

frankie's.

Restaurant & Bar

ITALIAN CATERING

Catering events in Lithgow and Surrounds

2025 Packages

Sit-Down Meal

Alternate Drop

Two Course- \$59 per person

Includes Italian starters per table, two entrees for alternate drop service, two mains for alternate drop service and cutting of your wedding cake

Three Course - \$69 per person

Includes Italian starters per table, two entrees for alternate drop service, two mains for alternate drop service, two desserts for alternate drop service and cutting of your wedding cake

Four Course - \$74 per person

Pre-dinner canapes for 30 minute and choice of 3 standard items, Italian starters per table, 30 minute pre-dinner canapes with 3 standard items, two entrees for alternate drop service, two mains for alternate drop service, two desserts for alternate drop service and cutting of your wedding cake

Catering Services

- SIT-DOWN WEDDINGS
- COCKTAIL WEDDINGS
- BUFFET WEDDINGS
- PRE/POST WEDDING EVENTS



Our Packages

Banquet Sharing

Share plates for tables

Two Course- \$59 per person

Includes Italian starters per table, client choice of two 'shared' entrees, client choice of two 'shared' mains, client choice of three 'shared' sides and cutting of your wedding cake

Three Course - \$69 per person

Includes Italian starters per table, client choice of two 'shared' entrees, client choice of two 'shared' mains, client choice of three 'shared' sides, chefs selection finger food dessert bites and cutting of your wedding cake

Four Course - \$74 per person

Pre-dinner canapes for 30 minute and choice of 3 standard items, Italian starters per table, 30 minute pre-dinner canapes with 3 standard items, two entrees for alternate drop service, two mains for alternate drop service, two desserts for alternate drop service and cutting of your wedding cake



Canapés

Three Hour Package- \$49 per person

Choice of 8 canapes:

- 2 x substantial, 4 x standard, 2 x dessert
- Roughly 16 pieces of food per person

Staggered food, to suit event timeline

Prepare Wedding Cake - cut and platter

Canapés & Antipasto Platters

Three Hour Package- \$59 per person

Choice of 8 canapes:

- 2 x substantial, 4 x standard, 2 x dessert
- Roughly 16 pieces of food per person

Chefs Selection Antipasto - placed throughout

Staggered food, to suit event timeline

Prepare Wedding Cake - cut and platter



Our Menu

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



Our Menus

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)

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 to check availability.

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

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