



## CATERING OFF-SITE MENUS

Ladro is famous for its award winning traditional Roman style pizza and in 2003 was awarded The Age Good Food Guide 'Best New Restaurant'. But, there is more to Ladro than just amazing pizza. Handmade pasta, succulent wood-fired roasts and modern Italian fare roll out of the Ladro kitchens in Fitzroy and Prahran 7 days a week.

As well as hosting functions and events in house at both venues, Ladro caters for off-site functions and events. Feast on restaurant quality Ladro fare at your next function or event in your own exclusive location. With options to suit every budget, from small private gatherings to large scale festivals for thousands, with or without pizza, we would love to discuss how Ladro can cater for you.

We have several catering options from individual portions to a spit roaster and a mobile wood-fire pizza oven in a shipping container.

All dietary requirements can be accommodated with advance notice on all our menus, breakfast, brunch, lunch, cocktail and dinner.

To get in touch and discuss options please call **9510 2233** or send us an email at [events@ladro.com.au](mailto:events@ladro.com.au), we'd love to hear from you.





## CATERING MENU - BREAKFAST

### BREAKFAST + BRUNCH MENU SELECTION

Start the day Italian style with our selection of breakfast and brunch options.  
Minimum 20 portions per dish. Minimum order is \$500.  
Prices are per person / per portion.

- Bomboloni Italian doughnuts filled with Nutella [\$3]
- House made honey granola cups with yoghurt and berry compote [\$7]
- Frittata with olive, potato and caramelised onion [\$3]
- Oysters freshly shucked with lime zest vinaigrette or natural [\$3]
- Caprese on a stick with bocconcini, cherry tomatoes, basil, evoo [\$7]
- Fruit platters of freshly cut seasonal fruits [\$6]
- Handmade Sicilian Cannoli filled with ricotta dolce [white chocolate & lime zest] [\$5]
- Handmade Sicilian Cannoli filled with ricotta dolce [chocolate & pistachio] [\$5]
  
- Bruschetta [chargrilled ciabatta] with avocado, goats curd and lemon with black salt [\$7]
- Bruschetta [chargrilled ciabatta] with chopped egg, herbs, aioli, speck [\$8]
- Bruschetta [chargrilled ciabatta] with bufala, vine tomatoes, oregano, basil [\$7]
- Bruschetta [chargrilled ciabatta] with house cured salmon, mascarpone, fresh herbs [\$8]
- Bruschetta [chargrilled ciabatta] with bufala, SDR prosciutto, salsa verde [\$8]
- Bruschetta [chargrilled ciabatta] with whipped ricotta, almonds, currants and honey [\$8]





# CATERING MENU - BREAKFAST PACKAGES

## BREAKFAST + BRUNCH MENU PACKAGES

### \$ 25 PP BREAKFAST BRUNCH

- Bomboloni Italian doughnuts filled with Nutella
- House made honey granola cups with yoghurt and berry compote
- Bruschetta [chargrilled ciabatta] with avocado, goats curd and lemon with black salt
- Bruschetta [chargrilled ciabatta] with bufala, SDR prosciutto, salsa verde



### \$ 35 PP BREAKFAST BRUNCH

- Bomboloni Italian doughnuts filled with Nutella
- House made honey granola cups with yoghurt and berry compote
- Bruschetta [chargrilled ciabatta] with avocado, goats curd and lemon with black salt
- Caprese on a stick with bocconcini, cherry tomatoes, basil, evoo
- Frittata with olive, potato and caramelised onion
- Bruschetta [chargrilled ciabatta] with chopped egg, herbs, aioli, speck





## CATERING MENU - LUNCH/DINNER/COCKTAIL

### LUNCH / COCKTAIL / DINNER MENU SELECTION

Minimum 20 portions per dish.

