

CHEF PAATA

GEORGIAN & ITALIAN PRIVATE DINING

CHOOSE YOUR MENU

Seasonal menus featuring handmade dumplings and pasta, slow-cooked dishes, premium Australian steaks and fresh local seafood.

SYDNEY & NSW / CHEFPAATA@HOTMAIL.COM

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ENTREES

A generous opening table of Georgian and Italian flavours.

MARINATED MIXED OLIVES

Gordal, black Kalamata and green Sicilian olives. (V)

WARM FIG, PROSCIUTTO & GORGONZOLA DOLCE

Warm figs, Prosciutto di Parma and melted Gorgonzola Dolce.

BURRATA WITH HEIRLOOM TOMATOES

Basil and extra virgin olive oil. (V)

TRADITIONAL GEORGIAN SALAD

Tomato, cucumber, basil, walnuts, vinaigrette and Kakhetian oil. (V)

BEETROOT PKHALI

Beetroot and walnut pate with garlic, coriander, Georgian spices and pomegranate. (V)

SPINACH PKHALI

Spinach and walnut pate with garlic, coriander, Georgian spices and pomegranate. (V)

ADJAPSANDALI

Slow-cooked eggplant, capsicum, tomato and herbs. (V)

SIGNATURE EGGPLANT ROLLS

Grilled eggplant, walnut, garlic, herbs and pomegranate. (V)

LOBIO PATE

Slow-cooked Georgian spiced beans with onion, garlic, coriander and herbs. (V)

BANNOCKBURN FREE-RANGE CHICKEN SATSIVI

Tender chicken in a rich Georgian walnut sauce.

BUTTERFLIED KING GARLIC PRAWNS

Preserved lemon, garlic and chilli.

CURED KING ORA SALMON CARPACCIO

Beetroot, dill and vodka-cured salmon.

KINGFISH CRUDO KINDZMARI

Georgian coriander and wine-vinegar dressing with garlic and herbs.

VEAL CARPACCIO

Shallots, shaved fennel and fermented jonjoli.

POLENTA & PARMESAN CHIPS

Served with truffle sauce. (V)

BEEF CHEEK KHARCHO ARANCINI

Crisp arancini filled with slow-braised beef cheek and Georgian spices.

STEAMED ZUCCHINI FLOWERS

Prawn, mascarpone, tarragon and lemon vinaigrette.

OVEN BAKED

All dough is naturally fermented, with no added commercial yeast.

ADJARULI KHACHAPURI

Boat-shaped Georgian cheese bread finished with egg yolk and butter. (V)

IMERULI KHACHAPURI

Traditional round cheese-filled bread from Georgia's Imereti region. (V)

MEGRULI KHACHAPURI

Cheese-filled Georgian bread topped with melted cheese. (V)

LOBIANI

Soft dough filled with richly spiced mashed kidney beans. (V)

PKHLOVANA

Mountain-style flatbread filled with spinach, wild greens and salty Georgian cheese. (V)

HABIZGINA KHACHAPURI

Ossetian-style Georgian bread filled with potato and cheese. (V)

NOT QUITE A PIZZA MARGHERITA

San Marzano tomatoes, fresh mozzarella and basil on khachapuri dough. (V)

DUMPLINGS & HANDMADE PASTA

Hand-folded, hand-rolled and prepared fresh for your table.

GRASS-FED BEEF & PORK KHINKALI

Georgian soup dumplings with fresh herbs and savoury broth.

LAMB & PORK KHINKALI

Georgian soup dumplings with herbs, onion and savoury broth.

PREMIUM WAGYU BEEF KHINKALI

Georgian soup dumplings with Wagyu beef, herbs and savoury broth.

BUTTERNUT PUMPKIN GNOCCHI

Ricotta, burnt butter, Gorgonzola sauce and crispy sage.

SLOW-COOKED DUCK RAGU

Red wine-braised duck with house-made pappardelle.

RIGATONI ALLA VODKA

Creamy vodka sauce, shallots, chilli and Parmigiano Reggiano.

SPAGHETTI FRUTTI DI MARE

Prawn veloute, vongole, mussels, king prawns and cuttlefish.

MAIN COURSES

Slow cooking, premium produce and generous sharing portions.

SNAPPER ACQUA PAZZA

Snapper poached in purified sea water with saffron broth, soffritto and confit grape tomatoes.

BANNOCKBURN CHICKEN CHKMERULI

Free-range chicken in Georgian garlic cream sauce with aromatic herbs.

SLOWLY BRAISED LAMB SHOULDER

Four-hour braised lamb shoulder, cooked until deeply tender.

VEAL CHAKAPULI OSSO BUCO

White wine, tarragon and herbs with bright Georgian aromatic depth.

DUCK CHAKHOKHBILI

Duck slowly cooked in a fragrant Georgian tomato, herb and spice sauce.

RED WINE-BRAISED SHORT RIBS

Beef short ribs glazed in a deep red wine jus.

KUPATI

Georgian pork and beef sausages with garlic, onion, black pepper and pomegranate.

UMBRIA PORCHETTA

Herb-roasted rolled pork with crisp crackling, fennel, garlic and citrus.

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SEASONAL SIDES

Chosen to complement your main course and the season.

CHARCOAL COS LETTUCE

Caramelised pomegranate vinaigrette.

ROAST POTATOES

Duck fat and rosemary.

GRILLED BROCCOLINI

Caramelised vinegar.

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DESSERTS

A final course with Italian technique and Georgian character.

CULTURED MILK PANNA COTTA

Served with seasonal fruit compote.

SEASONAL TART

Lemon, raspberry or cherry.

Menus are personally refined around your occasion, guest numbers, dietary requirements and seasonal availability.

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