

La Scala

ON JERSEY

Whether you're looking for a casual group booking, private dining room or to hire the restaurant exclusively, we can tailor our offering to suit your requirements.

At La Scala on Jersey, the true Italian feasting and sharing style of dining is encouraged. We offer fantastic 2, 3 or 4 course set menu options as well as an extensive canapé menu. Our menus for group bookings are carefully crafted by executive chef, Massimo Mele and are designed to create a sense of conviviality as you share in the joy of good food, good wine and great company.

We look forward to hosting your celebration "up the staircase".

La Scala on Jersey

Restaurant & Cocktail Bar

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GROUP BOOKINGS



La Scala on Jersey has the flexibility to accommodate cocktail parties, sit-down lunch and dinner functions, as well as more intimate bookings in our stunning private dining room. The restaurant can be hired exclusively for larger functions and is suitable for a range of special occasions.

PRIVATE DINING

La Scala on Jersey boasts a beautiful Private Dining Room which can be completely separated from the Main Dining Room. The Private Dining Room has a stunning 7 metre long dining table which can seat up to 26 guests. Our Private Dining Room is ideal for a range of occasions including corporate lunch and dinners, meetings as well as personal celebrations such as birthdays, engagements, christenings and wedding rehearsal dinners.

The room is set up in such a way that guests can start with a pre-dinner drink in the room and then be seated for a wonderful dinner.



If your Private Dining requirements are for 30 – 100 guests, La Scala on Jersey can be hired exclusively for lunch or dinner functions Monday through to Sunday.

LARGER GROUP BOOKINGS

La Scala on Jersey can accommodate groups of 10 – 40 guests who don't require a private dining space in the Main Dining Room.

We have several areas within our Main Dining Room that can cater to large groups and you are able to select which is most appropriate based on your requirements.



COCKTAIL FUNCTIONS



La Scala on Jersey has a warm and intimate Cocktail Bar which is adjacent to the Restaurant. Our Private Cocktail Bar can cater to stand-up functions of up to 50 guests. La Scala on Jersey can also be transformed into a wonderful venue for very large cocktail-style functions of up to 200 people.

You can pre-arrange a selection of canapés for your guests from a light meal to a more substantial meal. You can also tailor the beverages offered depending on your budget.



BEVERAGE OPTIONS

La Scala on Jersey offers the flexibility of either having a restricted bar tab (i.e. selecting specific beverages that can be ordered by your guests) or an open bar tab (i.e. no restrictions on beverages that can be ordered). You can also place a limit on the bar tab or request updates on the tab total throughout the evening.

WINE LIST

La Scala on Jersey has an extensive wine list consisting of local and international wines which have been carefully chosen to compliment the Modern Italian menu. You have the option to pre-select a sparkling, white and red wine before your function to ensure smooth and efficient service. Our Restaurant Manager, Andrew Carson, will happily recommend wines to match your menu, if you wish

BEER SELECTION

La Scala on Jersey has a wide selection of Australian and International beers on tap and Australian and imported bottled beer. You can choose to make all types of beer available to your guests or restrict the offering to simply tap beers or certain varieties of beers.

COCKTAILS AND SPIRITS

La Scala on Jersey serves a range of spirits and cocktails. Our list of spirits and cocktails is available on request.

FUNCTION MENU

Enjoy the true Italian style of dining. Dishes are served down the centre of the table and are designed to be shared. Choose either a 2, 3 or 4 course set menu for groups of 15 guests or more.

Two Courses (Antipasti & Main or Main & Dessert) \$65 per guest

Three Courses (Antipasti, Main & Dessert) \$75 per guest

Four Courses (Antipasti, Primi, Main & Dessert) \$85 per guest

ANTIPASTI

Chef Massimo Mele's selection of signature antipasti served to share down the centre of the table. Please note the below is only a sample, these dishes will vary based on seasonal availability.

Smashed zucchini & garlic dip, fried bread

Vine-ripened truss tomatoes, buffalo mozzarella, roasted peppers, olives, capers, basil

Spicy fried calamari, aioli, rocket, lemon

BBQ'd, butterflied, King Prawns with lemon, oregano, chilli & almonds

Wagyu beef carpaccio with truffled egg, rocket

PRIMI

(Only applicable with the 4 course option)

House-made Lumaconi pasta, Spencer Gulf prawns, fresh tomato, garlic, chilli, basil

MAIN

Please choose two of the following dishes to be served, dishes are designed to share and are placed down the centre of the table.

