

2024 - 2025

MENU

NAVARRA

EST 1973

SELECTIONS

NAVARRA

EST 1973

OUR FOOD MISSION

Creating delicious menu dishes is just the beginning. Colour, fragrance and culture; three facets that we consider in each and every dish created for you and then there's taste; a memory left on your palette to last a lifetime.

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YOUR MENU GUIDE

INFORMATION WHEN SELECTING YOUR MENU

INFORMATION

OUR PRODUCE

Our produce is meticulously chosen and sourced from both international and Australian providers, guaranteeing a diverse selection of the highest quality of produce for our menus.

MENU CODES

PLATTER (P)

A selection of platters that can be chosen for packages inclusive of this.

STATIONS (S)

A selection of food and beverage stations that can be chosen for packages inclusive of this.

HALAL

All our meats are Halal certified and of premium quality.

SPECIAL DIETARY REQUIREMENTS

It is strongly recommended, should you have a large number of dietary requirements for your guests, that you choose your menu accordingly factoring in service and efficiency.

Surcharges may apply for number of dietary requirements exceeding 20% of your guest total.

ALTERNATE SERVES

For your guest indulgence, alternate your menu options

◦ 1 course — \$6.00pp

◦ 2 course — \$8.00pp

Alternating your menu requires additional planning, design, labour and delivery.

PRICES FOR

CHILDREN'S MEALS

◦ Lunch from \$78PP

◦ Dinner from \$85PP

Includes chefs' selection of children's menu e.g., pasta, chicken, dessert, nonalcoholic beverages.
For sharing platter packages, add \$20PP

STAFF MEALS - FROM \$99PP

Includes a reduced adult menu & beverages, as selected for your event.

ADDING AN ADDITIONAL ENTRÉE COURSE

Should you wish to add an additional individually served entrée course, prices start from \$12pp.

Should you wish to add an additional pasta course as sharing platters, prices start from \$10pp.

Additional costs apply to upgraded menu items.

CLIENTS OWN FOOD POLICY

Should you wish to provide your own additional menu item, you are required to seek approval from management to avoid disappointment due to quality and Navarra standards.

If permitted, a plate up and service fee will apply starting from \$9PP, subject to the item and what is required by Navarra. You must also provide garnishes and dressings required for the items.

PRICING

Throughout this menu selections booklet, pricing may vary depending on the number of guests. For events with fewer than 80 guests, different prices may apply for menu upgrades.

For example:

MINIMUM 80+ ADULT GUESTS | ADD \$3PP

MINIMUM 30+ ADULT GUESTS | ADD \$5PP

Pricing for platters is based on a minimum of eight (8) adult guests per table.

PRICES

All prices are exclusive of GST.

All seafood is subject to market prices which may alter the listed prices.

POSSIBLE SEASONAL ADJUSTMENTS DUE TO MARKET CONDITIONS

Due to fluctuating market prices, variations in produce quality, or supply shortages, Navarra may need to adjust the prices of certain dishes or substitute items to ensure our menu continues to meet our high standards.

ENTRÉE

SELECTIONS

Dishes with * are upgraded options

BAKED CAMEMBERT FIELD MUSHROOM* GF,V

Baked field mushroom filled with camembert cheese resting on rocket & parmesan salad drizzled with balsamic oil

UPGRADE YOUR ENTRÉE:
MINIMUM 80+ ADULT GUESTS | ADD \$3PP
MINIMUM 30+ ADULT GUESTS | ADD \$5PP

BURRATA WITH WAGYU BRESAOLA NEW RELEASE

Fresh Burrata resting on a wagyu bresaola, baby beets, vincotto & extra virgin olive oil

DECONSTRUCTED ITALIAN ANTIPASTO GFO

Italian antipasto delicacies including San Daniele prosciutto, double smoked ham, Sopressa salami, olives, bocconcini with balsamic glaze, zucchini, grilled eggplant, baby capsicum, cacciatore, focaccia

DECONSTRUCTED WARM LAMB LOIN SALAD* NEW RELEASE

Warm salad of lamb loin, crisp chickpeas, cherry tomato medley, labneh & zaatar crisps with parsley oil

UPGRADE YOUR ENTRÉE:
MINIMUM 80+ ADULT GUESTS | ADD \$3PP
MINIMUM 30+ ADULT GUESTS | ADD \$5PP

DUKKAH SPICED SALMON GF, DF

Dukkah spiced pan-seared salmon resting on crushed avocado & Nicola potato, aioli, toasted crushed macadamia nuts, lemon wedge

ARTICHOKE, BROAD BEAN & PARMIGIANO GF, V

Artichoke hearts resting on broad bean & watercress salad with parmigiano, pine nut & a mustard vinaigrette, saffron aioli

EGGPLANT INVOLTINI WITH RICOTTA V, GFO

Two baked eggplant involtini with seasoned ricotta, parmesan cheese & sautéed mixed field mushrooms finished with a slow cooked tomato & basil sugo

Start your dining experience with our exquisite entrées, designed to tantalize your taste buds and set the stage for an unforgettable meal.

