





NSW			MIDWEEK	MIDWEEK	MIDWEEK	WEEKEND	WEEKEND	WEEKEND
140 //			11:30am - 4pm	5pm - Close	11:30am - Close	11:30am - 4pm	5pm - Close	11:30am - Close
	Max Covers	Menu Offer	Min Spend	Min Spend	Min Spend	Min Spend	Min Spend	Min Spend
BELLA VISTA	1 - 11	A la carte				_	_	-
Large Group Booking	12 - 30	Group Set Menu	-	-	-	-	-	-
Venue Exclusive	up to 200	Group Set Menu	\$7,000	\$9,000	\$16,000	\$10,000	\$20,000	\$26,000
Outdoor Terrace Exclusive	up to 130	Group Set Menu	\$6,000	\$7,000	\$12,000	\$8,000	\$12,000	\$18,000
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 Menu v	\$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

OID			MIDWEEK	MIDWEEK	MIDWEEK	WEEKEND	WEEKEND	WEEKEND
<b>XLD</b>		7.5	11:30am - 4pm	5pm - Close	11:30am - Close	11:30am - 4pm	5pm - Close	11:30am - Close
	Max Covers	Menu Offer	Min Spend	Min Spend	Min Spend	Min Spend	Min Spend	Min Spend
GASWORKS	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
venue Exclusive	up to 00	Group Get Menu / Despoke	Ψ7,000	Ψ3,000	Ψ13,000	Ψ10,000	Ψ12,300	Ψ20,000
Outdoor Terrace Exclusive	up to 30	Group Set Menu	\$3,000	\$4,500	\$7,000	\$3,250	\$5,000	\$7,500

WA	Max Covers	Menu Offer	MIDWEEK  11:30am - 4pm  Min Spend	MIDWEEK  Spm - Close  Min Spend	MIDWEEK  11:30am - Close  Min Spend	WEEKEND  11:30am - 4pm  Min Spend	WEEKEND  5pm - Close  Min Spend	WEEKEND  11:30am - Close  Min Spend
PERTH	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





## **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 withtruffle 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)