Baked king salmon, shaved celery heart, radish salad (gf)

Slow cooked lamb shoulder with caramelised raddicchio and salsa verde (gf option available)

Grilled spatchcock, olives, lemon, prosciutto, broccolini rapini (gf)

Strozzapretti pasta with Mama Maria's ragu of pork cheeks, onion & pecorino (gf option available)

Lumaconi pasta, Spencer Gulf prawns, fresh tomato, garlic, chilli, basil (gf option available)

SIDES

(All menus include sides)

Crispy Italian potatoes, rosemary, garlic

Avocado, cucumber, baby cos, mint & radish salad (gf)

DESSERT

Choose one of the following to be served to share down the centre of the table

Limoncello tiramisu, lemon curd, fresh ricotta and raspberries (can be served individually)

Torta caprese, flourless chocolate cake (gf)

Panna cotta, rum flavoured caramelized pineapple, ginger beer granita (served individually)

Salted caramel & chocolate mousse, honeycomb, spiced popcorn (gf) (can be served individually)

Menus are subject to seasonal changes and market availability. All dietary requirements can be catered for individually. Please note an 8% service gratuity is added to the final bill for all groups of 15 or more people.

CANAPE MENU

Please note there is a minimum order quantity of at least one per guest of each chosen variety.

HOT CANAPES

- Seared scallops with tomato, pomegranate dressing 4.5
- Potato croquette with smoked ham and mozzarella 4.5
- Spicy pumpkin, tomato and taleggio arancini 4.5
- Wild mushroom and truffle pies with parmesan cream 4.5
- Grilled eggplant, ricotta and truffle pancakes 4.5
- Crispy semolina chips with gorgonzola cream 4.5
- Pork and fennel sausage rolls with tomato relish 4.5

COLD CANAPES

- Seared wagyu beef with piquillo pepper and shallot jam 4.5
- Potato blinis with beetroot cured ocean trout and dill crème 4.5
- Pickled beetroot crostini topped with minted yoghurt 4.5
- Poached veal loin with Sicilian tuna dressing and crispy capers 4.5
- Diced yellow fin tuna, lemon oil, chilli and fresh chives 4.5
- King salmon lollypops with green pea mayo and caviar 4.5



SUBSTANTIAL CANAPES

- Mushrooms, quinoa, brown rice, pomegranate and walnut salad 7.5
- Wagyu slider with cheddar cheese & smoked tomato aioli 7.5
- Crumbed Fish n Chips with chipotle dressing 7.5
- Quinoa and brown rice with fresh tuna, chilli, capers, rocket 7.5
- Grilled Cowra lamb cutlet with hummus and salsa verde 7.5
- Italian meatballs in tomato sauce with shaved parmesan and basil 7.5

DESSERT CANAPES

- Flourless chocolate almond torta 5
- Salted caramel mousse with spiced popcorn 5
- Tiramisu "modo mio" 5
- Sicilian cannoli with ricotta, chocolate and pistachios 5
- Fresh strawberries with smashed meringue and yoghurt 5
- Vanilla panna cotta, citrus salad, crisp wafer, pink grapefruit granita 5



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PASTA MAKING CLASSES WITH MASSIMO MELE

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Learn to make fresh pasta from scratch with our executive chef, Massimo Mele, as he lets you in on some of his Nonna's secrets and teaches you to make pasta the true Italian way.

Classes are held in our stunning private dining room where you will learn to prepare your pasta before you head into the kitchen with Massimo to cook your pasta and matching sauce. Then comes the best bit: eating what you have made.

Once the class has finished, sit down, relax and enjoy a delicious lunch prepared by Massimo!

Groups can be between 10 and 16 guests which makes these pasta making classes ideal for that next birthday, hen's celebration, or team building exercise. Round up your friends, family or colleagues and let's get cooking!

Details

Cost: \$95 per guest (includes coffee on arrival, class and lunch)

Duration: 2.5hrs (1.5hr class + 1hr lunch)

Group Size: Min 10 guests – Maximum 16 guests

**For enquiries or to book in your pasta making class call us on 02 9357 0815
or email restaurant@lascalaonjersey.com.au**

