

A circular logo with a white border. Inside, the word "ITALIAN" is written in a bold, uppercase, sans-serif font. Below it, the words "Street Kitchen" are written in a cursive, script font.

**ITALIAN**  
*Street Kitchen*

A repeating pattern of holly leaves and berries on a dark green background. The leaves are a lighter green, and the berries are red with small white dots. White stars of various sizes are scattered throughout the pattern.

# CHRISTMAS 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

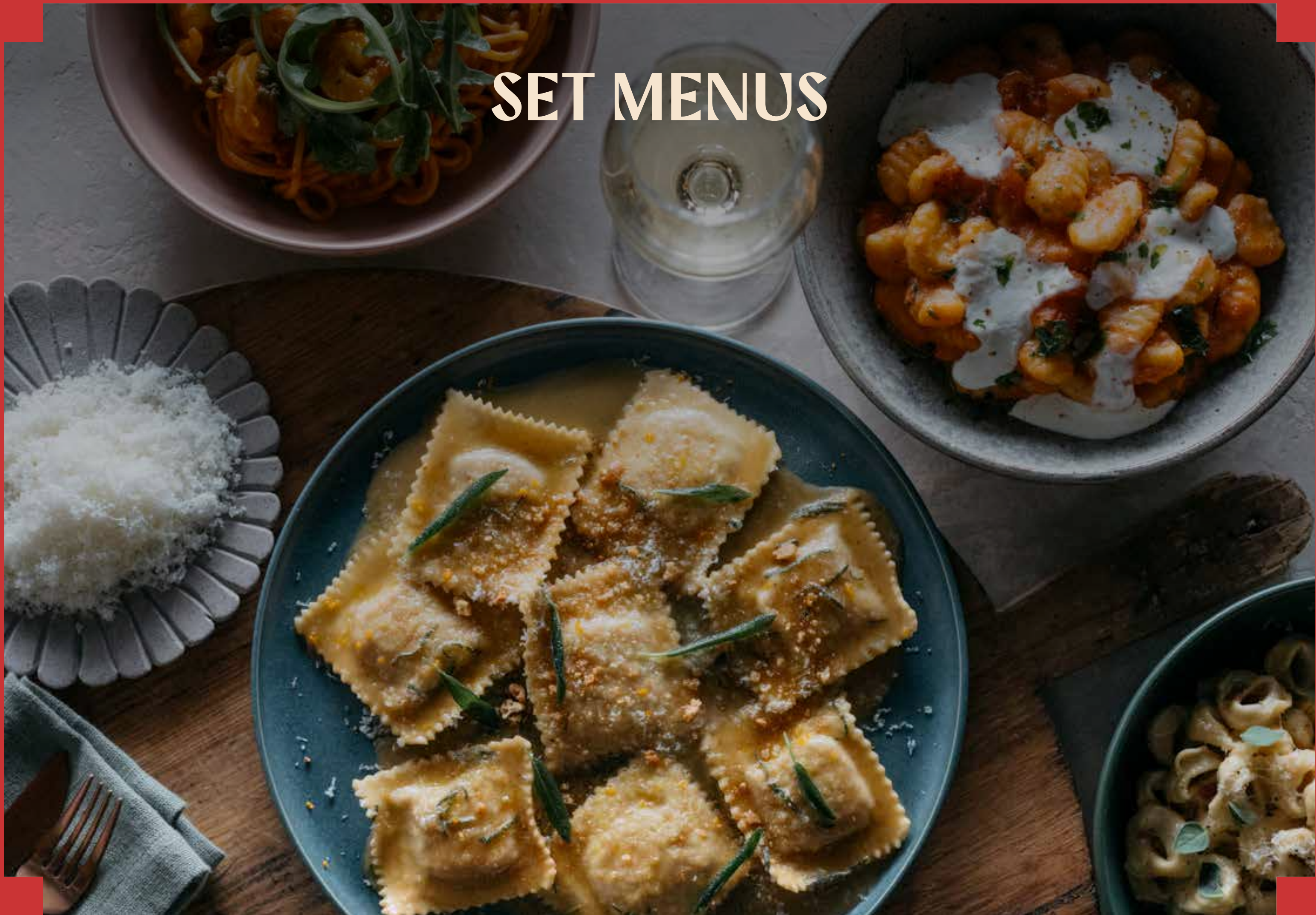
# WA

## 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 59pp

This is a sample menu and subject to seasonal availability.

