



*Function Info Pack*



# GROUP BOOKING & EVENTS

**MIDWEEK**  
(Mon - Thurs)

**WEEKEND**  
(Fri - Sun)

NSW	Max Covers	Menu Offer	Midweek	Midweek	Midweek	Weekend	Weekend	Weekend
			11:30am - 4pm	5pm - Close	11:30am - Close	11:30am - 4pm	5pm - Close	11:30am - Close
			Min.Spend	Min.Spend	Min.Spend	Min.Spend	Min.Spend	Min.Spend
<b>BELLA VISTA</b>	1 - 11	A la carte	-	-	-	-	-	-
Large Group Booking	12 - 30	Group Set Menu	-	-	-	-	-	-
Venue Exclusive	up to 100	Group Set Menu / Bespoke	\$7,500	\$7,500	\$14,000	\$8,000	\$12,000	\$18,000
Outside Terrace Exclusive	up to 50	Group Set Menu	\$3,250	\$3,250	\$6,250	\$4,000	\$4,000	\$7,500
<b>NEUTRAL BAY</b>	1 - 11	A la carte	-	-	-	-	-	-
Large Group Booking	12 - 20	Group Set Menu	-	-	-	-	-	-
Venue Exclusive	up to 60	Group Set Menu / Bespoke	\$3,500	\$5,000	\$8,000	\$5,000	\$7,500	\$12,000
Outdoor Terrace Exclusive	up to 30	Group Set Menu	\$2,000	\$3,000	\$5,000	\$2,500	\$3,250	\$5,500
<b>PENRITH</b>	1 - 11	A la carte	-	-	-	-	-	-
Large Group Booking	12 - 30	Group Set Menu	-	-	-	-	-	-
Venue Exclusive	up to 120	Group Set Menu / Bespoke	\$6,000	\$6,000	\$10,000	\$7,000	\$12,500	\$16,500
<b>PARRAMATTA</b>	1 - 11	A la carte	-	-	-	-	-	-
Large Group Booking	12 - 30	Group Set Menu	-	-	-	-	-	-
Venue Exclusive	up to 120	Group Set Menu / Bespoke	\$7,250	\$8,250	\$14,000	\$7,000	\$15,000	\$20,000
Inside Venue Exclusive	up to 40	Group Set Menu / Bespoke	\$2,750	\$3,250	\$5,000	\$3,000	\$3,750	\$5,500
Outdoor Terrace Exclusive	up to 70	Group Set Menu	\$4,750	\$5,250	\$9,000	\$6,500	\$8,500	\$14,000
QLD								
<b>GASWORKS</b>	1 - 11	A la carte	-	-	-	-	-	-
Large Group Booking	12 - 30	Group Set Menu	-	-	-	-	-	-
Venue Exclusive	up to 80	Group Set Menu / Bespoke	\$5,000	\$7,000	\$11,000	\$6,000	\$9,000	\$14,000
Outside Terrace Exclusive	up to 30	Group Set Menu	\$2,000	\$2,500	\$4,500	\$2,250	\$3,500	\$5,000
<b>WEST END</b>	1 - 11	A la carte	-	-	-	-	-	-
Large Group Booking	12 - 30	Group Set Menu	-	-	-	-	-	-
Venue Exclusive	up to 100	Group Set Menu / Bespoke	\$7,000	\$9,000	\$15,000	\$10,000	\$12,500	\$20,000
Outside Terrace Exclusive	up to 40	Group Set Menu	\$3,000	\$4,500	\$7,000	\$3,250	\$5,000	\$7,500
WA								
<b>PERTH</b>	1 - 11	A la carte	-	-	-	-	-	-
Large Group Booking	12 - 30	Group Set Menu	-	-	-	-	-	-
Venue Exclusive	up to 100	Group Set Menu / Bespoke	\$7,000	\$8,000	\$14,000	\$10,000	\$12,000	\$20,000