KINGFISH CRUDO WITH CAMPARI* DF, GF | NEW RELEASE

Kingfish crudo with a campari marinade, shaved baby red radish, fennel & seasonal citrus

UPGRADE YOUR ENTRÉE:
MINIMUM 80+ ADULT GUESTS | ADD \$3PP
MINIMUM 30+ ADULT GUESTS | ADD \$5PP

QUATTRO FORMAGGI TART V | NEW RELEASE

A savoury scrumptious four cheese tart, topped with radicchio & rocket salad drizzled with a honey vinaigrette

MEDITERRANEAN VEGETABLE LASAGNE* V, GFO

Chef's compilation of Mediterranean roasted delicacies, including eggplant, zucchini, & capsicum layered with bocconcini & semi dried tomatoes with balsamic dressing served with toasted garlic-infused bread. Served at room temperature

UPGRADE YOUR ENTRÉE:
ADD SALMON | \$4PP
ADD PROSCIUTTO | \$3PP

SEARED SCALLOPS ON GARLIC PARSNIP PUREE* NEW RELEASE

Seared scallops (3) served at room temperature resting on a garlic parsnip puree, fresh green apple drizzled with hazelnut vinaigrette and roasted hazelnut

UPGRADE YOUR ENTRÉE:
MINIMUM 80+ ADULT GUESTS | ADD \$4PP
MINIMUM 30+ ADULT GUESTS | ADD \$7PP

LORENZO'S OCTOPUS CARPACCIO DF, GF | NEW RELEASE

Italian style octopus carpaccio drizzled with lemon and olive oil citrus, salmon pearl, garnish of bouquet herbs

SIGNATURE SEAFOOD SALAD* DF, GF

Fresh marinated seafood octopus and calamari salad with two (2) ocean fresh king prawns, lemon and iceberg lettuce

UPGRADE YOUR ENTRÉE:
MINIMUM 80+ ADULT GUESTS | ADD \$15PP
MINIMUM 30+ ADULT GUESTS | ADD \$23PP

NOTE: This dish cannot be alternated with another entrée.

SIGNATURE NAVARRA SEAFOOD PLATE* DF, GF

A melody of fresh king prawns, oysters, smoked salmon, Tasmanian scallop, octopus and calamari salad garnished with EVOO and lemon dressing

UPGRADE YOUR ENTRÉE:
MINIMUM 80+ ADULT GUESTS | ADD \$28PP
MINIMUM 30+ ADULT GUESTS | ADD \$38PP

NOTE: This dish cannot be alternated with another entrée.

SMOKED SALMON TOWER* DF, GF

Creamy Hass avocado & kipfler potato timbale encased in Tasmanian smoked salmon resting on cucumber, micro herb salad & dill lemon dressing

UPGRADE YOUR ENTRÉE:
MINIMUM 80+ ADULT GUESTS | ADD \$3PP
MINIMUM 30+ ADULT GUESTS | ADD \$5PP

SMOKED TROUT WITH WHIPPED RICOTTA* GF | NEW RELEASE

Smoked trout with whipped ricotta, pea salad, baby radish leaves, lemon & herb oil dressing

UPGRADE YOUR ENTRÉE:
MINIMUM 80+ ADULT GUESTS | ADD \$5PP
MINIMUM 30+ ADULT GUESTS | ADD \$8PP

WARM ROAST DUCK SALAD* DF, GF

Warm salad of sliced roast duck breast tossed with kipfler potato, green beans, rocket & cherry tomato salad laced with toasted almonds & seeded mustard dressing

UPGRADE YOUR ENTRÉE:
MINIMUM 80+ ADULT GUESTS | ADD \$5PP
MINIMUM 30+ ADULT GUESTS | ADD \$8PP

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SMOKED TROUT WITH WHIPPED RICOTTA



SEARED SCALLOPS ON GARLIC PARSNIP PUREE



DECONSTRUCTED WARM LAMB LOIN SALAD



QUATTRO FORMAGGI TART

ENTRÉE

PASTA SELECTIONS

Dishes with * are upgraded options

CASARECCE PASTA WITH BEEF CHEEK RAGU DF | NEW RELEASE

Casarecce pasta tossed with slow cooked tender beef cheek ragout bound in a rich tomato sugo infused with basil

PASTA WITH EGGPLANT SICILIANA DF, GFO, V

Casarecce or Fusilli pasta tossed in slow cooked authentic Italian tomato sugo, black olives, char-grilled eggplant, fresh basil & garnished with shaved grana padano cheese

NONNA'S GNOCCHI WITH CREAMY SPINACH BASIL PESTO

GF, V | NEW RELEASE

Nonna's hand-rolled gnocchi with a creamy spinach & basil pesto, micro herbs & parmigiano

GNOCCHI WITH ZUCCHINI FLOWERS* V

Gnocchi with zucchini flowers, saffron butter, roasted cherry tomato, parmesan & Sicilian tomato crumb.

