

A stylized, high-contrast illustration of an Italian town. In the foreground, a red car is driving on a bridge over a river. The bridge has a simple metal railing. The town is built on a hillside, with buildings featuring arched windows and balconies. A large, leafy tree stands on the left. In the background, there are rolling hills and a blue sky with white clouds. The entire image is rendered in a graphic, almost posterized style with a limited color palette.

ITALIAN
Street Kitchen

FUNCTION PACK

GROUP BOOKING & EVENTS





NSW

BELLA VISTA

			MIDWEEK	MIDWEEK	MIDWEEK	WEEKEND	WEEKEND	WEEKEND
	<i>Max Covers</i>	<i>Menu Offer</i>	11:30am - 4pm <i>Min Spend</i>	5pm - Close <i>Min Spend</i>	11:30am - Close <i>Min Spend</i>	11:30am - 4pm <i>Min Spend</i>	5pm - Close <i>Min Spend</i>	11:30am - Close <i>Min Spend</i>
	1 - 11	A la carte	–	–	–	–	–	–
Large Group Booking	12 - 30	Group Set Menu	–	–	–	–	–	–
Venue Exclusive	up to 150	Group Set Menu	\$7,500	\$7,500	\$14,000	\$11,000	\$14,000	\$22,500
Outdoor Terrace Exclusive	up to 90	Group Set Menu	\$5,250	\$5,750	\$10,000	\$6,000	\$10,000	\$14,000

NEUTRAL BAY

	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

PENRITH

	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

PARRAMATTA

	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
Outdoor Terrace Exclusive	up to 70	Group Set Menvu	\$4,750	\$5,250	\$9,000	\$6,500	\$8,500	\$14,000
Inside Venue Exclusive	up to 40	Group Set Menu / Bespoke	\$2,750	\$3,250	\$5,000	\$3,000	\$3,750	\$5,500

QLD

GASWORKS

			MIDWEEK	MIDWEEK	MIDWEEK	WEEKEND	WEEKEND	WEEKEND
			11:30am - 4pm	5pm - Close	11:30am - Close	11:30am - 4pm	5pm - Close	11:30am - Close
	<i>Max Covers</i>	<i>Menu Offer</i>	<i>Min Spend</i>	<i>Min Spend</i>	<i>Min Spend</i>	<i>Min Spend</i>	<i>Min Spend</i>	<i>Min Spend</i>
	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	\$14000
Outdoor Terrace Exclusive	up to 30	Group Set Menu	\$2,000	\$2,500	\$4,500	\$2,250	\$3,500	\$5,000

WEST END

	1 - 11	A la carte	–	–	–	–	–	–
Large Group Booking	12 - 20	Group Set Menu	–	–	–	–	–	–
Venue Exclusive	up to 60	Group Set Menu / Bespoke	\$7,000	\$9,000	\$15,000	\$10,000	\$12,500	\$20,000
Outdoor Terrace Exclusive	up to 30	Group Set Menu	\$3,000	\$4,500	\$7,000	\$3,250	\$5,000	\$7,500

WA

PERTH

			MIDWEEK	MIDWEEK	MIDWEEK	WEEKEND	WEEKEND	WEEKEND
			11:30am - 4pm	5pm - Close	11:30am - Close	11:30am - 4pm	5pm - Close	11:30am - Close
	<i>Max Covers</i>	<i>Menu Offer</i>	<i>Min Spend</i>	<i>Min Spend</i>	<i>Min Spend</i>	<i>Min Spend</i>	<i>Min Spend</i>	<i>Min Spend</i>
	1 - 11	A la carte	–	–	–	–	–	–
Large Group Booking	12 - 30	Group Set Menu	–	–	–	–	–	–
Venue Exclusive	up to 120	Group Set Menu / Bespoke	\$7,000	\$8,000	\$14,000	\$10,000	\$12,500	\$20,000

SET MENUS





(V) Vegetarian (VG) Vegan (GF) Gluten Free (R) On Request
5% surcharge applies on all large group bookings of 12+ guests

BANQUET MENU

Add a glass of Cavedon Prosecco for \$10

STARTER TO SHARE

MIXED OLIVES (GF) (VG) (V)

Warm Italian olives, chilli, garlic & herbs

WOOD-FIRED CHEESE BREAD (V) (VGR)

Garlic, herb & cheese flatbread

BURRATA (V) (GF)

Handmade burrata, sweet & sour capsicums, pine nuts, Rylstone olive oil

MAINS TO SHARE

(please choose two for the table)

GNOCCHI NAPOLI (V)

Napoli sauce, stracciatella cheese, basil, Parmesan

RIGATONI BOLOGNESE (GFR)

Slow-cooked beef Bolognese, Parmesan, pangrattato

CHICKEN COTOLETTA (GFR)

Crispy chicken breast filled with truffle paste, Fontina & prosciutto D'Abruzzo, rocket, Parmesan, fried egg

BEETROOT SALAD (GF) (VGR) (V)

