



GROUP BOOKING & EVENTS

MIDWEEK (Mon-Thurs)

WEEKEND (Fri-Sun)

				11:30am - 4pm	5pm - Close	11:30am - Close	11:30am - 4pm	5pm - Close	11:30am - Close
	NSW	Max Covers	Menu Offer	Min Spend	Min Spend	Min Spend	Min Spend	Min Spend	Min Spend
	BELLA VISTA Large Group Booking Venue Exclusive Outside Terrace Exclusive	1-11 12-30 up to 100 up to 50	Ala carte Group Set Menu Group Set Menu / Bespoke Group Set Menu	- - \$7,500 \$3,250	- \$7,500 \$3,250	- - \$14,000 \$6,250	- - \$8,000 \$4,000	- \$12,000 \$4,000	- - \$18,000 \$7,500
	NEUTRAL BAY Large Group Booking Venue Exclusive Outdoor Terrace Exclusive	1-11 12-20 up to 60 up to 30	A la carte Group Set Menu Group Set Menu / Bespoke Group Set Menu	- \$3,500 \$2,000	- \$5,000 \$3,000	- \$8,000 \$5,000	- \$5,000 \$2,500	- \$7,500 \$3,250	- \$12,000 \$5,500
	PENRITH Large Group Booking Venue Exclusive	1 - 11 12 - 30 up to 120	A la carte Group Set Menu Group Set Menu / Bespoke	- - \$6,000	- - \$6,000	- - \$10,000	- - \$7,000	- - \$12,500	- - \$16,500
	PARRAMATTA Large Group Booking Venue Exclusive Inside Venue Exclusive Outdoor Terrace Exclusive	1-11 12-30 up to 120 up to 40 up to 70	A la carte Group Set Menu Group Set Menu / Bespoke Group Set Menu / Bespoke Group Set Menu	- - \$7,250 \$2,750 \$4,750	- \$8,250 \$3,250 \$5,250	- \$14,000 \$5,000 \$9,000	- \$7,000 \$3,000 \$6,500	- \$15,000 \$3,750 \$8,500	- \$20,000 \$5,500 \$14,000
	QLD								
	GASWORKS Large Group Booking Venue Exclusive Outside Terrace Exclusive WEST END Large Group Booking Venue Exclusive Outside Terrace Exclusive	1-11 12-30 up to 80 up to 30 1-11 12-30 up to 100 up to 60	A la carte Group Set Menu Group Set Menu / Bespoke Group Set Menu A la carte Group Set Menu Group Set Menu Group Set Menu / Bespoke Group Set Menu	- \$5,000 \$2,000 - - \$7,000 \$3,500	- \$7,000 \$2,500 - - \$9,000 \$5,000	- \$11,000 \$4,500 - - \$15,000 \$8,000	- \$6,000 \$2,250 - - \$10,000 \$6,000	- \$9,000 \$3,500 - - \$12,500 \$8,000	- \$14,000 \$5,000 - - \$20,000 \$13,500
	VAVA								
	WA								
	PERTH Large Group Booking Venue Exclusive	1-11 12-30 up to 100	A la carte Group Set Menu Group Set Menu / Bespoke	- - \$7,000	- - \$8,000	- - \$14,000	- - \$10,000	- - \$12,000	- - \$20,000

Midweek

Midweek

Midweek

Weekend

Weekend

Weekend



Starters to Share

MIXED OLIVES Warm Italian olives, chilli, garlic & herbs (V) (VG) (GF)

WOOD-FIRED CHEESE BREAD Garlic, herb & cheese flatbread (V) (VGR)

BURRATA Handmade burrata, sweet & sour capsicums, pine nuts, Rylstone olive oil (V) (GF)

Mains to Share (Please choose two for the table)

GNOCCHI NAPOLI Napoli sauce, stracciatella cheese, basil, Parmesan (V)

RIGATONI BOLOGNESE Slow-cooked beef Bolognese, Parmesan, pangrattato (GFR)

