

frankie's.

Restaurant & Bar

ITALIAN CATERING

Catering events in Lithgow and Surrounds

2026 Packages

Sit-Down Meal

Alternate Drop

Two Course - \$64 per person

Includes Italian starters per table, two entrees for alternate drop service, two mains for alternate drop service and cutting of your wedding cake

Three Course - \$74 per person

Includes Italian starters per table, two entrees for alternate drop service, two mains for alternate drop service, two desserts for alternate drop service and cutting of your wedding cake

Four Course - \$79 per person

Pre-dinner canapes (chef selection) for 30 minute, Italian starters per table, two entrees for alternate drop service, two mains for alternate drop service, two desserts for alternate drop service and cutting of your wedding cake

Catering Services

- SIT-DOWN WEDDINGS
- COCKTAIL WEDDINGS
- BUFFET WEDDINGS
- PRE/POST WEDDING EVENTS



Our Packages

Banquet Sharing

Share plates for tables

Two Course- \$64 per person

Includes Italian starters per table, client choice of two 'shared' entrees, client choice of two 'shared' mains, client choice of two 'shared' sides and cutting of your wedding cake

Three Course - \$74 per person

Includes Italian starters per table, client choice of two 'shared' entrees, client choice of two 'shared' mains, client choice of two 'shared' sides, chefs selection finger food dessert bites and cutting of your wedding cake

Four Course - \$79 per person

Pre-dinner canapes (chefs selection) for 30 minute, Includes Italian starters per table, client choice of two 'shared' entrees, client choice of two 'shared' mains, client choice of two 'shared' sides, chefs selection finger food dessert bites and cutting of your wedding cake



Canapés

Two Hour Package- \$49 per person

Choice of 6 canapes:

- 2 x substantial, 4 x standard
- Roughly 12 pieces of food per person

Staggered food, to suit event timeline

Prepare Wedding Cake - cut and platter

Three Hour Package- \$59 per person

Choice of 8 canapes:

- 2 x substantial, 4 x standard, 2 x dessert
- Roughly 16 pieces of food per person

Staggered food, to suit event timeline

Prepare Wedding Cake - cut and platter



Our Menus

Sit-Down Meal, Alternate Drop

Starters

Marinated mixed olives, evoo and balsamic and fresh Italian bread

Entrée

Zucchini and Caramelised Onion, goat cheese crumble, balsamic glaze and rocket salad (v)

Ragu Rigatoni, slow braised beef, rich tomato sauce and fresh parmesan

Charred Chicken and Caesar Salad, garlic crostini and Frankie's special dressing

Sticky Roasted Pork, petite apple slaw and maple glaze dressing (gf)

Confit Duck Salad, fennel, crumbled walnuts, orange and rocket (gf) (n)

Main

Harissa Chicken, sweet potato mash, greens, pickled zucchini and chimichurri (gf)

Twice Cooked Pork Belly, port bbq glaze, mash and braise cabbage slaw (gf)

Sous Vide Beef Sirloin, creamed spinach, fat roasted potatoes and red wine jus (gf)

Baked Barramundi Fillet, baked potato wedges, coleslaw, lemon and herb glaze (gf)

Ricotta Gnocchi, roasted pumpkin, baby spinach and burnt sage butter (gf) (v)

Dessert

Sticky Date Pudding, butterscotch sauce and double cream

Limoncello Cheesecake, candied lemon, double cream and fresh berries

Gluten Free Italian Tiramisu, chocolate drizzle and fresh mint (gf)

Share Plates Menu

Entrée

Zucchini Flowers, stuffed ricotta and baby spinach, honey chilli dressing (v) (gf)

Ragu Rigatoni, slow braised beef, rich tomato sauce and fresh parmesan

Calamari Fritti, lightly fried calamari, Frankie's seasoning, citrus aioli (gf)

Sticky Pork Bites, balsamic glaze and chilli marinate and apple slaw (gf)

Pork and Veal Meatballs, marinara, micro herbs and parmesan dust (gf)

Main

Roasted Chicken Marsala, potato mash, creamy garlic marsala and mushroom sauce (gf)

Twice Cooked Pork Belly, braised cabbage, apple cider glaze and micro herbs (gf)

Slow Roasted Beef Cheeks, sweet potato mash, and salsa verde (gf)

Ricotta Gnocchi with Lamb Shoulder Ragu, rich sauce, micro herbs and pecorino

Baked Sweet Potato Risotto, baby spinach, walnuts and goat cheese crumble (v) (gf) (n)

Sides

Rocket Salad, pear and parmesan, with balsamic dressing (gf)

Caprese Salad, baby spinach, tomatoes, pulled mozzarella and evoo (gf) (v)

Steamed Greens, garlic, olive oil and sea salt (gf) (v)

Roasted Italian Potatoes, with rosemary and garlic (gf) (v)

Dessert

Sticky Date Pudding, butterscotch dipping sauce

Frangelico Chocolate Brownie

Lemon and Ricotta Cheesecake Slice



*** Please note, these are example menus and may change at any time ***

v = vegetarian gf = gluten free n - includes nuts

Our Menus

Canapes

Standard

Crispy Salt and Pepper Squid, citrus aioli (gf)
Tomato Bruschetta, balsamic glaze (v)
Chicken Caesar on garlic crostini
Mediterranean Arancini Balls, tomato aioli (v) (gf)
Beef Ragu Sausage Rolls, tomato chutney dipping sauce
Glazed Pork Belly Bites (gf)
Zucchini and Goats Cheese Slice, balsamic (n) (v)
Italian Meatballs with pomodoro sauce (gf)

Substantial

Shredded Pork and Slaw Sliders, Italian smoky sauce
Meatball Sliders, mozzarella, tomato and lettuce
Roasted Sweet Potato Risotto with baby spinach and parmesan (gf) (v)
Chicken, Leek and Mushroom Risotto with parmesan (gf)
Prawn, Saffron and Zucchini Risotto with parmesan (gf)
Battered Fish and Chips, with aioli

Dessert

Sticky Date Pudding, butterscotch dipping sauce
Frangelico Chocolate Brownie
Italian Doughnut Balls, de leche sauce

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What We Provide

Frankie's Restaurant & Bar in Lithgow is excited to offer the very best of Italian Catering. Our experienced team will come to you!

- Minimum \$3000 spend on catering events
- No travel fees for Lithgow and close surrounds
- We provide a kitchen team only, pricing does not include bar and waitstaff
- We require access to a functional kitchen - with preparation area, fridges, stove, oven and dishwashing bay
- Plates and cutlery are an additional cost
- We will conduct a basic kitchen 'exit clean'
- We require access to the venue the day before the event
- We have our own insurances

How to Book?

Make an enquiry today! Email info@zigzagmotel.com.au to check availability.

- To book, we require a \$500 non-refundable deposit.
- Full payment is required 2 weeks prior.

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