

candelori's

①

\$45 per person

starters

pizzetta aglio e olio

woodfired pizza crust with fresh garlic, sea salt and virgin olive oil.

pizzetta bruschetta

woodfired pizza crust with diced tomato, basil, garlic, balsamic vinegar and virgin olive oil.

entrée

sharing plates

antipasto board

Casale prosciutto di parma, salami cassareccia picante, pork brawn, bresaola, aged parmesan, Sicilian olives, served on a board with Sardinian crisp bread.

salsiccie in tegame

house made pork sausage and roasted capsicum finished with virgin olive oil and dry chilli; served in sizzling hot pot.

pasta

sharing plates

gnocchi al pomodoro

potato dumplings pan tossed with basil, oregano and tomato.

fettucine boscaiola

flat ribbon egg pasta pan tossed with mushrooms, pancetta, cream, parsley, pepper and extra virgin olive oil.

main course

served alternate

veal & chicken combination

pan-braised veal and chicken fillets, with virgin olive oil, rosemary, garlic and white wine.

served with fresh vegetables, mixed leaf garden salads and fresh bread

coffee

espresso, macchiato, cappuccino

candelori's

②

\$50 per person

starters

bruschetta bread

woodfired ciabata bread topped with diced tomato, basil, garlic, balsamic vinegar & virgin olive oil.

salsiccie in tegame

house made pork sausage and roasted capsicum finished with virgin olive oil and dry chilli; served in sizzling hot pot.

entrée

sharing plates

salt & pepper calamari & prawns

tender calamari & tiger prawns pan tossed with lemon, sea salt, crushed pepper & virgin olive oil.

pasta

sharing plates

chitarra "ragù bolognese"

house made spaghetti with a slow pot braised veal bolognese ragù.

fettucine boscaiola

flat ribbon egg pasta pan tossed with mushrooms, pancetta, cream, parsley, pepper & extra virgin olive oil.

main course

served alternate

petto di pollo parmigiana

pan braised chicken, layered thin eggplant, bocconcini, basil, oregano & tomato.

vitello con funghi e vino bianco

veal pan braised with field & porcini mushrooms, virgin olive oil & pinot grigio white wine.

served with fresh vegetables, mixed leaf garden salads and fresh bread

dessert

scoop of gelato

assorted gelato flavours served alternately with homemade almond biscotti

coffee

espresso, macchiato, cappuccino

candelori's

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\$59 per person

starters

pizzetta aglio e olio

woodfired pizza crust with fresh garlic, sea salt and virgin olive oil.

salsiccie in tegame

house made pork sausage and roasted capsicum finished with virgin olive oil and dry chilli; served sizzling.

entrée

sharing plates

doppietta di melanzane

thin layers of grilled eggplant filled with mozzarella, crumbed, pan fried & finished with a tomato sugo, basil and shaved parmesan.

calamaretti in tegame

cherry tomato, baby calamari, roasted garlic, parsley, chilli, virgin olive oil, served in sizzling hot pot.

funghi trifolati in tegame

oyster, field and porcini mushrooms finished with chilli, sea salt, tender shallots, parsley, cherry tomatoes and virgin olive oil; served sizzling.

pasta

sharing plates

linguine con zucchini e gamberi

long thin pasta pan tossed with zucchini, prawns, cherry tomato, basil, dry chilli, crushed pepper, extra virgin olive oil & pinot grigio white wine.

agnolotti di ricotta e spinaci

pasta cushions filled with ricotta cheese and spinach; pan finished with tomato and basil sugo.

main course

served alternate

chargrilled veal involtini

filled with soft fontina cheese, parmesan & sage; finished with roasted pine nuts & virgin olive oil.

rosemary spatchcock

with virgin olive oil, balsamic, bay leaf, garlic, rosemary, chilli, lemon.

