ITALIAN
Street Kitchen

CHRISTMAS FUNCTION PACK

GROUP BOOKING & EVENTS




Italian

NSW

			Midweek | Monday - Thursday			Weekend | Friday - Sunday		
			MIDWEEK	MIDWEEK	MIDWEEK	WEEKEND	WEEKEND	WEEKEND
			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
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

WA

			MIDWEEK	MIDWEEK	MIDWEEK	WEEKEND	WEEKEND	WEEKEND
			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*
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

QLD

			Midweek | Monday - Thursday			Weekend | Friday - Sunday		
			MIDWEEK	MIDWEEK	MIDWEEK	WEEKEND	WEEKEND	WEEKEND
			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 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

ADL

			MIDWEEK	MIDWEEK	MIDWEEK	WEEKEND	WEEKEND	WEEKEND
			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*
ADELAIDE	1 - 11	A la carte	–	–	–	–	–	–
Large Group Booking	12 - 20	Group Set Menu	–	–	–	–	–	–
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
Venue Exclusive	up to 120	Group Set Menu / Bespoke	$8,000	$10,000	$14,000	$12,500	$18,000	$24,000
Isabella's Private Dining Room 1	up to 8	Group Set Menu / Bespoke						
Isabella's Private Dining Room 2	up to 8	Group Set Menu / Bespoke						
Isabella's Private Dining Room 1+2	up to 14	Group Set Menu / Bespoke						

Our private dining room has a $100pp minimum spend per person.
If you have custom request or party size, please contact our store for more information

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 $10pp

STARTERS 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 (GFR)
Fresh burrata, confit cherry tomato, Kalamata olive, basil oil

MAINS TO SHARE

(please choose two for the table)

BUFFALO MARGHERITA PIZZA (V)
Tomato base, buffalo mozzarella, stracciatella, basil, Parmesan

RADIATORI BOLOGNESE (GFR)
Slow-cooked beef bolognese, bone-marrow pangrattato, Parmesan

CHICKEN (GF)
Boneless half chicken with warm roasted capsicum & cherry tomato salsa

RUMP (GFR)
200g Shorthorn rump, grain-fed

SIDE TO SHARE

MIXED SALAD (GFR, VR)
Red oak lettuce, cherry tomatoes, pickled onion, bone-marrow pangrattato, Parmesan, vinaigrette

DESSERT TO SHARE

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

SAMPLE MENU 65pp

PREMIO MENU

Add a glass of Prosecco for $10pp

STARTERS TO SHARE

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

BURRATA (GFR)
Fresh burrata, confit cherry tomato, Kalamata olive, basil oil

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

MAINS TO SHARE

(please choose two for the table)

GNOCCHI NAPOLI (V)
Napoli sauce, stracciatella cheese, basil, Parmesan

PUMPKIN RAVIOLI (V)
Filled with butternut pumpkin, burnt butter, hazelnut gremolata

DIAVOLA
Tomato base, fior di latte cheese, salami, spicy pork nduja, chiodini mushrooms, basil

LAMB (GF)
Slow-roasted lamb shoulder, seasonal greens, mint, pickled onion, jus

SIDES TO SHARE

ROSEMARY GARLIC CHIPS (V, VGR)
Rosemary, crispy garlic, aioli

MIXED SALAD (GFR, VR)
Red oak lettuce, cherry tomatoes, pickled onion, bone-marrow pangrattato, Parmesan, vinaigrette

DESSERT TO SHARE

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

SAMPLE MENU 75pp



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EXCLUSIVO MENU

Glass of Prosecco on arrival

STARTERS TO SHARE

WOOD-FIRED BREAD (V, VG)
Garlic & herb flatbread, served with olive oil & aged balsamic

BURRATA (GFR)
Fresh burrata, confit cherry tomato, Kalamata olive, basil oil

WAGYU CARPACCIO (GFR)
Mayura Wagyu beef, salsa tonnata, crispy capers

CALAMARI (I)
Flour dusted, golden fried calamari, lemon aioli

MAINS TO SHARE

(please choose two for the table)

BARRAMUNDI (A) (GF)
Australian baked barramundi fillet, marinated zucchini, lemon

RUMP (GFR)
300g Shorthorn rump, grain-fed

LAMB RAGU CASARECCE (GFR)
Slow-cooked lamb shoulder, red wine, garlic, mint gremolata, pecorino

PUMPKIN RAVIOLI (V)
Filled with butternut pumpkin, burnt butter, hazelnut gremolata

HOT HONEY PEPPERONI PIZZA
Tomato base, fior di latte cheese, pepperoni, spicy pork nduja, stracciatella cheese, honey