Beetroot, rocket, pistachios, fennel, orange, aged balsamic, goat's cheese

STEAK TAGLIATA (GFR)

200g Shorthorn rump, semi-dried cherry tomatoes, rocket, Parmesan, aged balsamic, rosemary garlic chips

SIDES TO SHARE

RADICCHIO & ROCKET INSALATA (V) (VGR) (GF)

(Treviso) Rocket, radicchio, Parmesan, toasted almonds, aged balsamic

DESSERT TO SHARE

TIRAMISU (V)

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

SAMPLE MENU 55pp

PREMIO MENU

Add a glass of Cavedon Prosecco for \$10

STARTER TO SHARE

MIXED OLIVES (GF) (VG) (V)

Warm Italian olives, chilli, garlic & herbs

WOOD-FIRED CHEESE BREAD (V) (VGR)

Garlic, herb & cheese flatbread

BURRATA (V) (GF)

Handmade burrata, sweet & sour capsicums, pine nuts, Rylstone olive oil

PROSCIUTTO PLATE (GF)

Prosciutto D'Abruzzo aged 18 months

ARANCINI (V)

Risotto balls stuffed with eggplant & mozzarella, Parmesan (2)

MAINS TO SHARE

(please choose two for the table)

PUMPKIN RAVIOLI (V)

Filled with butternut pumpkin, burnt butter, sage, amaretto biscuit, Parmesan, orange zest

DIAVOLA PIZZA

Tomato base, fior di latte cheese, salami, spicy pork nduja, pioppini mushrooms, basil

CHICKEN COTOLETTA

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

PORCHETTA (GFR)

Slow-roasted pork belly, mushroom sauce, chiodini mushrooms, apple & fennel puree, red wine jus

SIDES TO SHARE

ROSEMARY GARLIC CHIPS (V) (VGR)

Rosemary, crispy garlic, aioli

DESSERT TO SHARE

TIRAMISU (V)

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

SAMPLE MENU 70pp



(V) Vegetarian (VG) Vegan (GF) Gluten Free (R) On Request
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(V) Vegetarian (VG) Vegan (GF) Gluten Free (R) On Request
5% surcharge applies on all large group bookings of 12+ guests

EXCLUSIVO MENU

Add a glass of Cavedon Prosecco for \$10

STARTER TO SHARE

MIXED OLIVES (GF) (VG) (V)

Warm Italian olives, chilli, garlic & herbs

WOOD-FIRED CHEESE BREAD (V) (VGR)

Garlic, herb & cheese flatbread

BURRATA (V) (GF)

Handmade burrata, sweet & sour capsicums, pine nuts, Rylstone olive oil

PROSCIUTTO PLATE (GF)

Prosciutto D'Abruzzo aged 18 months

CALAMARI FRITTI

Flour dusted, golden fried calamari, confit garlic aioli

MAINS TO SHARE

(please choose two for the table)

BARRAMUNDI (GF)

Crispy barramundi fillet, lobster stock, seasonal beans, crispy artichoke, mint

STEAK TAGLIATA (GFR)

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

LAMB RAGU CASARECCE

Slow-cooked lamb shoulder, red wine, garlic, mint, pecorino

FREGOLA DEL MARINAIO

Calamari, clams, barramundi, prawns, garlic, chilli, lobster stock, fresh herbs, breadcrumbs, lemon

PRAWN & NDUJA PIZZA

Tomato base, fior di latte cheese, prawns, spicy pork nduja, char-grilled zucchini, mint

SIDES TO SHARE

ROSEMARY GARLIC CHIPS (V) (VGR)

Rosemary, crispy garlic, aioli

BEETROOT SALAD (V) (VGR) (GF)

Beetroot, rocket, pistachios, fennel, orange, aged balsamic, goat's cheese

DESSERT TO SHARE

TIRAMISU (V)

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

COCONUT & CHERRY PANNA COTTA (GFR)

Amaretto biscuit, amarena cherries

SAMPLE MENU 90pp

BEVERAGE PACKAGES



STANDARD

BEVERAGE PACKAGE

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

BEER

PERONI RED

CORONA

PERONI NASTRO AZZURRO ZERO (NON-ALCOHOLIC)

VINO

Cavedon ‘Adelia’	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 PACKAGE

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

BEER

PERONI RED

4 PINES PALE ALE

BALTER CERVEZA

PERONI NASTRO AZZURRO ZERO (NON-ALCOHOLIC)

VINO

Emmalene	Sparkling Rosé	Valdobbiadene, IT
Le Pezze,	Pinot Grigio	Veneto, IT
Yalumba ‘Gen’	Chardonnay	Adelaide Hills, SA
Lou Parais	Rosé	Provence, FR
Antinori Santa Cristina	Sangiovese	Chianti, IT
Main & Cherry	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.

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.

BYO

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

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.

PUBLIC HOLIDAY SERVICE CHARGE

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

CAKEAGE

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