

CATERING MENU

Breakfast

Breakfast Focaccia Platter 10 pax - \$180

Bacon, egg, cheese, house ketchup (nf)
Mushroom, egg, cheese, house ketchup (ve, nf)
Egg, spinach, cheese (ve, nf)
Ham and cheese (nf)
Tomato and cheese (ve, nf)

Croissant 10 pax - \$110

Ham and cheese (nf)
Tomato and cheese (ve, nf)
Cheese (ve, nf)
Jam or Nutella
Plain (ve, df, nf)

Fruit & Chia 10 pax - \$85

Seasonal fruit platter (ve, gf, df, nf) 10 pax - \$85
Coconut yoghurt and chia cups (gf, ve, df, nf) 10 pax - \$112
Overnight oat cups (ve, df, nf) 10 pax - \$112

Pastry 10 pax - \$66

Cookies, banana bread & biscotti 10 pax - \$66
Assorted pastries and muffins 10 pax - \$88

Lunch

Salad & Protein Box Platter of 10 - \$200

Shared-style lunch, served in trays with house focaccia

Choose: 1 to 3 salads + 2 proteins:

Salad choices

- Green Leaf Salad (ve, df, gf, nf)
- Roast lemon potato, feta & herbs (ve, gf)
- Shaved fennel salad (ve, df, gf, nf)
- Augusta Caesar – kale, pecorino croutons, almonds, anchovy (gfo)
- Mixed bean, pickled chilli & walnut (gf, nfo)
- Pearl cous cous & sweet potato (ve, df)
- Cauliflower, green bean & nut crumble (ve, gf, nfo)

Protein choices

- Citrus-spiced pork shoulder (gf, df, nf)
- Garlic & herb lamb shoulder (gf, df, nf)
- Pulled beef with Reno's BBQ sauce (gf, df, nf)
- Garlic & thyme chicken (gf, df, nf)
- Salt & pepper tofu (v, gf, df, nf)
- Cauliflower popcorn (v, gf, df, nf)

Focaccia Platter Platter of 10 - \$190

Cut into halves or quarters

Choose 4 flavours:

- **Fumo Classico** – smoked ham, aged cheddar, tomato (gfo, nf)
- **La Mortadella** – mortadella, green olive aioli, stracciatella (gfo, nf)
- **Pollo Verde** – chimichurri chicken, scamorza, rocket (gfo, nf)
- **Bella Mia** – roast peppers, pickled zucchini, stracciatella (gfo, ve, nf)
- **Cappo Donna** – prosciutto, fior di latte, tomato, basil (gfo, nf)
- **Mel Parm** – eggplant parmigiana, provolone, grana padano, pesto (ve, nfo)
- **Ciao Anna** – sopressa, fior di latte, green olive mayo tapenade, aioli (gfo, nf)
- **St Margaret** – tomato, basil, fior di latte, spinach pesto (gfo, ve, dfo, nfo)
- **Polpette** – meatballs, Napoli sauce, mozzarella, pecorino (gfo)

Grazing & Shared Plates

Ideal for offices, lunches and wine events

Italian Grazing Box

(min.) 10 pax - \$28pp

- Focaccia soldiers
- Italian salumi & cheeses
- Marinated olives
- Pickled vegetables
- Dips & crisps

Warm Plates (serves approx. 10)

- Arancini del giorno (gfo, nf) \$50
- Meatballs in sugo & focaccia (nf) \$70
- Eggplant parmigiana (ve, nf) \$60
- Calamari fritti, lemon aioli (gf, df, nf) \$85

Set Per-Head Packages

Individually portioned, ideal for meetings and presentations

Package A — Light Lunch / Office

\$21.5 pp

Minimum 10 pax

Includes: 2 salads · 1 protein · focaccia

Dietary coverage: (ve, v, gf, df, nf)

Package B — Full Lunch

\$28.5 pp

Includes: 2 salads · 1 protein · focaccia · 1 warm item

Dietary coverage: (ve, gf, df, nf)

Warm item choice:

- Meatballs in sugo
- Eggplant parmigiana
- Arancini
- Calamari fritti +\$2.0 pp

**Vegan options available on request.*

Optional Upgrades

- Arancini +\$5.0 pp
- Calamari fritti +\$8.0 pp
- Reno's meatballs +\$7.0 pp
- Extra protein +\$9.5 pp
- Extra focaccia +\$4.0 pp

Add-Ons & Sides

- Extra salad \$90 (10 pax)
- Extra protein \$95 (10 pax)
- Focaccia loaf \$90 (10 pax)

Dietary & Notes

- All catering labelled clearly on delivery
- Vegetarian, vegan, gluten-free & dairy-free options available
- Nut-free menus available on request
- Final selections confirmed at ordering
- Minimum 48 hours' notice required
- Minimum order is 10 pax

(gf) Gluten-Free · (gfo) Gluten-Free Option · (df) Dairy-Free · (dfo) Dairy-Free Option
• (ve) Vegetarian · (v) Vegan · (n) Contains Nuts · (nfo) Nut-Free Option

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