SIDES TO SHARE

ROSEMARY GARLIC CHIPS (V, VGR)
Rosemary, crispy garlic, aioli

MIXED SALAD (GFR, VR)
Red oak lettuce, cherry tomatoes, pickled onion, bone-marrow pangrattato, Parmesan, vinaigrette

DESSERTS TO SHARE

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

CHOCOLATE MOUSSE (GF)
Dark chocolate mousse, smoked almonds, honeycomb & olive oil

SAMPLE MENU 95pp

BOTTOMLESS BRUNCH

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

STARTERS TO SHARE

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

BURRATA (GFR)
Fresh burrata, confit cherry tomato, Kalamata olive, basil oil

CARBONARA CROQUETTES (VR)
Golden fried pasta balls filled with macaroni carbonara, 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)

GNOCCHI NAPOLI (V)
Napoli sauce, stracciatella cheese, basil, Parmesan

PRAWN CAMPANELLE (I) (GFR)
Prawns, lobster stock, chilli, garlic, passata, parsley, lemon

BUFFALO MARGHERITA PIZZA (V)
Tomato base, buffalo mozzarella, stracciatella, basil, Parmesan

PROSCIUTTO PIZZA
Tomato base, fior di latte cheese, 18-month aged prosciutto, rocket, Parmesan

SIDES TO SHARE

MIXED SALAD (GFR, VR)
Red oak lettuce, cherry tomatoes, pickled onion, bone-marrow pangrattato, Parmesan, vinaigrette

ROSEMARY GARLIC CHIPS (V, VGR)
Crispy garlic, aioli

DESSERT TO SHARE

TIRAMISU (V) $5PP
Traditional layered espresso-dipped savoiardi biscuits, marsala, mascarpone cream

$75PP



OPTIONS

MIMOSA

PROSECCO

HOUSE VINO

White, Red or 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 $39 3-Course $46

Includes one house beverage
*Not available on public holidays.

ENTRÉE

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

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

CALAMARI (I)
Flour dusted, golden fried calamari, lemon aioli

CAPRESE SALAD
Confit cherry tomatoes, buffalo mozzarella, basil oil

SECONDI

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

MEZZE MANICHE PESTO ROSSO (GFR)
Almonds, sun-dried tomatoes, capsicum pesto, stracciatella cheese

RADIATORI BOLOGNESE (GFR)
Slow-cooked beef bolognese, bone-marrow pangrattato, Parmesan

PEPPERONI PIZZA
Tomato base, fior di latte cheese, pepperoni

FIVE CHEESE & HONEY PIZZA (V)
Fior di latte cheese base, buffalo mozzarella, Parmesan, Gorgonzola, fresh ricotta, honey, praline walnuts

CHICKEN (GF)
Boneless half chicken with mixed leaves, pickled onion & salsa verde

RUMP MEDAGLIONE +$8 (GFR)
200g Shorthorn rump, grain-fed. Served with chips

DOLCI

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

AFFOGATO (Non-Alcoholic) (GF, V)
Expresso, vanilla gelato

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

BEERS

PERONI RED

CORONA

HEAPS NORMAL QUIET XPA (NON-ALC)

VINO

Cavedon 'Adelia'	*Prosecco (VG)*	King Valley, VIC
Isabella	*Pinot Grigio*	South Australia
Heirloom Vineyards	*Sauvignon Blanc*	Adelaide Hills, SA**
Mazi	*Rosé*	McLaren Vale, SA
Valentina	*Shiraz*	South Australia
Langmeil Della mina	*Sangiovese Barbera*	Barossa Valley, SA**

Soft Drinks and Juices Included

*** Only available at Adelaide CBD location*

PREMIUM

BEVERAGE PACKAGE

$55 - 2 HOURS $20 - EXTRA HOUR

BEERS

PERONI RED

BALTER CERVEZA

4 PINES PALE ALE*

BALTER XPA**

HEAPS NORMAL QUIET XPA (NON-ALC)

VINO

Valdo	*Prosecco Cuvee DOCG (VG)*	**Veneto, IT**
Le Pezze	*Pinot Grigio*	**Veneto, IT**
Cavedon	*Chardonnay*	**King Valley, VIC**
Lou Parais	*Rosé*	**Provence, FR**
Antinori Santa Cristina	*Sangiovese/Merlot*	**Tuscany, IT**
Main & Cherry	*Shiraz*	**Barossa Valley, SA**

Soft Drinks and Juices Included

** Not available at Adelaide CBD location*
*** Only available at Adelaide CBD location*

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 ur 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 & SUNDAY SURCHARGE

A Sunday surcharge of 10% applies for NSW, QLD and WA. A public holiday surcharge of 15% applies. These replace the 5% service charge on those particular occasions.

CAKEAGE

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