



# 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>					
<b>BELLA VISTA</b>	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
<b>NEUTRAL BAY</b>	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
<b>PENRITH</b>	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
<b>PARRAMATTA</b>	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

			<b>MIDWEEK</b>	<b>MIDWEEK</b>	<b>MIDWEEK</b>	<b>WEEKEND</b>	<b>WEEKEND</b>	<b>WEEKEND</b>
	<i>Max Covers</i>	<i>Menu Offer</i>	<i>Min Spend</i>					
<b>GASWORKS</b>	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	\$14,000
Outdoor Terrace Exclusive	up to 30	Group Set Menu	\$2,000	\$2,500	\$4,500	\$2,250	\$3,500	\$5,000
<b>WEST END</b>	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

			<b>MIDWEEK</b>	<b>MIDWEEK</b>	<b>MIDWEEK</b>	<b>WEEKEND</b>	<b>WEEKEND</b>	<b>WEEKEND</b>
	<i>Max Covers</i>	<i>Menu Offer</i>	<i>Min Spend</i>					
<b>PERTH</b>	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



# 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

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



# 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**



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



# 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**

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

# 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 \$5PP

### 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

(V) Vegetarian (VG) Vegan (GF) Gluten Free (R) On Request  
5% surcharge applies to all booking





# 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)

## 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

Cavedon 'Adelia'

Prosecco (VG)

Veneto IT

Vino Bianco

Pinot Grigio

Friuli-Venezia, IT

Mazi

Rosé

McLaren Vale, SA

Vino Rosso

Sangiovese

Puglia, IT

### 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**

**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.