Seasonal market price.

UPGRADE YOUR ENTRÉE:

MINIMUM 80+ ADULT GUESTS | ADD \$3PP

MINIMUM 30+ ADULT GUESTS | ADD \$5PP

ITALIAN STYLE PASTA E CALAMARI SUGO* DF

Mezzi paccheri pasta tossed in a traditional slow cooked light tomato & calamari sugo garnished with fresh parsley

UPGRADE YOUR ENTRÉE:

MINIMUM 80+ ADULT GUESTS | ADD \$3PP

MINIMUM 30+ ADULT GUESTS | ADD \$5PP

ORECCHIETTE, CHORIZO, FETA & GARLIC SPINACH

Orecchiette button pasta tossed with cherry tomatoes, kalamata olives, wilted baby spinach, garnished with roasted chorizo, crumbled Persian feta & EVOO

Savour our authentic pasta dishes, where tradition meets innovation, creating flavours that transport you to the heart of Italy.

PACCHERI WITH PORCINI MUSHROOM CRÈME V

Mezzi paccheri tossed with porcini mushroom, roasted garlic, fresh crème, infused with Italian parmigiano

PENNE ALLA VODKA* NEW RELEASE

Homemade penne pasta tossed in a creamy tomato and parmesan alla vodka sauce

ADD PRAWNS | \$4PP

PUMPKIN RAVIOLI WITH BEURRE BLANC V

Ravioli filled with butternut pumpkin, creamy goats cheese & caramelised onion tossed in a beurre blanc garnished with roasted sweet potato shavings (Perfect for up to 150 guests)

RICOTTA & SPINACH RAVIOLI WITH SUGO V, VGO

Fresh ravioli parcels filled with spinach & ricotta, traditional slow cooked basil & tomato sugo finished with crispy basil leaves

RIGATONI ALLA NORCINA

Rigatoni pasta with slow-cooked Italian pork and fennel sausage in a creamy truffle pecorino, garlic, and herb-infused sauce



PUMPKIN RAVIOLI WITH BEURRE BLANC



NONNA'S GNOCCHI WITH CREAMY SPINACH BASIL PESTO



PENNA ALLA VODKA WITH ADDED PRAWNS

Tutti a Tavola!

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PLATTER

SELECTIONS

Dishes with * are upgraded options

GOURMET EASTERN ARABIC MEZZE* P

Traditional sharing platter of authentic Arabic Mezze delicacies consisting of the following:

- Hummus GF
- Labneh GF
- Smoky baba ganoush GF
- Tabouli salad DF
- Crispy carrot batons & celery sticks DF, GF
- Garlic marinated green olives DF, GF
- Authentic kibbeh
- Fresh Lebanese flat bread

MINIMUM 80+ ADULT GUESTS | ADD \$12PP
MINIMUM 30+ ADULT GUESTS | ADD \$18PP

Add a 2nd Arabic Mezze spread: ADD \$10PP OR
Replenish dips to Main Course: ADD \$7PP

ADD SAMBOUSEK | \$4PP
ADD FATTOUSH SALAD | \$5PP

ITALIAN TWIST: ADD PROSCIUTTO | \$4PP

HALAL DELICACY* GF | P

Gourmet antipasto of select freshly sliced cured meats.

- Oven-roasted smoked turkey
- Pastrami
- Beef bresaola
- Marinated & char-grilled eggplant drizzled with balsamic
- Fire roasted capsicum
- Marinated green miccio olives
- Caprese salad of garden fresh tomato, bocconcini & fresh basil

MINIMUM 80+ ADULT GUESTS | ADD \$10PP
MINIMUM 30+ ADULT GUESTS | ADD \$15PP

Enjoy our diverse selection of platters, perfect for sharing and showcasing an array of flavours and textures.

GOURMET ITALIAN ANTIPASTO* GFO | P

Gourmet Italian antipasto delicacies served on Navarra monogrammed timber board consisting of:

- Premium San Daniele Prosciutto
- Double smoked ham
- Mild sopressa salami
- Salami Cacciatore
- Marinated & grilled eggplant drizzled with balsamic
- Marinated & crushed Sicilian olives
- Fresh bocconcini
- Toasted focaccia
- Sweet roasted baby capsicum

MINIMUM 80+ ADULT GUESTS | ADD \$12PP
MINIMUM 30+ ADULT GUESTS | ADD \$18PP

TRADITIONAL GREEK MEZZE* P

Traditional sharing platter of authentic Greek mezze delicacies consisting of the following:

- Marinated fetta in oregano infused EVOO GF
- Traditional dolmades
- Chilli anchovies GF
- Marinated green olives DF, GF
- Taramasalata GF
- Fresh tzatziki GF
- Beetroot dip GF
- Fresh grilled pita bread