Minimum order is \$500 for lunch and \$200 for cocktail /dinner

- Polenta fritti [chips], pecorino pepato, truffle oil [\$2]
  - Frittata with olives and potato, caramelized onion [\$3]
  - Calamari fritti, garlic and lime aioli [\$7]
  - Caprese insalate on a stick bocconcini, cherry tomatoes, basil, evoo [\$7]
  - Salted caramel popped corn cups with volcanic black salt [\$4]
  - Bruschetta [chargrilled ciabatta] with bufala, semi dried vine tomatoes, oregano, basil [\$7]
  - Bruschetta [chargrilled ciabatta] with SCR Prosciutto, ricotta and olives, basil [\$7]
  - Porchetta Roll – Spit roasted pork belly, Italian slaw, mustard fruits, bun [\$7 sml. \$15 lrg]
- Minimum order 30 Rolls.
- Italian Polpetta Wagyu Beef Burger – Brioche bun, Italian slaw, aioli, pecorino [\$15 – large size]
  - SALADS – Current Menu supplied upon request. Changes seasonally. [\$8 - \$12]
  - PIZZA SELECTION - Current Menu supplied upon request. Changes seasonally. [\$10 - \$25]
  - GNOCCHI & PASTA - Current Menu supplied upon request. Changes seasonally [\$19 - \$25]
  - Tiramisù in a cup, savoiardi, espresso coffee, mascarpone, choc pop candy [\$11]
  - Bomboloni Italian doughnuts filled with Nutella [\$3]
  - Handmade Sicilian Cannoli filled with ricotta dolce [seasonal flavour] [\$5]





## FUNCTIONS / EVENTS / FESTIVALS

### OFF SITE FUNCTIONS + EVENTS

Ladro caters for off-site functions and events, small and large. You can either pick-up your order from Ladro or we can arrange delivery. We can also provide a complete catering package with chefs, wait staff and arrange an off-site kitchen with marquee, flowers, furniture, crockery and even music.

For smaller groups we suggest the spit roasted option or any of the Ladro catering menu favourites.

Larger events may consider our mobile wood-fire pizza oven housed in a shipping container, which requires crane transportation and a suitably accessible site. We send our mobile pizza oven all over the country!

### LARGE EVENTS + FESTIVALS

Ladro can cater for large scale festivals and events with a full compliment of staff for an instant off site pizza restaurant with a wood-fired oven. We also offer calamari fritti, Italian fries, salads and calzone. To get in touch and discuss options please call **9510 2233** or send us an email at [events@ladro.com.au](mailto:events@ladro.com.au). We'd love to hear from you and discuss your festival





## CATERING BY LADRO

With a passionate team of professionals, Ladro will ensure your next function or event is a memorable one. We've spent years searching and building networks with industry leaders able to deliver the following additional services:

### MUSIC

With access to some of the finest DJ's in the country we can arrange the right sounds at your function to suit your budget. We can also arrange live ensembles, bands and musicians.

### AV + PHOTOGRAPHY

Ladro works with a dedicated team of AV professionals who will ensure technical and creative aspects of audio, visual and lighting will enhance your event. Our professional photographers can document and capture your event forever.

### FLORAL

From simple table arrangements of edgy greenery or abundant floral installations to living sculptures, Ladro has a network of floral and plant experts ready to enhance the ambiance of your event.

### GIFTS FOR GUESTS

Ladro offers a range of interesting take home gifts for your guests including; Biodegradable herb pots, Italian natural linen tea towels, buckets and bags of branded bio-compost [Ladro is a zero organic waste restaurant], t-shirts and tote bags.

### MARQUEES

We work with marquee suppliers on a regular basis and depending on the location of your function and event, we can arrange both simple and extravagant marquees.

**NOTE:** Wherever we can, Ladro sources the finest fresh ingredients. They change with seasons and so can our menus & prices without notice due to availability. Questions? Please call or email us.



### FITZROY

Ladro 224 Gertrude St Fitzroy 3065 | 9415 7575 | events@ladro.com.au | ladro.com.au

### PRAHRAN

Ladro TAP 162 Greville St Prahran 3181 | 9510 2233 | events@ladro.com.au | ladro.com.au