served with fresh vegetables, rocket & parmesan salads and fresh bread

dessert

fresh fruit platters

assortment of seasonal fresh fruit

coffee

espresso, macchiato, cappuccino

candelori's

④

\$65 per person

starters

pizzetta bruschetta

woodfired pizza crust with diced tomato, basil, garlic, balsamic vinegar and virgin olive oil.

pan-fried olives

with lemon zest, rosemary, dry chilli and extra virgin olive oil.

entrée

sharing plates

cozze al pomodoro

Tasmanian mussels pot braised with tomato, garlic, virgin olive oil & parsley.

zucchini flowers

stuffed with ricotta cheese & spinach; lightly pan fried.

garlic prawns in tegame

tiger prawns pot braised in virgin olive oil, basil, tomato, garlic & chilli; served sizzling.

pasta

sharing plates

linguine marinara

long thin pasta tossed with an array of fresh seafood, garlic, virgin olive oil, parsley, basil, oregano & tomato.

agnolotti di ricotta e spinaci

pasta cushions filled with ricotta cheese and spinach; pan finished with tomato and basil sugo.

main course

served alternate

chargrilled swordfish cutlet

pan-finished with lemon butter and caper berries.

rotolo di pollo e anatra

baked medallions of chicken & duck filled with cheese, spinach, egg frittata; pan finished with wine mushroom sauce.

served with fresh vegetables, mixed leaf garden salads and fresh bread

dessert

crespelle

Thin crepes filled with whipped mascarpone cream; gently folded with crushed roasted almonds and pistachios and finished with warm dark chocolate.

coffee

espresso, macchiato, cappuccino

candelori's

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\$69 per person

starters

pizzetta aglio e olio

woodfired pizza crust with fresh garlic, sea salt and virgin olive oil.

pizzetta bruschetta

woodfired pizza crust with diced tomato, basil, garlic, balsamic vinegar and virgin olive oil.

entrée

sharing plates

capesante e funghi in tegame

Queensland scallops in shell with field mushroom, shallots, garlic, chilli, virgin olive oil; served sizzling with aged balsamic vinegar.

garlic prawns in tegame

tiger prawns pot braised in virgin olive oil, basil, tomato, garlic & chilli; served sizzling.

doppietta di melanzane

thin layers of grilled eggplant filled with mozzarella, crumbed, pan fried & finished with a tomato sugo, basil and shaved parmesan.

doppietta di zucchini

thin layers of grilled zucchini filled with gorgonzola, ricotta; crumbed, pan fried & finished with blue cheese.

pasta

sharing plates

pappardelle with osso buco

wide ribbon egg pasta with slow pot braised veal shank ragù.

chitarra con gamberi, pancetta e prosecco

house made spaghetti thin pan tossed with tiger prawns, house made pancetta and prosecco sparkling wine.

main course

served alternate

grilled ocean trout fillet

served on crumbed asparagus

vitello parmigiana

pan braised veal, layered thin eggplant, bocconcini, basil, oregano & tomato.

served with fresh vegetables, rocket & parmesan salads and fresh bread

dessert

tiramisu

Layered savoiardi biscotti dipped in espresso, zucchero and vecchia romania brandy; finished with mascarpone and shaved dark chocolate.

coffee

espresso, macchiato, cappuccino

candelori's

⑥

\$75 per person

starters

pizzetta bufala e parmigiano

woodfired pizza crust with buffalo mozzarella and parmesan shavings.

pan-fried olives

with lemon zest, rosemary, dry chilli and extra virgin olive oil.

entrée

sharing plates

calamaretti in tegame

cherry tomato, baby calamari, roasted garlic, parsley, chilli, virgin olive oil, served in sizzling hot pot.

pepata di cozze e vongole

pot steamed mussels, clams, garlic, parsley, white wine, dry chilli, virgin olive oil and ground pepper.

baccala fritto

crispy fried salt cod croquettes served with aioli and lemon.

doppietta di melanzane

thin layers of grilled eggplant filled with mozzarella, crumbed, pan fried & finished with a tomato sugo, basil and shaved parmesan.