### Starter to Share

**ISABELLA'S SIGNATURE ANTIPASTI** Calamari, carbonara frita, prosciutto D'Abruzzo, capocollo, salami Norcia, mixed olives, buffalo mozzarella, Sardinian pecorino cheese, carta di musica, sweet chilli jam, semi-dried cherry tomatoes and wood-fired cheese bread (GFR)

### Mains to Share

**PROSCIUTTO PIZZA** Tomato base, fior di latte cheese, prosciutto D'Abruzzo, rocket, Parmesan

**GNOCCHI GENOVESE** Basil & pine nut pesto, Parmesan, crispy guanciaie (VR)

### Sides to Share

**ROSEMARY GARLIC CHIPS** Rosemary, crispy garlic, aioli (V) (VGR)

**RADICCHIO & ROCKET INSALATA** (Treviso) Rocket, radicchio, Parmesan, toasted almonds, aged balsamic (V) (VGR) (GF)

### Dessert to Share

**TIRAMISU** (Treviso) Traditional layered espresso-dipped savoiardi biscuits, Marsala, mascarpone cream (V)



**SPECIALI  
MENU**

*love  
Isabella*



### Starter to Share

**ISABELLA'S SIGNATURE ANTIPASTI** Calamari, carbonara frita, prosciutto D'Abruzzo, capocollo, salami Norcia, mixed olives, buffalo mozzarella, Sardinian pecorino cheese, carta di musica, sweet chilli jam, semi-dried cherry tomatoes and wood-fired cheese bread (GFR)

### Mains to Share (please choose two for the table)

**RICOTTA & NETTLE MEZZELUNE RAVIOLI** Filled with ricotta & nettle, Pomodoro sauce, stracciatella (V)

**PRAWN & NDUJA PIZZA** Tomato base, fior di latte cheese, prawns, spicy pork nduja, char-grilled zucchini, mint

**CHICKEN COTOLETTA** (Milan) Crispy crumbed chicken breast fillet with truffle paste, Fontina & prosciutto D'Abruzzo, rocket, Parmesan

### Sides to Share

**ROSEMARY GARLIC CHIPS** Rosemary, crispy garlic, aioli (V) (VGR)

**RADICCHIO & ROCKET INSALATA** (Treviso) Rocket, radicchio, Parmesan, toasted almonds, aged balsamic (V) (VGR) (GF)

### Dessert to Share

**TIRAMISU** (Treviso) Traditional layered espresso-dipped savoiardi biscuits, Marsala, mascarpone cream (V)



**PREMIO MENU**

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Bandini Prosecco on arrival

### Starter to Share

**ISABELLA'S SIGNATURE ANTIPASTI** Calamari, carbonara frita, prosciutto D'Abruzzo, capocollo, salami Norcia, mixed olives, buffalo mozzarella, Sardinian pecorino cheese, carta di musica, sweet chilli jam, semi-dried cherry tomatoes and wood-fired cheese bread (GFR)

### Mains to Share (please choose two for the table)

**BARRAMUNDI** Crispy barramundi fillet, lobster stock, seasonal beans, crispy artichoke, mint (GF)

**STEAK TAGLIATA** (Pisa) 300g Shorthorn rump, semi-dried cherry tomatoes, rocket, Parmesan, aged balsamic, rosemary garlic chips (GFR)

**PRAWN BUCATINI** Prawns, garlic, chilli, capers, Napoli sauce, lobster stock, rocket (GFR)

**PORCHETTA** (Ariccia) Slow-roasted pork belly, eggplant & mint purée, chilli & garlic Italian greens, red wine jus, pesto (GFR)

### Side to Share

**ROSEMARY GARLIC CHIPS** Rosemary, crispy garlic, aioli (V) (VGR)

**ZUCCHINI SALAD** Roast zucchini, green beans, rocket, mint, buffalo mozzarella, pine nuts, aged balsamic (V) (VGR) (GF)

### Desserts to Share

**TIRAMISU** (Treviso) Traditional layered espresso-dipped savoiardi biscuits, Marsala, mascarpone cream (V)

**PINEAPPLE & COCONUT PANNA COTTA** Coconut panna cotta, pineapple tartare, aged balsamic roasted pineapple, amaretti biscuit, mint (V) (GFR)



