



GUCCE

PIZZERIA E CUCINA ITALIANA

christmas package

BOOK YOUR
christmas party
AT GUCCE CUCINA



ELEGANT WHITE TABLECLOTHS

FESTIVE TABLE DECORATIONS

FLEXIBLE MENU CURATION

FESTIVE BONBONS

PRIVATE FUNCTION SPACE

FESTIVE ATMOSPHERE

We'll arrange everything to make your event special

\$70 SET MENU

TO START

WOODFIRED GARLIC FOCACCIA

ANTIPASTO PLATTER

HOMEMADE WOODFIRED PIZZA

MAINS | CHOICE OF

TURKEY ROULADE (GF)

STUFFED WITH APRICOT & MACADAMIA &
SERVED WITH A CREAMY MASH, CRISPY
BROCCOLINI, XO JUS & CRACKLING

FRESH BARRAMUNDI

WITH A PISTACHIO & LIME CRUMB, CRISPY
POTATO CHIPS & BRAISED LEEKS

WOODFIRED OVEN BAKED PORCHETTA (GF)

WITH ROASTED ROSEMARY POTATOES,
PARMESAN & GARLIC GREEN BEANS AND AN
ORANGE & FRIED SHALLOT GREMOLATA

BEEF SHORT RIBS (GFO)

WITH SWEET POTATO HASH, ROASTED
MALLOW BUTTER, JUS & A GARLIC CRUMB

\$80 SET MENU

TO START

WOODFIRED GARLIC FOCACCIA

ANTIPASTO PLATTER

HOMEMADE WOODFIRED PIZZA

TO SHARE

BLUE CHEESE GNOCCHI

SERVED WITH WALNUTS AND ROCKET

FETTUCCINE AL WILD BOAR RAGÙ

SERVED WITH GAETA OLIVES AND PEPPERCORN
PECORINO

MAINS | CHOICE OF

TURKEY ROULADE (GF)

STUFFED WITH APRICOT & MACADAMIA &
SERVED WITH A CREAMY MASH, CRISPY
BROCCOLINI, XO JUS & CRACKLING

FRESH BARRAMUNDI

WITH A PISTACHIO & LIME CRUMB, CRISPY
POTATO CHIPS & BRAISED LEEKS

WOODFIRED OVEN BAKED PORCHETTA (GF)

WITH ROASTED ROSEMARY POTATOES,
PARMESAN & GARLIC GREEN BEANS AND AN
ORANGE & FRIED SHALLOT GREMOLATA

BEEF SHORT RIBS (GFO)

WITH SWEET POTATO HASH, ROASTED
MALLOW BUTTER, JUS & A GARLIC CRUMB

\$90 SET MENU

TO START

WOODFIRED GARLIC FOCACCIA

ANTIPASTO PLATTER

HOMEMADE WOODFIRED PIZZA

TO SHARE

BLUE CHEESE GNOCCHI

SERVED WITH WALNUTS AND ROCKET

FETTUCCINE AL WILD BOAR RAGÙ

SERVED WITH GAETA OLIVES AND PEPPERCORN
PECORINO

MAINS | CHOICE OF

TURKEY ROULADE (GF)

STUFFED WITH APRICOT & MACADAMIA & SERVED
WITH A CREAMY MASH, CRISPY BROCCOLINI, XO JUS
& CRACKLING

FRESH BARRAMUNDI

WITH A PISTACHIO & LIME CRUMB, CRISPY POTATO
CHIPS & BRAISED LEEKS

WOODFIRED OVEN BAKED PORCHETTA (GF)

WITH ROASTED ROSEMARY POTATOES, PARMESAN &
GARLIC GREEN BEANS AND AN ORANGE & FRIED
SHALLOT GREMOLATA

BEEF SHORT RIBS (GFO)

WITH SWEET POTATO HASH, ROASTED MALLOW
BUTTER, JUS & A GARLIC CRUMB

DESSERTS | CHOICE OF

STICKY DATE PUDDING WITH STRACCIATELLA,
SALTED CARAMEL & NOUGAT

GIANDUJDA TART WITH BERRY COULIS, CHOCOLATE
SOIL & CHOCOLATE SHAVINGS

KIDS SET MENU

\$20

TO START

WOODFIRED GARLIC FOCACCIA

ANTIPASTO PLATTER

HOMEMADE WOODFIRED PIZZA

MAINS | CHOICE OF

FETTUCCINE

TOMATO SUGO & SHAVED PARMIGIANO

CHICKEN NUGGETS & CHIPS

FISH FINGERS & CHIPS

BABY HAM & CHEESE PIZZA

BABY MARGHERITA PIZZA

BABY HAWAIIAN PIZZA

canapé MENU



hot canapé

LAMB MEATBALLS IN A RICH BRANDY SAUCE

CHEESE & NDUJA CROQUETTES

**PROSCIUTTO DI PARMA & ASPARAGUS
WRAPPED PUFFS**

**CARAMELISED ONION & GOATS' CHEESE
TARTS (V)**

**CHICKEN OR VEAL MILANESE WITH
ROCKET & TOMATO**

**SKEWERS
KING PRAWNS/CHICKEN (GF)**

ARANCINI (MEAT/VEG)

cold canapé

MARINATED OLIVES (V/GF)

CAPRESE SKEWERS (V)

**PROSCIUTTO DI PARMA WRAPPED
GRISSINI**

ASSORTED BRUSCHETTA (V)

**HONEY, ALMOND & GOATS CHEESE
SPREAD ON CROSTINI (V)**

dolce canapé

SEASONAL FRUIT SKEWERS (V/GF)

**ASSORTED CHOCOLATE DIPPED
STRAWBERRIES (V/GF)**

CHOCOLATE MOUSSE (V/GF)


**TRADITIONAL CANNOLI
(CHOC/RICOTTA) (V)**

ASSORTED PROFITEROLES (V)

6 canapes \$39 per person
9 canapes \$59 per person
12 canapes \$79 per person

**PLEASE SUBMIT ALL ENQUIRIES
TO INFO@GUCCE.COM.AU**

**WE LOOK FORWARD TO
MAKING YOUR DREAM EVENT
AN UNFORGETTABLE ONE.**

 6107 2484

36 ARDROSS ST, APPLECROSS 6153

GUCCE
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christmas