

FIVE COURSE SET MENU. \$150 PER PERSON. BYO.

MAY/JUNE 2024

OPENING HOURS: SAT 1PM & 7PM | SUN 1PM

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ANTICA AUSTRALIS

'ONE OF THE TEN BEST REGIONAL RESTAURANTS IN AUSTRALIA WORTH TRAVELLING FOR'
- TRAVEL + LUXURY MAGAZINE



'ONE OF THE MOST INTERESTING REGIONAL ITALIAN RESTAURANTS IN THE STATE, LET ALONE THE COUNTRY' - MYFFY RIGBY, EDITOR SMH GOOD FOOD GUIDE.

BENVENUTO

Caramelised onion tart amuse-bouche & glass of sparkling on arrival - *Cargo Road Wines Sparkling Sauvignon Blanc or Hello Lovelies Cherry & Wild Fennel Sparkling Cordial.*

ANTIPASTI

Bresaola

Cured beef + white truffle pecorino + rocket + frutta secca
Sparkling or Riesling

PRIMO

Orecchiette

Artisanal 'little ears' pasta with toasted broccoli & cauliflower spiced with chili and anchovies.
Riesling or Gewürtztraminer.

SECONDO

Maiale Antica Carcoar

Pasture raised local pork fillet in a port wine sauce with seasonal quince, served with cannellini bean puree, leeks & mustard.
Pair with a great white.

DOLCE

Pera con Pistacchio

Chardonnay & local saffron poached local pear with pistachio foam and honeycomb.

CAFFÈ + BISCOTTI

Complimentary stovetop espresso and biscuits.

DINING SESSIONS

Antica is an intimate venue seating around 20 guests only each dining session.

We serve food + stories at Antica.

Antica is BYO.

Five courses plus complimentary coffee & biscuits.

\$150 per adult/child.

includes storytelling, corkage & GST. No additional surcharges for weekends or holidays.

Prepayment required to confirm your booking.

Everyone commences together for lunch at 1pm or dinner at 7pm, please arrive on time. We will start without you if you're late.

VEGETARIAN OPTION

At least two days notice in advance is required.

GF requests depending on menu.

Apologies, no dairy-free or other dietary requests.

ABOUT ANTICA AUSTRALIS

CIOCIARIAN SLOW FOOD LOCANDA. SERVING FOOD + STORIES.
HOSTED BY PAOLO + KELLY PICARAZZI.



'A UNIQUE DINING EXPERIENCE UNLIKE ANYTHING ELSE. IT'S A FEAST, A STORY, A HISTORY LESSON. A CULTURAL IMMERSION... YOU WILL TALK ABOUT IT FOR YEARS. THE FOOD WILL HAUNT YOUR MEMORIES'

- NEIL VARCOE @NEILWRITES

'A JOYFUL COMING TOGETHER OF CULTURE AND CUISINE'

- TRAVEL + LUXURY MAGAZINE

'THE CIOCIARIAN LOCANDA CONQUERING AUSTRALIA'

- SBS ITALIAN

'A TRIUMPH OF REGIONAL PRODUCE AND COOKING STRAIGHT FROM THE HEART'

- THE AUSTRALIAN

ANTICA AUSTRALIS - BRINGING THE SOUL OF REGIONAL ITALY TO THE HEART OF RURAL AUSTRALIA.

The authentic taste of a remote Italian village on top of a mountain, without having to go all the way to Italy. Instead, you get to pause for a moment outside of time in the charming historic Australian village of Carcoar in regional New South Wales.

Antica Australis is Latin for 'the ancient south' - and it's not an Italian restaurant as you may know it.

Antica is being run in the style of a regional Italian 'locanda' - a local dining establishment specialising in local & seasonal produce, and presented in the true sense of 'hospitalitem' - friendliness to guests.

Paolo is recreating traditional and ancient Ciociarian dishes using all local and seasonal Australian produce - a fusion of two great, ancient Southern lands.

ABOUT CIOCIARIA

Say it with us, <cho-sha-ria>

Paolo is from the ancient 'hidden' region of Ciociaria in central Italy, just one hour south from Rome but a whole world away.

This is the wild heart of Italy, the homeland of the ancient Italic tribes who forged the first concept of a unified country in the Apennine Mountains over 3,000 years ago as part of the Samnite civilisation.