MINIMUM 80+ ADULT GUESTS | ADD \$12PP
MINIMUM 30+ ADULT GUESTS | ADD \$18PP
Replenish dips to Main Course: ADD \$7PP

SICILIAN BLACK SAMBUCA OLIVES & ANCHOVIES* DF, GF | P

Hot black olives in Sambuca marinade served with baby anchovy fillets in a cold pressed EVOO, fresh garlic, chilli & Italian parsley

MINIMUM 80+ ADULT GUESTS | ADD \$6PP
MINIMUM 30+ ADULT GUESTS | ADD \$9PP



GOURMET ITALIAN ANTIPASTO



GOURMET EASTERN ARABIC MEZZE

SEAFOOD PLATTER

TO COMPLEMENT YOUR MENU SELECTIONS

Dive into our sumptuous seafood platters, brimming with the freshest catches and expertly prepared to highlight the best of the ocean.

Dishes with * are upgraded options

BAKED GINGER TASMANIAN SCALLOPS* GF | P

Half-shell Tasmanian scallops marinated in sweet chilli, ginger, soy & shallots, oven baked & garnished with shredded leek

MINIMUM 80+ ADULT GUESTS | ADD \$10PP
MINIMUM 30+ ADULT GUESTS | ADD \$16PP

BUTTERFLIED GARLIC KING PRAWNS* DF, GF | SIGNATURE DISH

Butterflied king prawns, split shell, and oven-baked in a marinade of Italian parsley & garlic, served as 16 halves

MINIMUM 80+ ADULT GUESTS | ADD \$16PP
MINIMUM 30+ ADULT GUESTS | ADD \$22PP

FRESHLY SHUCKED OYSTERS* DF, GF | P

Freshly shucked "A" grade oysters natural (18) sourced from the crisp waters of the mid-north coast, fresh lemon wedges, chef's special dressing

MINIMUM 80+ ADULT GUESTS | ADD \$12PP
MINIMUM 30+ ADULT GUESTS | ADD \$18PP

MUSSELS AL POMODORO* DF, GF | NEW RELEASE | P

Fresh mussels simmered in a rich herb, garlic, olive oil with tomato-based sugo

MINIMUM 80+ ADULT GUESTS | ADD \$10PP
MINIMUM 30+ ADULT GUESTS | ADD \$16PP

PREMIUM FRESH KING PRAWNS & SHUCKED OYSTERS* DF, GF

MOST POPULAR

A combined platter of one dozen (12) freshly shucked "A" grade natural oysters & one dozen (12) large premium ocean fresh king prawns; (peeled & de-veined, head & tail on); served with chef's traditional seafood sauce & fresh cut lemon

MINIMUM 80+ ADULT GUESTS | ADD \$17PP
MINIMUM 30+ ADULT GUESTS | ADD \$23PP

PREMIUM KING PRAWNS* DF, GF

Large ocean fresh premium king prawns (18) sourced from the pristine regions of far North Queensland accompanied by a brandied seafood sauce & fresh citrus wedges; (peeled & de-veined, head & tail on)

MINIMUM 80+ ADULT GUESTS | ADD \$14PP
MINIMUM 30+ ADULT GUESTS | ADD \$20PP

SALT & PEPPER CALAMARI* DF | P

Crispy fried young calamari tossed in chef's recipe of seasoned flour & shallot & garlic aioli, garnished with fresh parsley

MINIMUM 80+ ADULT GUESTS | ADD \$10PP
MINIMUM 30+ ADULT GUESTS | ADD \$16PP

POSSIBLE SEASONAL ADJUSTMENTS DUE TO MARKET CONDITIONS
Due to fluctuating market prices, variations in produce quality, or supply shortages, Navarra may need to adjust the prices of certain dishes or substitute items to ensure our menu continues to meet our high standards.
Keep in mind, seafood prices may change due to market prices.



WE SOURCE THE FRESHEST OF PRODUCE

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SHARING PLATTER

TO COMPLEMENT YOUR ENTRÉE & MAIN COURSE

Complement your meal with our sharing sides, thoughtfully crafted to enhance every dish and create a balanced dining experience.

