

# Our Menus

## Sit-Down Meal, Alternate Drop

### Starters

Marinated mixed olives, evoo and balsamic and fresh Italian bread

### Entrée

**Caprese Tart**, blistered tomatoes, mozzarella, fresh basil and rocket salad (gf)

**Charred Chicken and Caesar Salad**, garlic crostini and Frankie's special dressing

**Sticky Roasted Pork**, petite apple slaw, maple glaze dressing (gf)

**Confit Duck Salad**, fennel, crumbled walnuts, orange and rocket (gf) (n)

### Main

**Harissa Chicken**, sweet potato mash, pickled zucchini and chimichurri (gf)

**Twice Cooked Pork Belly**, port bbq glaze, mash and braise cabbage slaw (gf)

**Slow Braised Beef Rib**, polenta mash, green beans and sweet potato crisps (gf)

**Baked Barramundi Fillet**, baked potato wedges, coleslaw, lemon and herb glaze (gf)

**Zucchini, Walnut and Ricotta Tart**, root veg and wild rice salad and honey dressing (v) (n)

### Dessert

**Sticky Date Pudding**, butterscotch sauce and double cream

**Limoncello Cheesecake**, candied lemon, double cream and fresh berries

**Nutella Chocolate Brownie**, double cream and blood orange compote

**Gluten Free Italian Tiramisu**, chocolate drizzle and fresh mint (gf)

## Share Plates Menu

### Entrée

**Pesto Penne**, green spinach with basil, roasted pine nuts and goat's cheese (v) (n)

**Ragu Rigatoni**, slow braised beef, rich tomato sauce and fresh parmesan

**Calamari Fritti**, lightly fried calamari, Frankie's seasoning, citrus aioli (gf)

**Pork and Veal Meatballs**, marinara, micro herbs and parmesan dust (gf)

### Main

**Roasted Chicken Marsala**, potato mash, creamy garlic marsala and mushroom sauce (gf)

**Twice Cooked Pork Belly**, braised cabbage, apple cider glaze and micro herbs (gf)

**Slow Roasted Beef Cheeks**, sweet potato mash and salsa verde (gf)

**Braised Lamb Shoulder**, Italian jus, Mediterranean couscous, yoghurt and pomegranate (gf)

**Baked Sweet Potato Risotto**, baby spinach, walnuts and goat cheese crumble (v) (gf) (n)

### Sides

**Rocket Salad**, pear and parmesan, with balsamic dressing (gf)

**Caprese Salad**, baby spinach, tomatoes, pulled mozzarella and evoo (gf) (v)

**Steamed Greens**, garlic, olive oil and sea salt (gf) (v)

**Roasted Italian Potatoes**, with rosemary and garlic (gf) (v)

### Dessert

**Sticky Date Pudding**, butterscotch dipping sauce

**Frangelico Chocolate Brownie**

**Lemon and Ricotta Cheesecake Slice**



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## Canapes

### Standard

**Antipasto Skewers**, Italian cured meats, bocconcini and olives (gf)

**Crispy Salt and Pepper Squid**, citrus aioli (gf)

**Tomato Bruschetta**, balsamic glaze (v)

**Chicken Caesar** on garlic crostini

**Mediterranean Arancini Balls**, tomato aioli (v) (gf)

**Beef Ragu Sausage Rolls**, tomato chutney dipping sauce

**Glazed Pork Belly Bites** (gf)

**Zucchini and Goats Cheese Tart**, toasted pine-nuts (n) (v)

**Italian Meatballs** with pomodoro sauce (gf)

### Substantial

**Shredded Pork and Slaw Sliders**, Italian smoky sauce

**Italian Meatball Sliders**, mozzarella, tomato and lettuce

**Roasted Sweet Potato Risotto** with baby spinach and parmesan (gf) (v)

**Chicken, Leek and Mushroom Risotto** with parmesan (gf)

**Prawn, Saffron and Zucchini Risotto** with parmesan (gf)

**Battered Fish and Chips**, with aioli

### Dessert

**Sticky Date Pudding**, butterscotch dipping sauce

**Frangelico Chocolate Brownie**

**Italian Doughnut Balls**, de leche sauce

**Smashed Pavlova Cups**, cream, meringue and berry coulis (gf)

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## What We Provide

**Frankie's Restaurant & Bar in Lithgow** is excited to offer the very best of Italian Catering. Our experienced team will come to you!

- Minimum \$3000 spend on catering events
- No travel fees for Lithgow and close surrounds
- We provide a kitchen team only, pricing does not include bar and waitstaff
- We require access to a functional kitchen - with preparation area, fridges, stove, oven and dishwashing bay
- Plates and cutlery are an additional cost
- We will conduct a basic kitchen 'exit clean'
- We require access to the venue the day before the event
- We have our own insurances

## How to Book?

Make an enquiry today! Email [info@zigzagmotel.com.au](mailto:info@zigzagmotel.com.au) to check availability.

- To book, we require a \$500 non-refundable deposit.
- Full payment is required 2 weeks prior.

p: 02 6352 2477 w: [inzgroup.com](http://inzgroup.com) e: [info@zigzagmotel.com.au](mailto:info@zigzagmotel.com.au)

