

A stylized, high-contrast illustration of an Italian town. The scene is dominated by a hillside on the left with a large, leafy tree in the foreground. A road winds up the hill, leading to a cluster of multi-story buildings with balconies. In the foreground, a brown car is driving across a stone bridge with a metal railing. The background features a large, green hillside with a small town built into it, and a blue sky with white clouds. The overall style is graphic and illustrative, using a limited color palette of greens, browns, and blues.

**ITALIAN**  
*Street Kitchen*

**FUNCTION PACK**

# GROUP BOOKING & EVENTS



# NSW

|                           |                   |                          | MIDWEEK                           | MIDWEEK                         | MIDWEEK                             | WEEKEND                           | WEEKEND                         | WEEKEND                             |
|---------------------------|-------------------|--------------------------|-----------------------------------|---------------------------------|-------------------------------------|-----------------------------------|---------------------------------|-------------------------------------|
|                           | <i>Max Covers</i> | <i>Menu Offer</i>        | 11:30am - 4pm<br><i>Min Spend</i> | 5pm - Close<br><i>Min Spend</i> | 11:30am - Close<br><i>Min Spend</i> | 11:30am - 4pm<br><i>Min Spend</i> | 5pm - Close<br><i>Min Spend</i> | 11:30am - Close<br><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 / Bespoke | \$7,000                           | \$9,000                         | \$16,000                            | \$10,000                          | \$20,000                        | \$26,000                            |
| Outside Terrace Exclusive | up to 130         | Group Set Menu           | \$6,000                           | \$7,000                         | \$12,000                            | \$8,000                           | \$12,000                        | \$18,000                            |
| <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

## GASWORKS

|                           |                   |                          | MIDWEEK                           | MIDWEEK                         | MIDWEEK                             | WEEKEND                           | WEEKEND                         | WEEKEND                             |
|---------------------------|-------------------|--------------------------|-----------------------------------|---------------------------------|-------------------------------------|-----------------------------------|---------------------------------|-------------------------------------|
|                           | <i>Max Covers</i> | <i>Menu Offer</i>        | 11:30am - 4pm<br><i>Min Spend</i> | 5pm - Close<br><i>Min Spend</i> | 11:30am - Close<br><i>Min Spend</i> | 11:30am - 4pm<br><i>Min Spend</i> | 5pm - Close<br><i>Min Spend</i> | 11:30am - Close<br><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                         | \$14,000                            |
| Outside 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                             |
|---------------------|-------------------|--------------------------|-----------------------------------|---------------------------------|-------------------------------------|-----------------------------------|---------------------------------|-------------------------------------|
|                     | <i>Max Covers</i> | <i>Menu Offer</i>        | 11:30am - 4pm<br><i>Min Spend</i> | 5pm - Close<br><i>Min Spend</i> | 11:30am - Close<br><i>Min Spend</i> | 11:30am - 4pm<br><i>Min Spend</i> | 5pm - Close<br><i>Min Spend</i> | 11:30am - Close<br><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                            |

# ADL

## ADELAIDE

|                          |                   |                          | MIDWEEK                           | MIDWEEK                         | MIDWEEK                             | WEEKEND                           | WEEKEND                         | WEEKEND                             |
|--------------------------|-------------------|--------------------------|-----------------------------------|---------------------------------|-------------------------------------|-----------------------------------|---------------------------------|-------------------------------------|
|                          | <i>Max Covers</i> | <i>Menu Offer</i>        | 11:30am - 4pm<br><i>Min Spend</i> | 5pm - Close<br><i>Min Spend</i> | 11:30am - Close<br><i>Min Spend</i> | 11:30am - 4pm<br><i>Min Spend</i> | 5pm - Close<br><i>Min Spend</i> | 11:30am - Close<br><i>Min Spend</i> |
|                          | 1 - 11            | A la carte               | -                                 | -                               | -                                   | -                                 | -                               | -                                   |
| Venue Exclusive          | up to 120         | Group Set Menu / Bespoke | \$8,000                           | \$10,000                        | \$14,000                            | \$12,500                          | \$18,000                        | \$24,000                            |
| Indoor Exclusive         | up to 80          | Group Set Menu           | \$6,000                           | \$8,000                         | \$12,000                            | \$10,000                          | \$15,000                        | \$20,000                            |
| Indoor Gallery Exclusive | up to 40          | Group Set Menu           | \$4,000                           | \$6,000                         | \$8,000                             | \$6,000                           | \$8,000                         | \$12,000                            |

# 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

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

**SAMPLE MENU 90pp**

# BEVERAGE PACKAGES

## STANDARD BEVERAGE PACKAGE

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

### BEER

PERONI RED

CORONA

HEAPS NORMAL QUIET XPA (NON-ALCOHOLIC)

### VINO

**Cavendon 'Adelia'**

*Prosecco (VG)*

King Valley, VIC

**Vino Bianco**

*Pinot Grigio*

King Valley, VIC

**Mazi**

*Rosé*

McLaren Vale, SA

**Vino Rosso**

*Sangiovese*

King Valley, VIC

**Soft Drinks and Juices Included**

## PREMIUM BEVERAGE PACKAGE

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

### BEER

PERONI RED

4 PINES PALE ALE

BALTER HAZY IPA

HEAPS NORMAL QUIET XPA (NON-ALCOHOLIC)

### VINO

**Valdo**

*Prosecco Cuvee DOCG (VG)*

Veneto, IT

**Aquilani**

*Pinot Grigio*

Veneto, IT

**Cavedon**

*Chardonnay*

King Valley, VIC

**Lou Paris**

*Rosé*

Provence, FR

**Antinori Santa Cristina**

*Sangiovese*

Tuscany, 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 9 guests a 2 hour seating time and groups of 10 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.