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

BEETROOT SALAD Beetroot, rocket, pistachios, fennel, orange, aged balsamic, goat's cheese (V) (VGR) (GF)

STEAK TAGLIATA 200*g* Shorthorn rump, semi-dried cherry tomatoes, rocket, Parmesan, aged balsamic, rosemary garlic chips (GFR)

Side to Share

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

Dessert to Share

 $\begin{tabular}{l} \textbf{TIRAMISU} & \textbf{Traditional layered espresso-dipped savoiardi biscuits, Marsala,} \\ & \textbf{mascarpone cream} & \textbf{(V)} \\ \end{tabular}$

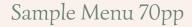


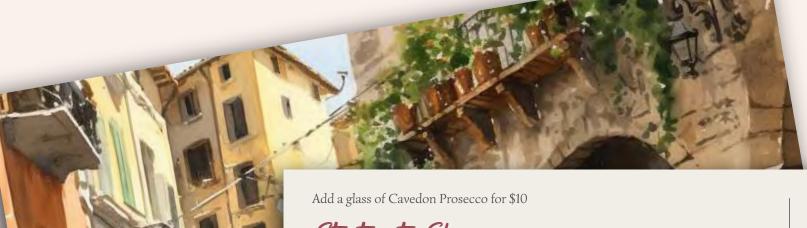


BANQUET MENU

love capella

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





Starters to Share

MIXED OLIVES Warm Italian olives, chilli, garlic & herbs (V) (VG) (GF)

WOOD-FIRED CHEESE BREAD Garlic, herb & cheese flatbread (V) (VGR)

BURRATA Handmade burrata, sweet & sour capsicums, pine nuts, Rylstone olive oil (V) (GF)

PROSCIUTTO PLATE Prosciutto D'Abruzzo aged 18 months (GF)

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

Mains to Share (please choose two for the table)

PUMPKIN RAVIOLI Filled with butternut pumpkin, burnt butter, sage, amaretto biscuit, Parmesan, orange zest (V)

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

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

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

Side to Share

 $\textbf{ROSEMARY GARLIC CHIPS} \ \text{Rosemary, crispy garlic, a\"ioli} \ (V) \ (VGR)$

Dessert to Share

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





PREMIO MENU



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



Bandini Prosecco on arrival

Starters to Share

MIXED OLIVES Warm Italian olives, chilli, garlic & herbs (V) (VG) (GF)

WOOD-FIRED CHEESE BREAD Garlic, herb & cheese flatbread (V) (VGR)

BURRATA Handmade burrata, sweet & sour capsicums, pine nuts, Rylstone olive oil (V) (GF)

PROSCIUTTO PLATE Prosciutto D'Abruzzo aged 18 mths (GF)

CALAMARI FRITTI Flour dusted, golden fried calamari, confit garlic aïoli

Mains to Share (please choose two for the table)

BARRAMUNDI Barramundi fillet, olive & caper sauce, chilli, garlic, lobster stock, lemon, fresh herbs (GF)

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

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

Sides to Share

ROSEMARY GARLIC CHIPS Rosemary, crispy garlic, aïoli (V) (VGR) **BEETROOT SALAD** Beetroot, rocket, pistachios, fennel, orange, aged balsamic, goats cheese (V) (VGR) (GF)

Desserts to Share

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

COCONUT & CHERRY PANNA COTTA Coconut pannacotta, Amaretto biscuit, amarena cherries (GFR)





EXCLUSIVO MENU

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



\$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



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

BEER

Peroni Red

4 Pines Pale Ale

Balter Hazy IPA

Peroni Nastro Azzurro Zero (Non-Alcoholic)

VINO

Emmalene Sparkling Rosé Valdobbiadene, IT

Aquilani Pinot Grigio Friuli, IT

Yalumba 'Gen' Chardonnay Adelaide Hills, SA

Ete d Elodie 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.

SURCHARGES

A 5% surcharge applies for all bookings with 12+ guests. 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.





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

CLICK HERE



