond Milk Semifreddo,
Strand Nut Shop 1939 Vienna Candied Almonds

ZIBIBBO POACHED PEAR, BUCKWHEAT AND OLIVE OIL SPONGE CAKE - Salted Espresso Gelato, Zabaione, Sugar Crisp - *Pendolino Dolce EVOO*

MERINGATA INVERNALE – Raspberry & Persimmon Meringue Torta, Meredith Dairy Yogurt & Lily's Hunter Valley Honey Gelato, Mascarpone, Pistachio, Persimmon Honey Agrodolce

INDIVIDUAL CHEESE PLATE

Served with Fresh Pear, Grape Marmalade, selection of Carta di Musica, Grissini and Fruit Bread

SIDE DISHES – *To share for the table*

BROWN BUTTER POTATOES - Parmesan, Hazelnuts, Herbs, Garlic

GARDEN SALAD - Spelt, Cabbage, Heirloom Radish & Beets

PREMIUM 6 COURSE DEGUSTATION

\$205 per person - Six Courses Signature Degustation Menu (Set Menu)
\$350 per person with premium wine pairing (wines listed are subject to change)
\$285 per person with non-alcoholic pairing

CURATED TASTING PLATE

Winter Cauliflower Vellutata, Romanesco & Parmesan Pangrattato, Chives, *Rylstone Frantoio Reserve 2025 EVOO*;
Crisp Purple Bliss, Tomato, Cashew, Almond & Macadamia;
Wild Boar Fried Ascolana Olive;
Northern Queensland Barramundi Baccalà Rice Cracker

INSALATINA

HEIRLOOM CAULIFLOWER & BROCCOLI

Stracciatella, Ancient Grains, Pulses, Cabernet Vinaigrette *Alto Robust EVOO*

*2021 Bruna 'Le Russeghine' – Imperia - Riviera Ligure Di Ponente DOC - Pigato (Vermentino)

RISOTTO

KING PRAWN & TUSCAN BLACK KALE RISOTTO

Gli Aironi Aged Arborio Rice, Gulf King Prawn, Acoya Pearl & Prawn Butter

*2019 Castel De Paolis 'Donna Adriana' – Viterbo - Lazio IGT – Viognier-Malvasia

PASTA

RAVIOLI DI MAGRO

Pendolino Classic Hand-Made Spinach & Artisan Cheese Ravioli, Pepe Saya Cultured Burnt Butter, Sage

*2022 Fabio Oberto 'La Collina di Dioniso' – Alba-Piemonte Barbera d'Alba DOC - Barbera

CARNE

BANNOCKBURN FREE RANGE FARM HEN INVOLTINO

Wild Medicinal Mushrooms, Chioggia Target & Golden Beetroot, King Edward Potato Tortino, Orzo Nero, Pumpkin Seed, Grana Padano – 2025
Pendleton Reserve EVOO

* 2018 Guerra Albano 'Matteo 1' Riserva – Udine - Friuli-Venezia Giulia - Friuli Colli Orientali DOC - Pignolo

DOLCE

1939 NOUGAT SEMIFREDDO

Pendolino Classic Mondo Torrone, Ligurian Honey and Almond Milk Semifreddo,
Strand Nut Shop 1939 Vienna Candied Almonds

*2023 Glenguin "The Sticky" – Hunter Valley - Semillon

*Indicates the wine selected to match with this dish

ENHANCE YOUR DINING EXPERIENCE ON ARRIVAL

- **SYDNEY ROCK OYSTERS ON ARRIVAL:**

- Natural - Pendolino Premium Cabernet Vinegar, Shallot & Dressing - Pendolino Fruttato Allegro EVOO - **\$8**
- Agrumate - Native Finger Lime, Blood Orange, Pendolino Agrumato Limone EVOO - **\$9.5**
- Venetian - Yarra Valley Salmon Caviar, Fresh Lemon Juice, Pendolino Dolce EVOO - **\$13**
- Italian Sturgeon Caviar – **\$18.5 per oyster** (30-piece minimum purchase)

- **SMALL BITES:**

- Prawn Sandwiches – **\$8 PP**
- Manjimup Black Truffle & Duck Sausage Rolls, Ligurian Walnut Salsa Bianca – **\$8 per roll**
- Rainbow Chard Erbazzone Pastry, Robiola, Gruyère, Parmesan Cream – **\$8 per piece**

- **PRE-DINNER ARRIVAL DRINKS:**

- La Farra Premium DOCG Prosecco – **\$25 per glass**
- NV Bonfadini Brut – Erbusco – Lombardia - *Franciacorta DOCG – Chardonnay–Pinot Nero* - **\$39 per glass**
- Premium Gallimard Grower Champagne – **\$54 per glass**

RESERVE YOUR PRIVATE DINING EXPERIENCE

Let us craft the perfect dining experience for your special event, corporate function, or milestone celebration.

Located in the iconic Strand Arcade, Pendolino offers a sophisticated yet inviting atmosphere, ideal for private dining, group celebrations, and corporate events.

Our menu reflects the best of the season, with dishes crafted from the highest quality ingredients. Please note that menu items are subject to seasonal availability, and changes may be made at the discretion of the restaurant to ensure the finest dining experience.

For bookings and enquiries, contact us at: events@pendolino.com.au
Availability is limited—secure your preferred date today.