**ESCLUSIVO MENU**

*Love Isabella*



# Standard BEVERAGE PACK

\$45 - 2 HOURS | \$17 - EXTRA HOUR

## BEER

Peroni Red

Corona

Heaps Normal Quiet XPA (Non-Alcoholic)

## VINO

Bandini NV	Prosecco (VG)	Veneto IT
Vino Bianco	Pinot Grigio	Friuli-Venezia, IT
Mazi	Rosé	King Valley, SA
Vino Rosso	Sangiovese	Puglia, IT

Soft Drinks and Juices Included



# Premium BEVERAGE PACK

\$55 - 2 HOURS | \$20 - EXTRA HOUR

## BEER

Peroni Red

4 Pines Pale Ale

Balter Hazy IPA

Heaps Normal Quiet XPA (Non-Alcoholic)

## VINO

Borgo Molino	Prosecco DOC	Valdobbiadene, IT
Aquilani	Pinot Grigio	Friuli, IT
Yalumba 'Gen'	Chardonnay	Adelaide Hills, SA
Triennes 'Cotes de Provence'	Rosé	Provence, FR
Antinori Santa Cristina	Sangiovese	Chianti, IT
Yalumba 'Wild Ferment'	Shiraz	Barossa Valley, SA

Soft Drinks and Juices Included



# Terms & Conditions

## **BOOKING GUARANTEE POLICY**

Credit card details must be provided for all reservations of 12 or more guests. Should you cancel your reservation within 24 hours of the arrival time or fail to show for your reservation, a fee of \$20 per person will be incurred. The final number of guests must be confirmed within 24 hours from your function's confirmed time and date. In the event that guest numbers reduce from the date of confirmation, you will be charged for the confirmed number of set menus.

## **PUBLIC HOLIDAY SERVICE CHARGE**

On public holiday dates, a service charge of 10% will be added to your bill.

## **SEATING DURATIONS**

We give reservations of 1 to 4 guests a 90 minute seating time, 5 to 11 guests a 2 hour seating time and groups of 12 or more guests a 2 hour and 30 minute seating time.

## **EXCLUSIVE HIRE**

To secure your reservation, the restaurant will confirm your initial enquiry and send you a confirmation email including a link to make a deposit payment to secure your reservation. Deposit payment is 10% of the minimum spend on exclusives only. Cancellations made less than 24 hours before the booking will incur a charge of the full amount of the deposit. You must comply with the minimum spend requirements. The minimum spend is based on food and beverages only and does not include any other fees and charges. If you do not reach your minimum spend, you are welcome to purchase food and beverage to make up the balance. A room hire fee will otherwise apply to meet the minimum spend requirement.

## **PAYMENT PROCESSING FEE**

Please be advised that card payment fees may be applied to card transactions. The fee percentages vary depending on the type of card used and payment method used. It is important to note that third-party vendor fees, such as those associated with PayPal, Stripe, or in-house store terminals, are non-refundable in the event of a cancellation or refund.

## **MENUS AND BEVERAGE PACKAGES**

Group bookings of 12 guests or more are required to dine on one of our set menus. All menu items and prices are subject to change based on seasonal availability. Beverage packages commence at the start time of your reservation

## **ARRIVAL AND SEATING TIMES**

It is appreciated if you could kindly emphasise to your guests the importance of arriving on time so that you can enjoy your meal within the confirmed time period. We will hold your reservation and table for 15 minutes after the scheduled reservation time. Your table may be given away if you are more than 15 minutes late

## **REQUESTED SEATING AND CAPACITY**

All requests for specific seating preferences are taken into consideration but are not guaranteed. Please be aware that groups over 12 guests may be seated on two or more tables.

## **BYO**

We do not offer BYO. We are fully licensed and offer an extensive wine and beverage list.

## **CAKEAGE**

A cakeage fee of \$3 per person applies if you choose to bring your own cake.





# Function Enquiries

To make a booking and for function enquiries, please click the button below

[CLICK HERE](#)