



Thank you for choosing

**CUCINA
PORTO**

CUCINA PORTO

Cucina Porto serves simple, honest Italian food using the best ingredients along with a touch of old-world hospitality and charm.

We offer a range of set menu options to cater for everyone's needs. Menu's start from \$85pp sharing menu to more personal \$135pp premium selection. We can cater for all dietary requirements.



SET MENU'S

TERRAMARE FEAST

\$85 per person - sharing

ANTIPASTI

Rosemary Schiacciata (V)

Garlic, balsamic vinegar

Calamari Fritti

Lemon & Black garlic mayonnaise

Burrata

Pistachio pesto, 'nduja crumbs

Ham (GF, DF)

Pino's Famous Smoked Ham

'Nduja Marinated Tomato

Spicy pork sausage, cherry tomato

Pumpkin Bruschetta (V)

Pugliese focaccia, smoked ricotta, butternut pumpkin, sage

SECONDI

Mafalde alla Norma (V)

Fried eggplant, tomato sauce, fresh basil, salted ricotta olive

Gnocchetti ai Funghi

Porcini, oyster mushrooms, aged parmesan, butter and sage

Pizza Capricciosa

Tomato, fior di latte, ham, mushroom, artichoke, olive

Pizza Quattro Formaggi (V)

Fior di latte, gorgonzola, smoked scamorza, parmesan & walnuts

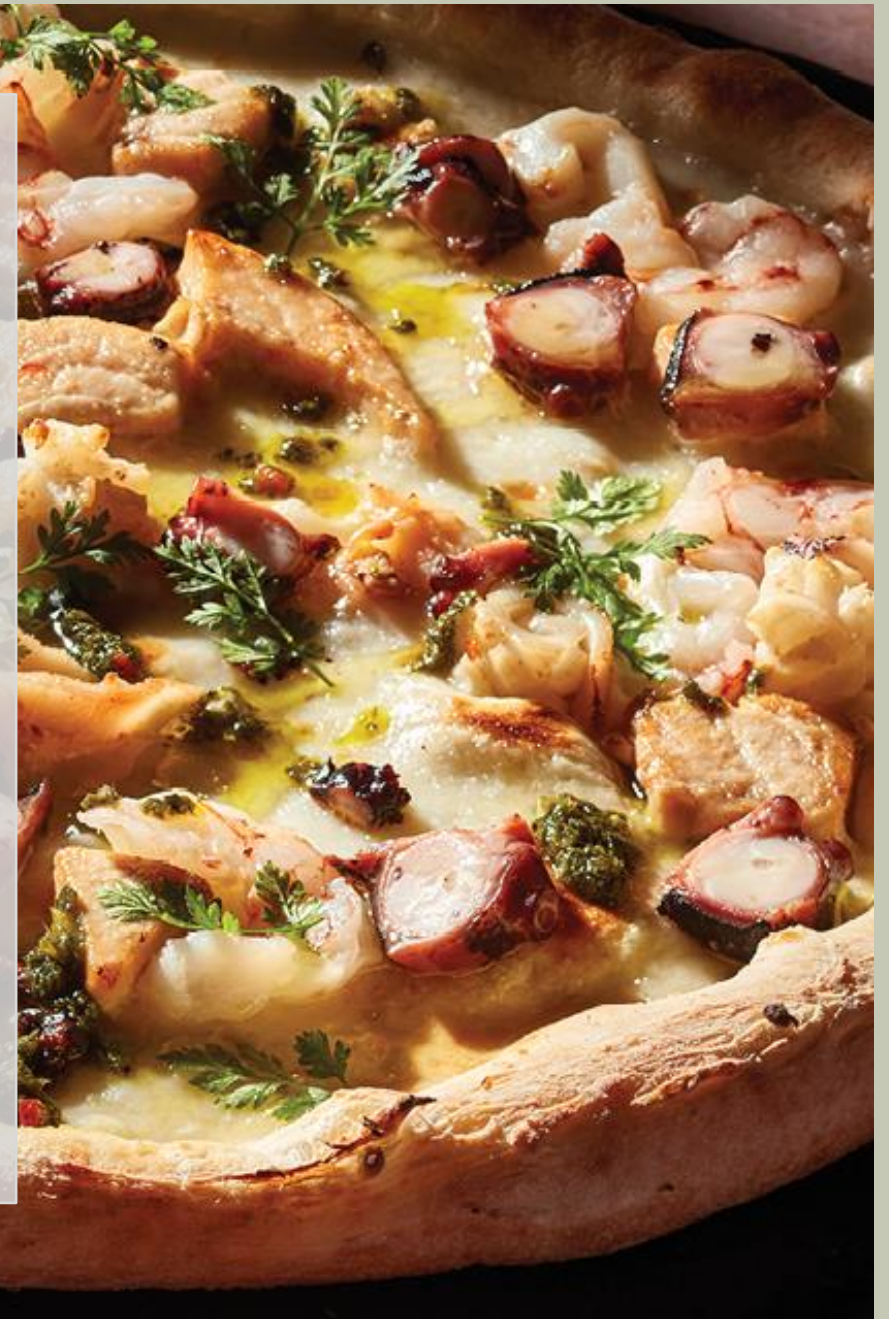
CONTORNI

Crispy Chips

Maldon sea salt

Mixed Salad (GF, DF, V)