Dishes with * are upgraded options

ITALIAN BURRATA WITH HEIRLOOM TOMATO SALAD*

Fresh burrata resting on a salad of mixed heirloom tomatoes, Spanish onion, fresh basil tossed in extra virgin olive oil

MINIMUM 80+ ADULT GUESTS | ADD \$6PP
MINIMUM 30+ ADULT GUESTS | ADD \$10PP

TRADITIONAL GREEK SALAD* GF

Fresh mixed leaves, capsicum, fresh tomato, olives, red onion, cucumber, fetta & a lemon olive oil & oregano dressing

MINIMUM 80+ ADULT GUESTS | ADD \$6PP
MINIMUM 30+ ADULT GUESTS | ADD \$9PP

WILD ROCKET, PEAR & RADICCHIO SALAD* GF

Fresh wild rocket leaves, radicchio (seasonal), spinach leaves, pear, gorgonzola cheese, toasted walnuts & balsamic glaze

MINIMUM 80+ ADULT GUESTS | ADD \$7PP
MINIMUM 30+ ADULT GUESTS | ADD \$10PP

MAC & CHEESE BY NAVARRA*

NV SPECIALTY

Indulge in our classic mac 'n' cheese, featuring a rich and velvety cheese sauce made with sharp cheddar and Gruyère, finished with a crisp breadcrumb topping

MINIMUM 80+ ADULT GUESTS | ADD \$10PP
MINIMUM 30+ ADULT GUESTS | ADD \$12PP

NV BRUSSEL SPROUTS*

Crispy fresh brussel sprouts tossed with spec and breadcrumbs, garlic and parmesan, drizzled with balsamic glaze (seasonal)

MINIMUM 80+ ADULT GUESTS | ADD \$9PP
MINIMUM 30+ ADULT GUESTS | ADD \$12PP

CASARECCE NORMA*

Casarecce pasta tossed in slow cooked authentic Italian tomato sugo, black olives, char-grilled eggplant, fresh basil & garnished with a touch of ricotta cheese

MINIMUM 80+ ADULT GUESTS | ADD \$10PP
MINIMUM 30+ ADULT GUESTS | ADD \$12PP

PENNE ALLA VODKA*

Homemade penne pasta tossed in a creamy tomato, parmesan alla vodka sauce

MINIMUM 80+ ADULT GUESTS | ADD \$10PP
MINIMUM 30+ ADULT GUESTS | ADD \$12PP

ADD PRAWNS | \$4PP



TRADITIONAL GREEK SALAD



ITALIAN BURRATA WITH HEIRLOOM TOMATO SALAD



WILD ROCKET, PEAR & RADICCHIO SALAD

Buon Appetito!

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PRICE PER HEAD IS BASED ON A MINIMUM OF EIGHT (8) ADULT GUESTS PER TABLE.

MAIN COURSE

SELECTIONS

Dishes with * are upgraded options

CHICKEN BREAST FILLET WITH PORCINI MUSHROOM *GF | NEW RELEASE*

Marinated chicken breast filled with porcini mushroom, resting on green pea polenta, with rich creamy asiago

CHICKEN INVOLTINI WITH SICILIAN CRUMB

Fillet of chicken filled with spinach and provolone, dusted with Sicilian crumb, silky mash, seasonal greens, white wine reduction

CHICKEN INVOLTINI WITH ZUCCHINI & TRUFFLE OIL *A NAVARRA FAVOURITE*

Chicken involtini filled with zucchini & truffle infused oil, prosecco creme, mash and fresh seasonal vegetables

PORK BELLY WITH KALE, PUMPKIN & CAPERS *GF*

Crispy pork belly, caramelized pumpkin puree, sautéed garlic kale, surrounded by raisin and caper jus

SLOW BRAISED LAMB SHOULDER WITH PROSCIUTTO* *DF, GF*

Lamb shoulder with San Daniele prosciutto, slowly braised in aromatic herbs, roasted sweet potato, seasonal greens and roasted garlic rosemary jus

*UPGRADE YOUR MAIN COURSE:
MINIMUM 80+ ADULT GUESTS | ADD \$3PP
MINIMUM 30+ ADULT GUESTS | ADD \$6PP*

SLOW COOKED LAMB SHANK WITH LEGUME RISONI

Braised lamb shank with Mediterranean slow cooked legume risoni ragout, creamy mash (Perfect for Winter)

HERB ENCRUSTED RACK OF LAMB*

Victorian rack of lamb (2 points) roasted with Dijon mustard and herb crust, served on grana padano infused dauphine potatoes, seasonal greens and rosemary jus

*UPGRADE YOUR MAIN COURSE:
MINIMUM 80+ ADULT GUESTS | ADD \$5PP
MINIMUM 30+ ADULT GUESTS | ADD \$8PP*

SLOW COOKED BEEF SHORT RIB *GF*
A NAVARRA FAVOURITE

Slow cooked 4 hour beef short rib with soy & sweet chilli glaze, creamy potato mash, roasted cherry tomato & garlic seasonal greens

BEEF CHEEKS SLOW COOKED WITH AMARENA CHERRY *GF*

8-hour slow cooked Angus beef cheeks with Amarena cherry and herbs, buttered mash, chef's selection of seasonal greens and Dutch carrot

BEEF TENDERLOIN WITH CARAMELISED ESCHALLOT* *GF | NEW RELEASE*

Beef tenderloin resting on a vegetable ratatouille, with silky mash, caramelised eschallot, Shiraz reduction

