

La Scala

ON JERSEY

La Scala on Jersey is a sophisticated Modern Italian restaurant and cocktail bar, located above the iconic Light Brigade Hotel in Woollahra. The grand Italian travertine staircase leads you up to a vibrant cocktail bar and dining haven with a fun, sexy atmosphere perfect for your function. La Scala on Jersey Restaurant & Cocktail Bar has the flexibility to accommodate cocktail parties, sit-down lunch and dinner functions, as well as more intimate dinners in our private dining room. The space can be hired exclusively for larger functions and is suitable for a range of special occasions.

We look forward to hosting your celebration “up the staircase”.



La Scala on Jersey
Restaurant & Cocktail Bar

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FUNCTION AREAS



COCKTAIL BAR

La Scala on Jersey has a warm and intimate Cocktail Bar which is adjacent to the Restaurant. The Cocktail Bar can accommodate stand-up functions of up to 40 guests. For larger cocktail functions, the Restaurant and Cocktail Bar combined can be booked exclusively for cocktail functions of up to 200 guests.



RESTAURANT

La Scala on Jersey Restaurant & Cocktail Bar exudes sexy sophistication boasting a no fuss Modern Italian menu that acknowledges the greatest Italian classics while celebrating the signature dishes of Chef Darren Simpson's colourful career. The restaurant can accommodate small or large groups for lunch or dinner and can be booked exclusively for functions up to 100 guests.



PRIVATE DINING ROOM

La Scala on Jersey boasts a large communal table which can seat up to 26 guests. This private dining room is the perfect setting for a special celebration or dinner where guests can start with a pre-dinner drink and then be seated for a wonderful dinner prepared by Chef Darren Simpson.



BEVERAGE OPTIONS



La Scala on Jersey has an extensive wine list consisting of both local and international wines. You can pre-select your wines prior to your function to ensure availability and smooth service. Your guests can also select from a range of local and imported tap and bottled beers, spirits and cocktails. Our wine and cocktail list is available on request.



La Scala on Jersey offers the flexibility of either having a restricted bar tab (i.e. selecting specific beverages that can be ordered by your guests) or an open bar tab (i.e. no restrictions on beverages that can be ordered). You can also place a limit on the bar tab or request updates on the tab total throughout the evening.

BEER SELECTION

BEERS ON TAP

Pure Blonde, Coopers Pale Ale, Kronenbourg 1664, Heineken, Stella Artois, Asahi

AUSTRALIAN BOTTLED BEER

James Boag's Premium Lager, Little Creatures Pale Ale, Cascade Premium Light, Crown Lager

IMPORTED BOTTLED BEER

Corona, Peroni, Asahi, Heineken, Becks, Stella Artois, Peroni Leggera

COCKTAILS AND SPIRITS

La Scala on Jersey serves a range of spirits and cocktails. Our list of spirits and cocktails is available on request.

PICCOLINI / CANAPES



Chef Darren Simpson has developed an extensive piccolini (canapé) menu. The following items range from light items to more substantial items. There is a minimum order quantity of 30 pieces per item.

PICCOLINI – LITTLE THINGS

- Deep-fried saffron, mozzarella & basil balls 3.5
- Pasta folla – tart of onions, thyme, chard, olives, crème fraiche & Parmesan 4.5
- Fried dates, pancetta, celery seeds & almonds 4
- Prosciutto San Daniele with fresh pear 4.5
- Pino's nude salami, gherkins & croutons 4
- Quiche Lorraine – ham, spinach & fontina 4
- Chilled leek & potato soup, caviar & chives 4
- Prosciutto San Daniele, fresh rockmelon 4.5
- Freshly shucked Sydney rock oysters, shallot vinegar & lemon 3.5
- Seared sirloin of beef rolls, wild rocket, Parmesan & aged balsamic vinegar 4
- Salmon mayonnaise on toast with caviar & chives 5
- Crostini with mozzarella di bufala, crème fraiche & herbs 4
- Crostini with smoked salmon crème fraiche, beetroot relish & dill 5
- Salmon chervil & spinach quiche 5
- Goujons of flathead, tartare sauce & lemon 5.5
- Deep-fried Yamba prawns, celery seeds & lemon 5.5