They were conquered by the ancient Romans circa 300 BC but their spirit lives on in their food, stories, music and dialect.

Paolo has now brought a little of the wild Ciociarian spirit to the ancient southern land of Australia that he now calls home.

BOOKING TERMS

IMPORTANT STUFF FOR YOU TO KNOW.

Our cultural dining experiences are considered ticketed events, with all guests arriving and being seated at the same time. Our lunch sessions commence at 1pm and dinner sessions at 7pm.

Please try your best to arrive on time for your set session. We will commence without you if late.

PREPAYMENT REQUIRED TO CONFIRM

To confirm your reservation you will need to pre-pay for each person in full. Payment is required within 24 hours of confirmation of reservation. Any delay in payment may mean you forfeit your reservation and the timeslot will be offered to others.

INDIVIDUAL BOOKINGS

If you need to cancel your booking for circumstances outside your control, we require at least two days' notice prior to the weekend in writing to provide you with a full refund (less \$3 per person transaction fee). Notice provided with less than two days' notice prior to the weekend will be provided with a credit voucher to use at an alternative date. No-shows are ineligible for refunds or credits.

GROUP BOOKINGS

You are welcome to make large group bookings during our regular trading hours (we recommend you request at least one month prior to secure date) or to request a private group booking for Thursday or Friday dinner sessions. Group reservations must be confirmed by prepayment in full at least two weeks prior to your dining date.

At least two weeks' notice is required for cancellations to provide us with enough time to try and replace your session with guests from our wait list. Notice provided with less than two weeks' notice will forfeit 25% of final payment plus \$3 per person transaction fees. Please be mindful of potential impacts on a small local business, send some of your guests if not all guests can attend!

ALL BOOKINGS

Bookings are essential. We only order in or source direct from local producers what we need each week. It's best to reserve your place at least 2-3 weeks prior to the date you desire to avoid disappointment.

If we are in the unfortunate position of needing to cancel your booking due to circumstances outside of our control, such as changes in Federal or State government regulations particularly in relation to COVID-19, we will endeavor to let you know as soon as we can and refund your booking in full.

GETTING HERE

Carcoar is a 45 minute drive from Orange. Take the A32 highway from Millthorpe to Blayney to Carcoar, and don't follow the secret road for locals on GPS unless it's daylight! We recommend you stay in Carcoar if you are joining us - there are many gorgeous options, take a look at our website.

WE ARE COVID-SAFE

Antica is a registered COVID-safe business and we continue to follow strict hygiene protocols.

FINE DINING PRICES OR IS IT?

UNDERSTANDING THE TRUE VALUE OF YOUR FOOD.

Our ethos is focused on delivering you the true value of the hand-produced, hand-sourced food you are eating while you're with us. We serve you five courses plus espresso and biscuits to finish. We are BYO.

At Antica we operate on an ethos of integrity, sustainability and minimal waste.

We source our produce direct from local producers in the Cowra, Canowindra, Dubbo, Mudgee and Orange districts who share our focus on being sustainable, ethical and organic.

We don't bulk order and we source our produce every week direct from local producers. More often than not, it's organic. We personally drive to their orchards, farms and dairies to pick it up. We only bring in the produce we need each weekend, as Antica operates on a 'minimal waste' ethos.

We are BYO for a reason. Most restaurants subsidise food costs with up to a 300% mark-up on the alcohol you purchase while dining. We prefer our guests to focus solely on the value of their food.

We are also smack bang in the middle of three wine regions. It's way more fun for you to find and select your own favourite wines and bring them along. Our top recommendation is to purchase direct from local vineyards - you get the best price and you are supporting our region's local vignerons direct.

We hand-source the absolute best local, seasonal produce and share it with you. This is the role of a locanda. Your role is to eat well and enjoy your time with your companions.

We only host one dining session for lunch or dinner to allow our guests the luxury of time in good company. There is immeasurable value in that.

YOU are bringing the most important ingredients to your meal at Antica:

good friends



good wine

Choose wisely. Please share this document with each of your companions so they know what to expect when they join you to dine with us.

We look forward to welcoming you to Carcoar to dine with us Ciociarian-style!

Paolo & Kelly Picarazzi
Antica Australis. Carcoar