Chardonnay dressing



SET MENU'S

PREMIUM MENU

\$135 per person - *sharing*

APERITIVO

Market Oysters (GF, DF)

Natural with shallot & cabernet vinegar

ANTIPASTI

Stone Baked Bread (DF, V)

Olive tapenade, extra virgin olive oil

Kingfish Crudo (GF, DF)

Rockmelon, vodka dressing, dry raspberry, avocado mousse

Fichi in Agrodolce and burrata (V)

Sweet and sour fig, pistachio pesto & burrata

Bresaola Salad (GF)

Goat's curd, pine nuts, aged balsamic vinegar rosemary

PASTA

Busiate alla Sorrectina

Oven baked busiate pasta, tomato sauce, buffalo mozzarella & crispy leek

Schiaffoni al Ragu

Slow cooked beef & lamb ragu, rosemary & aged parmesan

SECONDI

Crumbed Veal

Frisée salad, parmesan, gremolata

King Prawn Saltimbocca (GF)

Mooloolaba king prawn, prosciutto, aperol butter & lemon

CONTORNI

Crispy duck fat chips (GF)

Maldon sea salt

Mixed Salad (GF, DF, V)

Chardonnay dressing

DOLCI

Tiramisu

Coffee, Hennessy cognac, silky mascarpone cream

BEVERAGES

Contemporary bar offering classic Italian drinks. Something for everyone from non-alcoholic cocktails to spritz' to a wide Negroni list.

Impressive Italian style wine list with premium options available as well as Cucina Porto's own house wine red or white wine.



DRINK PACKAGES

All packages include soft drinks and still & sparkling water
(The entire table must participate)

2-HOUR SPRITZ PACKAGE \$55pp

Aperol Spritz Aperol, prosecco, soda

Rhubarb Spritz Strawberry infused gin, rhubarb soda

Campari Spritz Campari, prosecco, soda

Limonata Spritz Limoncello, Aperol, Angostura bitters

Lyres Spritz Non alcoholic Italian Spritz, rhubarb, soda

2-HOUR WINE & BEER PACKAGE \$75pp

Prosecco Da Luca DOC Glera, Veneto, Italy

Pinot Grigio Acqualani DOC Friuli, Italy

Montepulciano D'Abruzzo Poggio Anima IGT, Puglia, Italy

Peroni 'Nastro Azzuro' Italy – Lager

Peroni 'Leggera' Italy – Low Carb Lager

Heineken Zero Netherlands – Non Alcoholic Beer



MAIN DINING ROOM

Seating Capacity – 60 guest

Can be customised to meet every need
and is suited to large casual styled
events



PRIVATE DINING ROOM

Seating Capacity – 12 guest

Closed off to the remainder of the restaurant by a double layered curtain providing privacy for your event

(Min spend requirement applies)

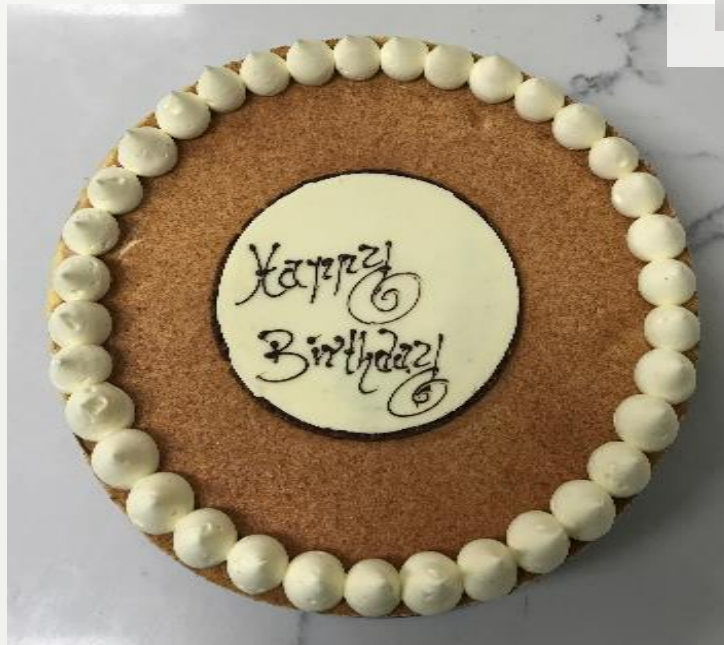


CUSTOMISED CAKE?

Celebrating something special?

The star has a talented pastry team who can cater for any occasion. Please enquire for a cake ordering form.

If you wish to bring your own cake, there is a \$7pp cakeage fee



Tiramisu Gateaux

A rich creamy classic Italian tiramisu combining mascarpone cream with a coffee brulee centre on a coffee syrup-soaked sponge.

8-10pax - \$75

12-14pax - \$85

TERMS & CONDITIONS

2-hour seating policy

For groups of 8 or more, we kindly ask that you consider providing a 10% gratuity

Star Club discount applies for 9 guests in total, cardholder must be present and dining to use the discount

Final numbers confirmed 24 hours prior to the reservation date, this is the minimum amount which will be charged.

Groups of 20 and over and encourage to pre-select wines. Pre-selecting your wine before the event will facilitate a seamless experience. All wines and packages are subject to availability and price changes. Two days' notice of your selection is preferable and advantageous.

A surcharge of 15% applies on Public Holidays

A surcharge of 10% applies on Sundays