pasta

sharing plates

pappardelle with osso buco

lolly-shaped pasta cushions filled with English spinach, smoked scarmoza, goats cheese, bufala mozzarella & ricotta

linguine con aragosta, cozze e gamberi

long thin pasta, pan tossed with a half lobster, tiger prawns, mussels, virgin olive oil, diced tomatoes, garlic, chilli

main course

sharing plates

vitello marsala

pan braised veal with Marsala wine, garlic, virgin olive oil & a dash of cream.

calamari grigliati

grilled baby calamari with wild rocket & radicchio.

gamberoni in tegame

Western Australian king prawns served sizzling with roasted garlic, smoked paprika, chilli, parsley and virgin olive oil.

sage mint lamb cutlets

chargrilled & finished with rosemary, roasted pine nuts, lemon & virgin olive oil; served on wild rocket.

served with fresh vegetables, greek salads and fresh bread

dessert

mixed berries with mascarpone

coffee

espresso, macchiato, cappuccino

candelori's

KIDS MENU

\$27 per person (up to 13 years of age)

starters

pane all'aglio

woodfired garlic bread

main course

spaghettoni con polpette

thin spaghetti pan tossed with chicken meatballs and a pomodoro sauce.

OR

gnocchi al pomodoro

homemade potato dumplings, pan tossed with a pomodoro sauce.

OR

spaghetti con burro e parmigiano

spaghetti pan tossed in virgin olive oil, butter and topped with parmesan shavings.

OR

chicken schnitzel and fries

chicken breast fillet bread-crumbed and then deep-fried; served with a side of fries.

OR

calamari and fries

calamari rings pan fried in an egg and butter batter; served with a side of fries.

OR

margherita pizze

tomato, mozzarella, oregano & basil on a small woodfired pizza base.

dessert

gelato

a scoop of one of our sorbets or gelatos.



685 The Horsley Drive Smithfield
Phone: (02) 9729 1155

beverages

Beverages are not included in the advertised menu prices.
They will be charged on consumption.

Alternatively, we offer a beverage package for groups with heavy drinkers:
\$9.50 per hour, per person – Minimum of 4 Hours (\$38.00 per person)
This price includes bottled house red and white wines, beers (VB, Pure Blonde, Cascade Light, Hahn Light, Crown Lager and Tooheys Extra Dry), bottled sparkling and natural water and jugs of soft drinks (excludes juices).

Customised packages may be offered on request. Please talk to our functions manager for more information.

Strictly **No BYO alcohol is allowed** for any function due to NSW Government Responsible Service of Alcohol Laws.

terms & conditions

Set menus are only offered to groups with 10 or more guests.

We require sufficient notice at the time of booking to accommodate guests with special dietary requirements, such as vegetarians and people with gluten allergies.

A **\$300 deposit** is required two weeks after the reservation has been made and it is **not refundable** if the function is cancelled within two weeks of the confirmed date.

Once a function has been booked, and numbers are confirmed, you will be charged regardless of any guests who are unexpectedly absent on the day. Any changes to numbers must be confirmed no later than 24 hours prior to the function date.

Sundays require a minimum of 60 people to open. If numbers are less than 60, please do not hesitate to call us, as we may have other functions on the day and may be able to accommodate your booking.

To reserve our private function room on a Saturday night, a minimum of 50 people is required.

Cake service of **\$1 per person** is applicable to cut & serve cakes.

10% surcharge on Sundays and Public Holidays.

Menu prices including 10% Sunday surcharge (per person):
Menu 1 = \$49.50 | Menu 2 = \$55 | Menu 3 = \$64.90 | Menu 4 = \$71.50
Menu 5 = \$75.90 | Menu 6 = \$82.50 | Kids Menu = \$29.70
Beverage Package = \$41.80

Our function menus are **fully customisable** however any changes will be subject to a quote.
Please talk to our functions manager for more information.