



OUR
WEDDING
MENU

THE TRATTORIA PACKAGE

THE PREMIUM PACKAGE

THE BANQUET PACKAGE

THE BANQUET & BRUNCH

CONTACT US

di LUSO
ESTATE

Trattoria Package

\$90

Sample Menu ~

Canapés ~ *Any five of the following*

Caramelised onion and fetta tarts
Polenta rounds with pesto
Tomato and onion bruschetta
Chicken and peppers skewers
Arancini (cheese flavoured rice balls)
Polpetti (beef meatballs)
Asparagus and shaved parmesan
Pizette (a choice of styles)

Platters ~ *Any four of the following*

Pasta (a range of styles)
Roast Mudgee lamb or
Chicken on skewers
Italian cheeses
Seasonal salads
Seasonal fruit

Tea & Coffee



Trattoria



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Premium Package

\$115

Sample Menu ~

Canapés - *A selection of four canapes*

Green Sicilian olives

Bruschetta

Pizzetti from our wood fired oven

Beef Polpetti

Entrées ~ *Two entrées, served alternately*

Beef Carpaccio

Calamaretti: stuffed baby squid

Mains ~ *Two mains, served alternately*

Osso Bucco

Mudgee Lamb Romano

Chicken Vermentino

Pulled pork with crackling

Dessert ~ *Two desserts, served alternately*

Vanilla bean pannacotta

& seasonal berries

House Made Tiramisu

Tea & Coffee



Premium



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Banquet Package

\$135

Sample Menu ~

Antipasti ~ Marinated green Sicilian olives
Bruschetta
Bagna Cauda (dipping bowl of anchovy, oil, butter & garlic)

Entree ~ *Alternate Serve*
Smoked salmon linguini
di Lusso figs (seasonal), gorgonzola & prosciutto
Arancini – rice balls flavoured with cheese and a garnish

Mains ~ *Alternate Serve*
Marinated lamb back strap
Pork belly with pear salsa
Vermentino Chicken

Italian DOP Cheeses & Fresh Seasonal Fruit
Including Grana Padano, Assiago,
Tallegio or Gorgonzola
Served with caramelised bosc pears

Torta Matriionale ~
Your choice of wedding cake,
delivered by you & presented by us

Tea & Coffee

Banquet





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Banquet & Brunch

\$150

Sample Menu ~

Antipasti ~ *A selection of five*

Marinated green Sicilian olives
Caramelised onion and fetta tarts
Arancini (cheese flavoured rice balls)
Woodfired Pizza served in bite size pieces
Tomato Bruschetta
Italian Beef Polpetti
Bagna Cauda (dipping bowl of anchovy, oil, butter & garlic)

Entree ~ *Alternate Serve*

di Lusso figs (seasonal), gorgonzola & prosciutto
Arancini – rice balls flavoured with cheese and a garnish

Mains ~ *Alternate Serve*

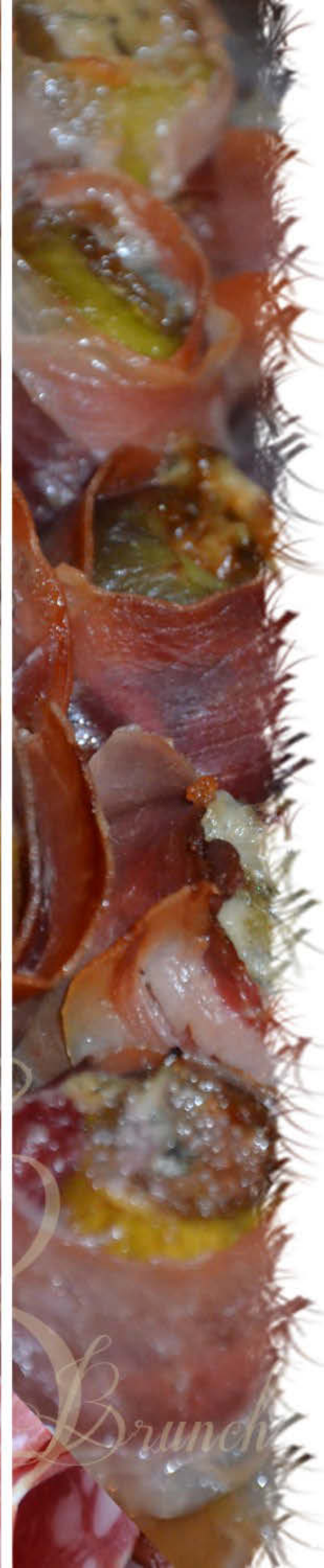
Slow cooked shoulder of Mudgee lamb
cooked in Sangiovese
Pulled pork with pear salsa
Vermentino Chicken

Italian DOP Cheeses & Fresh Seasonal Fruit
eg. Grana Padano, Provolone dolci
Gorgonzola Dolci with crackers
Served with caramelised bosc pears

Torta Matriionale ~

Your choice of wedding cake, delivered by you
and presented by us

Tea & Coffee



an
Brunch



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Contact Us

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Wedding Celebration Packages

di LUSO
ESTATE

Contact Us