PICCOLI PIATTI – LITTLE PLATES

- Marinated olives, rosemary, chilli, vinegar & bay leaves 6.5
- Risotto alla Milanese – saffron, bone marrow & Parmigiano Reggiano 9
- Piccolini penne “All Amatriciana”, hot red sauce 9
- Piccolini penne - mussels, fennel, peppers, tomatoes, chilli & olive oil 9
- Tinned Italian sardine, tomato & crostini 8

PICCOLI DOLCE – LITTLE DESSERTS

- Rose Gray's chocolate Nemesis River Café, crème fraiche 7
- Frutta – strawberries & cream 7
- Torta – my green tomato & almond tart, sweetened vanilla cream 7
- Gelato & sorbetto – ice creams & sorbets 4 per scoop
- 'Affogato' – ice cream 'drowned' in espresso 7
- Nougat 5

SIT-DOWN FUNCTIONS

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La Scala on Jersey happily caters to large groups. We can accommodate groups from 10 people up to 100 people for sit-down lunch or dinner functions in the restaurant or for more intimate functions we have a private dining room which seats up to 26 guests.

The menu has been developed by our Chef Darren Simpson and is change seasonally. For sit-down functions, we offer a 2, 3 or 4 course set menu. Vegetarian, gluten free and any other special diets can be accommodated. Children's meals are charged at \$30 for two courses (5-12 years old).

All menus are subject to seasonal changes & market availability.



SIT-DOWN MENU



SET MENU

Choose either 2, 3 or 4 course set menu for groups of 15 guests or more

We offer an alternate drop service which means you can choose 2 dishes from each course to be served alternately to your guests

Two Courses (Antipasti & Secondi or Secondi & Dolce) \$66 per head

Three Courses (Antipasti, Secondi & Dolce) \$77 per head

Four Courses (Antipasti, Zuppe/Risotto, Secondi, Dolce) \$88 per head

ANTIPASTI

Ostriche – ½ doz Sydney rock oysters – shallot vinegar – lemon

Fritto misto – deep fried baby squid – King prawns – tartar sauce – lemon

Salmon affumicato – smoked salmon – baby leeks – pickled beetroot – horseradish – dill – chopped organic boiled eggs

Trota cotta sale – salt baked ocean trout – organic beets – horseradish – crème fraiche – dill

Scampi alla griglia – parsley – garlic – almond butter – lemon (\$4 supplement per guest)

Vitello tonnato – sliced roast veal – tuna fish mayonnaise – green beans – capers

Pino's Salumi – my mate Pino's Italian cured meats – pickled fennel – red cabbage – gherkins

Mozzarella di bufala – Sicilian caponata – Prosciutto San Daniele

ZUPPE / RISOTTO

Zuppa – spicy Eden mussel soup – white wine – chilli – parsley

Zuppa Toscana – Tuscan cannellini bean soup – garlic – parsley – organic Lakelands olive oil

Risotto – sea scallops – vialone nano rice – Jerusalem artichokes – vermouth – parsley

Vincisgrassi Marchigiana – truffle – prosciutto – classic baked lasagne – from Marche (\$4 supplement per guest)

SECONDI

Agnello – Italian roasted lamb – smashed carrot – parsnips – organic greens – salsa verde

Pollo alla Diavolo – organic roast chicken – char-grilled corn in the husk – sorrel smoked chilli butter

Pesce del giorno – fish of the day – organic rainbow chard – salsify – pounded Ortiz anchovies – rosemary – lemon

Manzo – Angus beef – pea sformato – horseradish – crème fraiche – beetroot puree – chives – lemon

DOLCE

Rose Gray's chocolate Nemesis River Café – crème fraiche

Budino – baked rhubarb – apple crumble – clotted cream

Panna cotta – mandarins – Grappa Moscato di Nonino

Torta – pear – almond – vanilla tart – crème fraiche

Gelato & Sorbetto – del giorno

ADDITIONAL ITEMS



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You can add to your meal with any of the following items to be served before, during or after your meal.