*UPGRADE YOUR MAIN COURSE:
MINIMUM 80+ ADULT GUESTS | ADD \$8PP
MINIMUM 30+ ADULT GUESTS | ADD \$11PP*

SCOTCH FILLET WITH FOREST MUSHROOM RAGOUT* *DF, GF*

Char grilled and oven-baked scotch fillet accompanied by herb-roasted potatoes, forest mushroom ragout, seasonal greens, and port wine jus

*UPGRADE YOUR MAIN COURSE:
MINIMUM 80+ ADULT GUESTS | ADD \$5PP
MINIMUM 30+ ADULT GUESTS | ADD \$8PP*

VEAL SCOTCH FILLET WITH RICH FIG JUS* *DF, GF | P*

Chargrilled grain fed veal scotch fillet on the bone accompanied by roasted sweet potato and baked potato with a rich fig jus reduction

*UPGRADE YOUR MAIN COURSE:
MINIMUM 80+ ADULT GUESTS | ADD \$5PP
MINIMUM 30+ ADULT GUESTS | ADD \$8PP*

CHEF'S CHOICE FISH OF THE DAY* *GF*

Oven-baked marinated fish of the day resting on silky garlic mash, crisp asparagus with Roma tomato, Spanish onion, and EVOO

*UPGRADE YOUR MAIN COURSE:
MINIMUM 80+ ADULT GUESTS | ADD \$3PP
MINIMUM 30+ ADULT GUESTS | ADD \$7PP*

BARRAMUNDI, AGRODOLCE ESCHALLOTS AND CAULIFLOWER*

GF | NEW RELEASE

Grilled barramundi with cauliflower puree, agrodolce eschallots and raisins, charred broccolini

*UPGRADE YOUR MAIN COURSE:
MINIMUM 80+ ADULT GUESTS | ADD \$5PP
MINIMUM 30+ ADULT GUESTS | ADD \$8PP*

SALMON FILLET WITH FENNEL, CHERVIL & GRAPEFRUIT* *GF*

Roasted Tasmanian salmon fillet topped with a salad of shaved fennel, fresh chervil and pink grapefruit resting on a warm silky mash with dill and a lemon beurre blanc

*UPGRADE YOUR MAIN COURSE:
MINIMUM 80+ ADULT GUESTS | ADD \$5PP
MINIMUM 30+ ADULT GUESTS | ADD \$8PP*

TASMANIAN SALMON WITH MUSSEL SAFFRON BEURRE BLANC*

GF | NEW RELEASE

Seared Tasmanian salmon fillet, resting on a potato puree, mussels, saffron beurre blanc, grilled spring onions

*UPGRADE YOUR MAIN COURSE:
MINIMUM 80+ ADULT GUESTS | ADD \$5PP
MINIMUM 30+ ADULT GUESTS | ADD \$8PP*



TASMANIAN SALMON WITH MUSSEL SAFFRON BEURRE BLANC



BEEF TENDERLOIN WITH CARAMELISED ESCHALLOT



PORK BELLY WITH KALE, PUMPKIN & CAPERS

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DESSERT

SELECTIONS

APPLE CRUMBLE TART

V | *NEW RELEASE*

Sweet butter tart shell with baked apple crumble, vanilla bean gelato & homemade butterscotch sauce

CHOCOLATE CARAMEL PRALINE TART*

NEW RELEASE

Chocolate ganache, Praline mousse, butterscotch sauce & chocolate soil

MINIMUM 80+ ADULT GUESTS | ADD \$2PP

MINIMUM 30+ ADULT GUESTS | ADD \$5PP

MODERN BLACK FOREST *NEW RELEASE*

Dark chocolate sponge using Callebaut Belgium chocolate, cherry-kirsch syrup with layers of chocolate mousse and black sour cherry gelée, white chocolate ganache and Amarena cherries

NAVARRA ROCHER

NEW RELEASE

Rich dark chocolate & hazelnut brownie base, oven roasted hazelnut mousse. Encased in dark chocolate and candied hazelnuts and topped with Callebaut milk chocolate whipped ganache

CARAMEL CRÈME BRÛLÉE TART

Delicious caramel crème brûlée tart garnished with fresh berries and raspberry coulis

DECADENT CARAMEL BANOFFEE PIE

An English classic, buttery tart shell, creamy caramel, fresh banana & crème pâtissière

DECONSTRUCTED CHEESECAKE WITH PASSIONFRUIT

Upside-down cheesecake topped with a crunchy biscuit crumble, sweet passion fruit coulis, garnished with fresh berries

Indulge in our decadent desserts, the perfect sweet finale to your meal, featuring classic favourites and innovative creations.