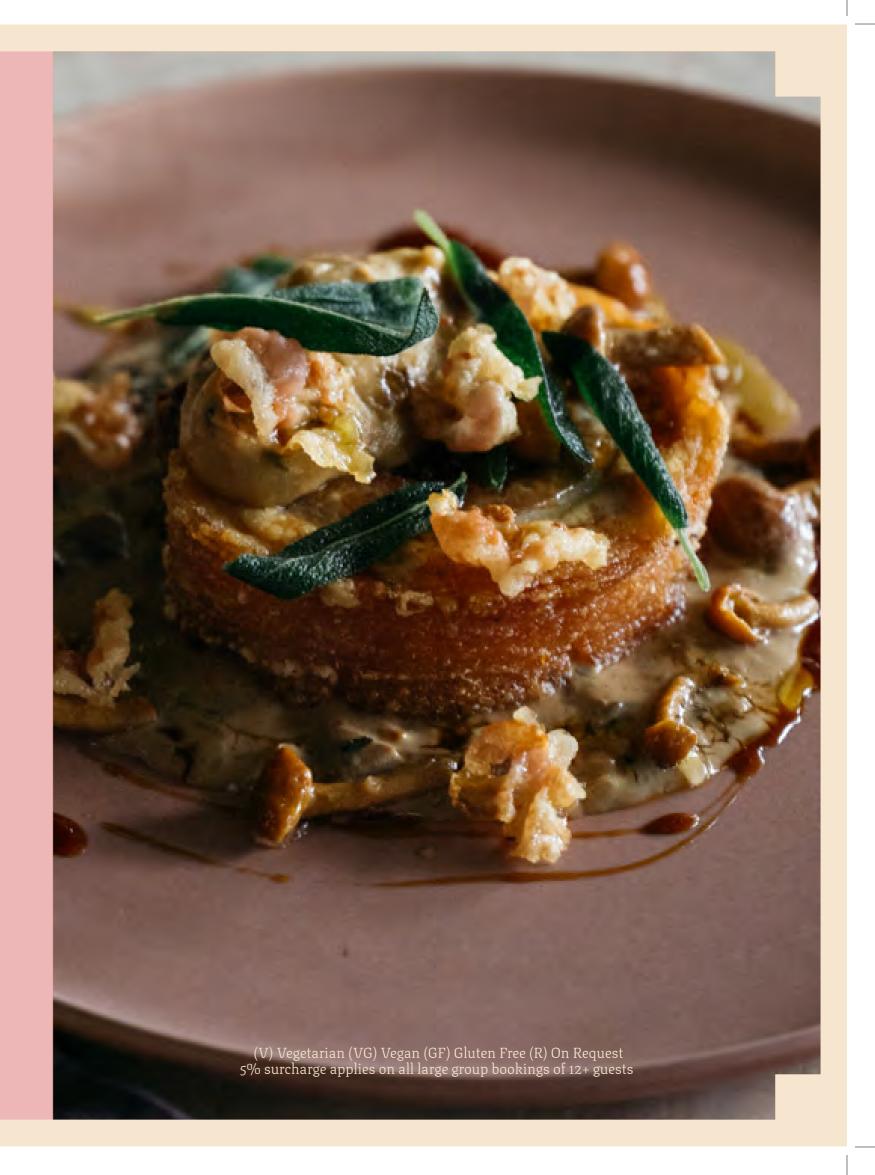
Rosemary, crispy garlic, aïoli

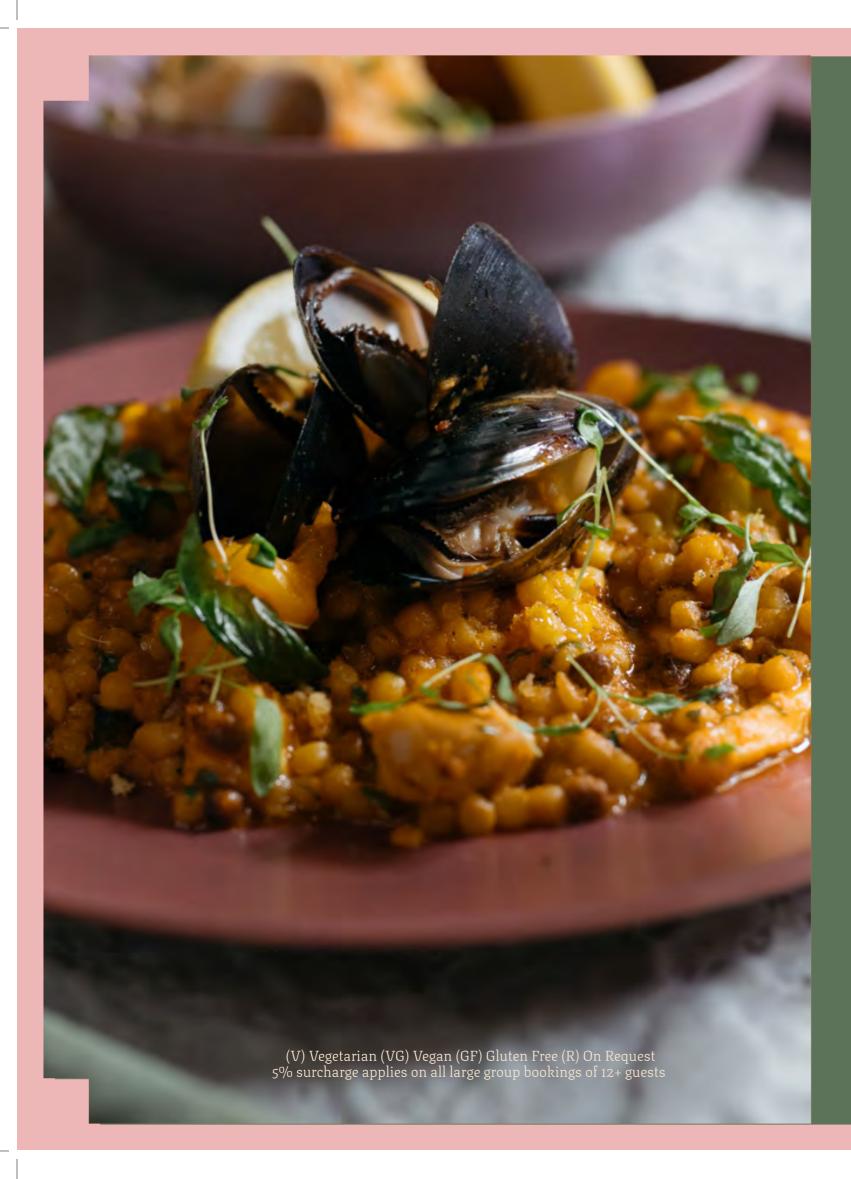
## **DESSERT TO SHARE**

TIRAMISU (V)

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

SAMPLE MENU 70pp





## 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 aïoli

## 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, aïoli

#### **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



# STANDARD

## **BEVERAGE PACKAGE**

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

## BEER

PERONI RED

**CORONA** 

PERONI NASTRO AZZURRO ZERO (NON-ALCOHOLIC)

## VINO

Cavedon 'Adelia' Prosecco (VG) Vino Bianco Pinot Grigio Mazi Rosé

Vino Rosso Sangiovese Veneto IT

Friuli-Venezia, IT

King Valley, SA

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

Le Pezze,

Yalumba 'Gen'

Lou Parais

**Antinori Santa Cristina** 

Main & Cherry

Sparkling Rosé

Pinot Grigio

Chardonnay

Rosé

Sangiovese

Shiraz

Valdobbiadene, IT

Veneto, IT

Adelaide Hills, SA

Provence, FR

Chianti, IT

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.