# 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

**This is a sample menu and subject to seasonal availability.**



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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

**This is a sample menu and subject to seasonal availability.**



# BOTTOMLESS BRUNCH

Weekends only, 2 course sharing menu  
& 90 minutes of select bottomless drinks

## 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

**CARBONARA CROQUETTES**

Golden fried pasta balls filled with macaroni cheese, garlic aioli,  
crispy guanciale, pecorino

**ARANCINI** (V)

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

## MAINS TO SHARE

*(please choose two for the table)*

**GNOCHETTI NAPOLI** (V)

Napoli sauce, stracciatella cheese, basil, parmesan

**SPAGHETTI GAMBERI** (GFR)

Prawns, arrabbiata sauce, lobster stock, capers, rocket

**TRUFFLE & POTATO PIZZA**

Truffle & cauliflower base, roast chiodini, potatoes,  
caramelised onion, mushroom, goat's cheese

**PROSCIUTTO PIZZA**

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

## SIDES TO SHARE

**BEETROOT SALAD** (V, VGR, GF)

Sous vide beetroot, rocket, pistachios, fennel,  
orange, aged balsamic, goat's cheese

**ROSEMARY GARLIC CHIPS** (V) (VGR)

Rosemary, crispy garlic, aioli

## DESSERT TO SHARE

**TIRAMISU** (V)

**\$70PP**

This is a sample menu and subject to seasonal availability.



## OPTIONS

**MIMOSA**

**PROSECCO**

**HOUSE VINO**

**WHITE OR RED**

**HOUSE ROSE**

**PERONI RED**

**BEER**

**SOFT DRINKS**



## UPGRADES

**BOTTOMLESS**

**APEROL, ISABELLA  
& LIMONCELLO SPRITZ**

\$15 pp

**WELCOME COCKTAILS**

Negroni, Margarita or Espresso  
Martini

\$15 each





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# LUNCH MENU

2-Course \$36pp      3-Course \$42pp  
Available Monday – Friday until 3pm  
Includes one house beverage  
\*Not available on public holidays

## ENTRÉE

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

**ARANCINO**  
Risotto ball served with Arrabbiata sauce & Parmesan (V)  
**CALAMARI FRITTI**  
Flour dusted, golden fried calamari, confit garlic aioli

## SECONDI

**GNOCCHI NAPOLI**  
Napoli sauce, stracciatella cheese, garlic, Parmesan (V)  
**RIGATONI BOLOGNESE**  
Slow-cooked beef Bolognese, Parmesan, pangrattato (GFR)

**MARGHERITA PIZZA**  
Tomato base, fior di latte cheese, basil (V)  
**FOUR CHEESE & HONEY PIZZA**  
Fior di latte, buffalo mozzarella, Parmesan,  
Gorgonzola, honey (V)

**BEETROOT SALAD**  
Sous vide beetroot, rocket, pistachios, fennel,  
orange, aged balsamic, goat's cheese (V, VGR, GF)

**RUMP MEDAGLIONE + 8**  
200g rump eye served with rocket, semi-dried cherry  
tomatoes, Parmesan, aged balsamic (GFR)

## DOLCI

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

## BEVANDE

Peroni Red / Leggera  
Peroni Zero (Non-Alcoholic)  
Vino Rosso or Bianco  
Coffee  
Soft Drink

**This is a sample menu and subject to seasonal availability.**



# 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*

This is a sample menu and subject to seasonal availability.

# 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*

This is a sample menu and subject to seasonal availability.



# 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.