ITALIAN TIRAMISU TEARDROP*

NEW RELEASE

Coffee soaked sponge layered with mascarpone mousse, chocolate crumble served with chocolate sauce

MINIMUM 80+ ADULT GUESTS | ADD \$2PP

MINIMUM 30+ ADULT GUESTS | ADD \$5PP

TANGY LEMON TART & BERRY SALAD

NEW RELEASE

Tangy lemon curd encased in a sweet buttery, tart with mixed berry, fresh berry salad & mint coulis

LOTUS BISCOFF CHEESECAKE V

Biscoff crumble & creamy cheesecake drizzled with decadent Lotus caramel

WARM STICKY DATE PUDDING

NEW RELEASE

Warm sticky date pudding served with vanilla gelato, butterscotch sauce, & chocolate butter soil

VANILLA BEAN PANNACOTTA WITH BERRY SALAD GF | *NEW RELEASE*

Creamy vanilla bean pannacotta with raspberry sauce, meringue & fresh berry salad dusted with raspberry powder

WARM CHOCOLATE FONDANT*

Rich & indulgent chocolate centred lava cake, vanilla bean gelato & chocolate soil

MINIMUM 80+ ADULT GUESTS | ADD \$2PP

MINIMUM 30+ ADULT GUESTS | ADD \$5PP

NAVARRA SIGNATURE DESSERT PLATTER* A NAVARRA FAVOURITE

A delightful arrangement of finely made dessert indulgences including cheesecakes, panna cotta, cannoli, chocolate cake, macaroons, profiteroles, lemon tarts, fruit tarts

Served in place of an individual dessert & served as a table platter. Cannot be chosen as an alternate.

UPGRADE YOUR CURRENT DESSERT:
MINIMUM 80+ ADULT GUESTS | ADD \$3PP
MINIMUM 30+ ADULT GUESTS | ADD \$6PP

FRESH SEASONAL FRUIT* DF, GF

Chef's choice of five fresh seasonal fruits sourced from local markets to accompany your dessert

MINIMUM 80+ ADULT GUESTS | ADD \$6PP
MINIMUM 30+ ADULT GUESTS | ADD \$9PP

NAVARRA CANNOLI PLATTER*

French vanilla, rich chocolate & creamy ricotta fresh cannoli shells piped ala minute, with fresh berries & cream.

Twelve (12) per platter.
Served to complement your coffee and dessert.

MINIMUM 80+ ADULT GUESTS | ADD \$6PP
MINIMUM 30+ ADULT GUESTS | ADD \$9PP



VANILLA BEAN PANNACOTTA WITH BERRY SALAD



APPLE CRUMBLE TART

** DF = DAIRY-FREE | GF = GLUTEN-FREE | V = VEGETARIAN | VGN = VEGAN | VGNO = VEGAN OPTION AVAILABLE | GFO = GLUTEN-FREE OPTION

SUPPER STATIONS

SELECTIONS

End your night on a high note with our supper station, featuring Navarra's especially curated menu items. Pair your late-night indulgence with a fine wine or your choice of beverage for a truly unforgettable evening.

ALCOHOL SOAKERS ↓

CHEF'S MINI ANGUS BEEF BURGERS

FROM \$8PP

Wrap up your night with our chef's mini Angus beef burgers. Each bite-sized delight is renowned for its unparalleled tenderness and rich flavour profile, making them a must-have for any discerning palate.

ROAMING SIGNATURE NAVARRA PIZZA

FROM \$10PP

Perfect for a satisfying supper, our roaming signature Navarra pizza is the perfect dish to satiate your late-night cravings. Offering a harmonious balance of flavours, our roaming signature Navarra pizza dish is the ideal choice for a delightful end to the night.

Choose from:

- Pepperoni
- Potato and rosemary

TRUFFLE-INFUSED GOURMET FRIES

FROM \$8PP

Indulge in our Truffle-Infused Gourmet Fries, perfectly crisped and delicately drizzled with luxurious truffle oil. Each bite offers a sublime blend of earthy richness and savoury perfection, elevating this classic favourite to an exquisite culinary delight.

LIVE CANNOLI BAR

FROM \$12PP

Take your event to the next level with crisp and fresh cannoli shells piped live by our chefs. Your guests will enjoy either chocolate, ricotta or vanilla cannoli served with fresh strawberries.

But one cannoli is never enough!

LIVE ITALIAN DOUGHNUT BAR

FROM \$12PP

Treat your guests to mouthwatering Italian delicacies. Deep fried and coated in sugar, end your night on a high with our live Italian doughnut bar station.

DIETARY RESTRICTION

SPECIAL DIETARY MENU OPTIONS

At Navarra, we understand the importance of accommodating dietary preferences and requirements. Our Executive Chefs will expertly curate a menu that ensures every guest enjoys their dining experience.

ENTRÉE SELECTIONS

Our Executive Chefs will expertly curate a menu that ensures every guest enjoys their dining experience.

SMOKEY CANNELLINI GF, DF, V, VGN

A bed of cannellini beans with an infusion of sundried tomato topped with zucchini flowers and a delicate pinzimonio dressing

NOTE: When not in season, roasted artichoke head stuffed with parmesan cheese will be used as a replacement.

