



CHRISTMAS FUNCTION PACK

GROUP BOOKING & EVENTS





NSW

			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>
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	\$7,000	\$8,250	\$14,000	\$7,250	\$15,000	\$20,000
Outdoor Terrace Exclusive	up to 70	Group Set Menu	\$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 100	Group Set Menu / Bespoke	\$7,000	\$9,000	\$15,000	\$10,000	\$12,500	\$20,000
Outdoor Terrace Exclusive	up to 60	Group Set Menu	\$3,500	\$5,000	\$8,000	\$6,000	\$8,000	\$13,500

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 Prosecco for \$10

STARTER TO SHARE

MIXED OLIVES (GF) (VG) (V)

Warm Italian olives, chilli, garlic, lemon & orange zest, herbs

WOOD FIRED BREAD (V) (VG)

Garlic & herb flatbread, served with olive oil & aged balsamic

BURRATA (V) (GF)

Fresh burrata, confit cherry tomato, Kalamata olive, basil oil

MAINS TO SHARE

(please choose two for the table)

MELANZANA PIZZA

Tomato base, fior di latte cheese, marinated eggplant, zucchini, ricotta salata, rocket, chilli & basil oil

RADIATORI BOLOGNESE (GFR)

Slow-cooked beef bolognese, bone marrow pangrattato, Parmesan

CHICKEN (GFR)

Boneless half chicken with warm roasted capsicum & cherry tomato salsa

BEETROOT SALAD (GF) (VGR) (V)

Sous-vide 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)

Rocket, radicchio, Parmesan, toasted almonds, aged balsamic

DESSERT TO SHARE

TIRAMISU (V)

Traditional layered espresso-dipped savoiardi biscuits, Marsala, mascarpone cream

SAMPLE MENU 59pp

PREMIO MENU

Add a glass of Prosecco for \$10

STARTER TO SHARE

WOOD FIRED BREAD (V) (VG)

Garlic & herb flatbread, served with olive oil & aged balsamic

BURRATA (V) (GF)

Fresh burrata, confit cherry tomato, Kalamata olive, basil oil

PROSCIUTTO PLATE (GF)

Prosciutto D'Abruzzo aged 18 months, grissini

ARANCINI (V)

Risotto balls stuffed with tomato, eggplant & mozzarella, Parmesan, semi-dried tomato aioli

MAINS TO SHARE

(please choose two for the table)

GNOCCHI NAPOLI

Napoli sauce, stracciatella cheese, basil, Parmesan

PROSCIUTTO TORTELLINI

Beef and mortadella tortellini, cream, crispy prosciutto, ginger & green pea puree, Parmesan

HOT HONEY PEPPERONI PIZZA

Tomato base, fior di latte cheese, pepperoni, spicy pork nduja, honey

PORCHETTA (GFR)

Slow-roasted pork belly, fried artichoke, mustard fruits, red wine jus

SIDES TO SHARE

ROSEMARY GARLIC CHIPS (V) (VGR)

Rosemary, crispy garlic, aioli

DESSERT TO SHARE

TIRAMISU (V)

Traditional layered espresso-dipped savoiardi biscuits, Marsala, mascarpone cream

SAMPLE MENU 70pp



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EXCLUSIVO MENU

Glass of Prosecco on arrival

STARTER TO SHARE

SICILIAN WHITE ANCHOVIES

Extra virgin olive oil, lemon zest, parsley

WOOD FIRED BREAD (V) (GF)

Garlic & herb flatbread, served with olive oil & aged balsamic

BRESAOLA PLATE (GF)

Wagyu Bresaola, rocket, Parmesan, balsamic

BURRATA

Fresh burrata, confit cherry tomato, Kalamata olive, basil oil

MAINS TO SHARE

(please choose two for the table)

BARRAMUNDI (GF)

Grilled Australian barramundi fillet, seasonal greens, fresh puttanesca salad, lemon

STEAK TAGLIATA (GFR)

300g Shorthorn rump, semi-dried cherry tomato, rocket, Parmesan, aged balsamic, rosemary garlic chips

LAMB RAGU CASARECCE

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

PRAWN CAMPANELLE

Prawns, lobster stock, lemon butter, confit cherry tomato, chive

MORTADELLA & BURRATA PIZZA

Fior di latte cheese, buffalo mozzarella, burrata, mortadella, pistachio & Pecorino

SIDES TO SHARE

ROSEMARY GARLIC CHIPS (V) (VGR)

Rosemary, crispy garlic, aioli

BEETROOT SALAD (V) (VGR) (GF)

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

DESSERT TO SHARE

TIRAMISU (V)

Traditional layered espresso-dipped savoiardi biscuits, Marsala, mascarpone cream

COCONUT PAVLOVA PANNA COTTA (GFR)

Seasonal fruit, berries & apricots in syrup, almond flakes, crumbled meringue

SAMPLE MENU 90pp

BOTTOMLESS BRUNCH

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

STARTER TO SHARE

WOOD-FIRED CHEESE BREAD (V) (VG)

Garlic, herb & cheese flatbread

BURRATA (V) (GF)

Fresh burrata, confit cherry tomato, Kalamata olive, basil oil

CARBONARA CROQUETTES

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

PANZEROTTO MORTADELLA

Fried pizza dough filled with mortadella, buffalo mozzarella & Sardinian pecorino cheese

MAINS TO SHARE

(please choose two for the table)

GNOCHETTI NAPOLI (V)

Napoli sauce, stracciatella cheese, basil, Parmesan

PRAWN CAMPANELLE

Prawns, lobster stock, lemon butter, confit cherry tomato, chive

MELANZANA PIZZA

Tomato base, fior di latte cheese, marinated vegetables, ricotta salata, rocket & chilli oil

PROSCIUTTO PIZZA

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

SIDES TO SHARE

BEETROOT SALAD (V, VGR, GF)

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

ROSEMARY GARLIC CHIPS (V) (VGR)

Crispy garlic, aioli

DESSERT TO SHARE

TIRAMISU (V)

Traditional layered espresso-dipped savoiardi biscuits, marsala, mascarpone cream

\$70PP

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

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

ENTRÉE

WOOD-FIRED CHEESE BREAD

Garlic, herb & cheese flatbread (V, VG)

ARANCINO

Risotto ball stuffed with tomato, eggplant & mozzarella,
Parmesan, semi-dried cherry tomato aioli (V)

CALAMARI FRITTI

Flour dusted, golden fried calamari, lemon aioli

SECONDI

CHICKEN PANINO

Grilled chicken breast sandwich, crispy guanciale, rocket,
radicchio, aioli, Parmesan. Served with chips

PUMPKIN RAVIOLI

Filled with butternut pumpkin, burnt butter, sage, amaretto biscuit, Parmesan (V)

RADIATORI BOLOGNESE

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

PEPPERONI PIZZA

Tomato base, fior di latte cheese, pepperoni

FIVE CHEESE & HONEY PIZZA

Fior di latte cheese base, buffalo mozzarella, Parmesan,
Gorgonzola, fresh ricotta, honey, praline walnuts (V)

BEETROOT SALAD

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. Served with chips

DOLCI

TIRAMISU

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

BEVANDE

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

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

McLaren Vale, 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. 5% surcharge applies on all large group bookings of 12+ guests.

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 15% will be added to your bill.

CAKEAGE

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