PICCOLINI

(choose from the following items for the centre of the table as your guests arrive)

Deep fried dates – pancetta – celery seeds – almonds 4 for 14

My marinated olives – rosemary – chilli – vinegar – bay leaves 8

Sarde – a small tin of Italian sardines – roasted chilli – bruschetta 16

Pino's Nduja – spicy 'nude' salami – pickled cabbage – gherkins – crisp bread 12

CONTORNI & INSALATE

(choose from the following items for the centre of the table to arrive with your Secondi)

Tuscan fries – herbs – garlic – olives – chilli 9

Organic greens – organic Lakelands olive oil – lemon 9

Insalata – rocket – bitter leaves – apple – radishes – walnuts – sweet vinegar 9

FORMAGGIO 22

(can be served before or with Dolce to share in the centre of the table. Please ask for a daily selection as we purchase our cheese at its prime ripeness)

Taleggio – cow's milk – washed rind – soft – Invernizza, Italy – quince paste

Chevre D'Argental – goat's milk – white mould – Lyon, France – walnuts – honey

Parmigiano Reggiano – cow's milk – 3 yr old – Emilia Romana, Italy – fennel

Cheeses are served with fresh & dried fruit & Sardinian Carta da Musica

Nougat 7

CAFFÈ

Espresso – Macchiato - Caffé latte – Cappuccino

Long black - Flat white 4

Caffè corretto - Espresso "corrected" with grappa or sambuca 8

Darren's Irish coffee - Coffee, Jamison's whiskey, whipped cream 12

TÈ & TISANE

English Breakfast – Earl Grey – Darjeeling

Russian Caravan - Sencha Green

Camomile – Peppermint 4

THE ITALIAN FEAST

LET ME COOK FOR YOU!



*"Let me inspire you by what's seasonal and what's great,
I can design a menu personally tailored to your needs, your occasion and your guests..."*

Buon Appetito, Darren Simpson

Let Darren Simpson design a special menu for you to make your celebration EVEN MORE SPECIAL. Darren has come up with a 5 course sample menu and Andrew, our Restaurant Manager, has matched wines to each of those courses. Below is an example of what Darren could design for you. The way it works is that Darren will speak with you and get a feeling for what you are looking for and then put a menu together based on your tastes and requirements. You have the option to have our Restaurant Manager match wines to the menu or you can choose wines from our list to suit your needs. The choice is yours.

ON THE TABLE

Sourdough & Linseed bread served with organic Lakelands olive oil 'Frantoio' 2010

PICCOLINI

Deep fried dates, pancetta, celery seeds & almonds
My marinated olives, rosemary, chilli, vinegar & bay leaves

ANTIPASTI

Antipasti di verdura - organic pumpkin, yellow peppers, borlotti beans, cicoria,
smashed olives, marjoram, Prosciutto San Daniele
2009 Plantagenet, Riesling, Great Southern, WA

RISOTTO

Risotto – sea scallops, Jerusalem artichokes, aged organic carnaroli rice & Vermouth
2008 Diamond Creek Estate, Chardonnay, Mittagong, NSW

CARNE

Agnello Italian roasted lamb, oregano, peperonata, pumpkin & salsa verde
2008 Lenton Brae, Cabernet/Merlot, Margaret River, WA

FORMAGGIO

Cashel Blue, cow's milk – Ireland – served with fresh figs, honey & walnuts
Cheese is served with Sardinian Carta da Musica
2005 Grand Maison Monbazillac, Sauvignon/Semillon/Muscadelle, Monbazillac, France

DOLCE

Rose Gray's Chocolate Nemesis River Café, crème fraiche
2007 Hamiltons Bluff Dolce Nero Sangiovese, Canowindra, NSW

\$110 per person for food*
\$45 per person for matching wines – 75ml tasting of each*

* All guests on the table will be served the same menu, unless they have specific dietary requirements.

* Price per head for food and wine is approximate. A final costing will be given to you once Darren has designed your menu and you have selected your wines.