OVEN-BAKED STUFFED PACCHERI WITH BROCCOLINI & RICOTTA V

Oven-baked stuffed paccheri, generously filled with a flavorful blend of tender broccolini and creamy ricotta, and topped in a rich white cream sauce

ORECCHIETTE WITH CIMA DI RAPA IN CREAMY TRUFFLE SAUCE GF, V

Orecchiette tossed with vibrant cima di rapa and enveloped in a luxurious creamy truffle sauce

As a vegan option, Napoletana sauce with oven-baked eggplant is used in place of the creamy truffle sauce.

MAINS SELECTIONS

Our Executive Chefs will expertly curate a menu that ensures every guest enjoys their dining experience.

MINI EGGPLANT PARMIGIANA

DF, GF, V

Tender baby eggplants roasted to perfection and layered with rich Napoletana sauce, fresh basil, and creamy mozzarella

CRUMBED MUSHROOM WITH PUMPKIN RISOTTO & SALSA VERDE

DF, GF, V, VGN

Crisp, golden-brown mushroom paired with creamy, aromatic pumpkin risotto, perfectly balanced by our house-made salsa verde

ROASTED PUMPKIN & POTATO STACK WITH POMEGRANATE SALAD

DF, GF, V, VGN

Layers of roasted pumpkin & potatoes elegantly topped with a refreshing microgreens and pomegranate salad finished, goats cheese dressing

SPRING GARDEN CREPELLE

GF, V, VGO

Delight in our spring garden crepelle, featuring delicate crepes filled with a luscious blend of asparagus and watercress ricotta, all crowned with a velvety creamy parsley sauce

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VGO = VEGAN OPTION AVAILABLE | GFO = GLUTEN-FREE OPTION



WINE

SELECTIONS

Whether you prefer a crisp white, a robust red, or a sparkling delight, our collection offers the perfect pairing for every palate and occasion.

OUR CURRENT SELECTION CAREFULLY SELECTED FOR YOUR EVENT

LEONARD RD 'VILLA 116'

Leonard Road wines have been lovingly crafted by the Calabria family for three generations. After spending five years apart, in 1934 Francesco Calabria wrote to his wife, Elisabetta, in Italy and asked her to join him in Australia. Together, they built Calabria Wines at Villa 116 on Leonard Road.

SPARKLING CUVÉE LEONARD RD 'VILLA 116'

SEMILLON SAUVIGNON BLANC LEONARD RD 'VILLA 116'

CABERNET MERLOT LEONARD RD 'VILLA 116'



With our roots deep in Italian soil, Navarra sources only the best wine for their events. Influenced by our Sicilian origins, it's all about the good food, and delectable wines that make any situation one of ultimate bliss.

WINE

UPGRADES

Enhance your dining experience with our premium wine upgrades. Our curated selection features exquisite vintages and varietals from renowned vineyards, perfectly paired to complement and elevate your meal.

LEVEL ONE \$6PP CHOOSE ONE FROM EACH CATEGORY

WHITE

TATACHILLA
Sauvignon Blanc
McLaren Vale SA

DAVID HOOK
Pinot Grigio
Hunter Valley NSW

RED

TATACHILLA
Shiraz Cabernet
McLaren Vale SA

DAVID HOOK
Shiraz
Hunter Valley NSW

SPARKLING

TATACHILLA
Brut NV Sparkling
McLaren Vale SA

LEVEL TWO \$12PP CHOOSE ONE FROM EACH CATEGORY

WHITE

PETALUMA
Chardonnay
Adelaide Hills SA

MUD HOUSE
SAUVIGNON BLANC
Marlborough NZ

RED

PETALUMA
Shiraz
Coonawarra SA

MUD HOUSE
Pinot Noir
Central Otago NZ

SPARKLING

GRANT BURGE 'PETITE BUBBLES'
Dry Sparkling
Barossa SA

YARRA BURN PREMIUM
Cuvée Brut
Yarra Valley VIC

LEVEL THREE \$17PP CHOOSE ONE FROM EACH CATEGORY

WHITE

GRANT BURGE 'VIGNERON'
Pinot Gris
Adelaide Hills SA

KATNOOK 'FOUNDERS BLOCK'
Chardonnay
Coonawarra SA

RED

GRANT BURGE 'VIGNERON'
Shiraz
Barossa SA

KATNOOK 'FOUNDERS BLOCK'
Cabernet Sauvignon
Coonawarra SA

SPARKLING

YARRA BURN SPARKLING VINTAGE
Pinot Noir Chardonnay Pinot Meunier
Yarra Valley VIC

GRANT BURGE
Prosecco
King Valley VIC

ADDITIONAL EXTRAS FOR \$3PP INCLUDE THIS ADDITIONAL EXTRA TO ANY PACKAGE

DAYS OF ROSÉ
Rosé
McLaren Vale SA

2024 - 2025

NAVARRA

EST 1973

MENU SELECTIONS

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