



A tavola c'e' sempre posto!

"There's always room at the table!"



\$65PP

Set Menu 1

Our set menus are designed to share!

Antipasti

Calamari Fritti ^{DF, A}
Herb aioli, lemon

Insalata Caprese ^{GF, V}
Heirloom tomato, buffalo mozzarella, basil

Primi

Cassarece Al Ragu' Di Agnello
Braised lamb, kalamata olives, pecorino

Pizza Margherita ^V
Tomato, fior di latte, fresh basil

Insalata Di Rucola ^{N, V, DFO}
Rocket, pear, walnut, parmigiano, balsamic

Shoestring Fries ^{V, DF}
Aioli

V - Vegetarian
GF - Gluten Free
A - Australian
Seafood

VG - Vegan
DF - Dairy Free
I - International
seafood

N - Contains Nuts
O - Option
M - Contains mixed
origin seafood



\$79PP

Set Menu 2

Our set menus are designed to share!

Antipasti

Tagliere Misto ^A

Chef's selection of our signature antipasti featuring calamari, arancini, zucchini flowers, cured meats burrata and mixed olives. Served with our woodfired pane

Primi (Choose two)

Cassarece Al Ragu Di Agnello

Braised lamb, kalamata olives, pecorino

Gnocchi Al Pesto ^V

Macadamia pesto, parmigiano

Spaghetti Carbonara

Guanciale, pecorino, pepper

Spaghetti Ai Frutti Di Mare ^{DFO, A, I}

Crab, king prawn, calamari, octopus, mussels, cherry tomato, seafood bisque

➔ *Plus, choose two woodfired pizzas on page 5*

Contorni

Patate Arrosto ^{V, GF}

Roast kipfler potatoes, seaweed butter

Insalata Di Rucola ^{V, DFO}

Rocket, pear, walnut, parmigiano, balsamic

Dessert (Choose one)

Rum Baba ^V

Whipped cream, strawberry granita

Fratelli Tiramisu

Served tableside

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\$110PP

Set Menu 3

Our set menus are designed to share!

Antipasti

Tagliere Misto ^A

Chef's selection of our signature antipasti featuring calamari, arancini, zucchini flowers, cured meats burrata and mixed olives. Served with our woodfired pane

Primi (Choose two)

Cassarece Al Ragu Di Agnello

Braised lamb, kalamata olives, pecorino

Gnocchi Al Pesto ^V

Macadamia pesto, parmigiano

Spaghetti Carbonara

Guanciale, pecorino, pepper

Spaghetti Ai Frutti Di Mare ^{DFO, A, I}

Crab, king prawn, calamari, octopus, mussels, cherry tomato, seafood bisque

➔ *Plus, choose two woodfired pizzas on page 5*

Secondi

Cotoletta Di Vitello 250g

Veal cutlet, rocket, lemon

Rump Di Agnello ^{GF}

Spring lamb, roasted kipflers, peas, jus

Contorni

Patate Arrosto ^{V, GF}

Roast kipfler potatoes, seaweed butter

Insalata Di Rucola ^{N, V, DFO}

Rocket, pear, walnut, parmigiano, balsamic

Dessert (Choose one)

Rum Baba ^V

Whipped cream, strawberry granita

Fratelli Tiramisu

Served tableside

Semifreddo al Torrone ^V

Ice cream sandwich

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Pizzas (Choose two)

Available with Set Menu 2 & 3 only.

Pizze Bianche (White Base)

Garlic ^V

Extra virgin olive oil, fresh garlic, oregano

Garlic & Cheese ^V

Fior di Latte, fresh garlic, oregano

Quattro Formaggi ^V

Fior di latte, ricotta, gorgonzola, parmigiano

Mortadella ^N

Mortadella, fior di latte, pesto, whipped ricotta

Calabrese

Bechamel, italian sausage, calabrese salami, rosemary potato, nduja

Calzone

Folded pizza with ricotta, smoked ham, mushrooms

Funghi

Truffle paste, fior di latte, mushrooms

Pizze Rosse (Red Base)

Diavola

Tomato, fior di latte, spicy calabrese salami

Capricciosa

Tomato, fior di latte, smoked ham, mushrooms, olives, artichokes

Margherita ^V

Tomato, fior di latte, fresh basil
Add burrata + 12

Vegetariana ^V

Tomato, fior di latte, seasonal vegetables

Napoletana ^V

Tomato, oregano, anchovies, olives

Prosciutto & Ananas

Tomato, fior di latte, smoked ham, pineapple

Prosciutto

Tomato, fior di Latte, prosciutto, rocket, parmigiano

Carne

Tomato, fior di latte, smoked ham, calabrese salami, mortadella

Gamberi ^I

Tomato, fior di latte, prawns, finished with fresh rocket & chilli

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Beverages

On Consumption

Order as you go

Packages

2 hour package | Additional hour \$15pp.

Package 1 (25pp)

Mineral Waters

Soft Drinks

Juices

Mocktails (Pick 2)

Package 2 (45pp)

House Beer

House Sparkling

2 White Wines

2 Red Wines

Package 3 (65pp)

House Beer

House Sparkling

2 White Wines

2 Red Wines

Mineral Waters

Soft Drinks

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Book your next event!

Details

Customer Name

Contact Number

Email

N° of Adults

N° of Kids

Date of Booking

Time of Booking

Choose Your Set Menu

\$65 Set Menu 1

\$79 Set Menu 2

\$110 Set Menu 3

For set menus 2 & 3, please select two (2) pastas, two (2) pizzas & one (1) dessert on the menu page of your selected set menu.

Payment

Card Holder Name

Card Number

Expiry Date

CCV

Terms & Conditions

~ We require a non-refundable deposit for all group bookings \$25 per person. This deposit is non-refundable should you cancel your event for any reasons. If your event is fully cancelled less than 7 days prior to your event a fee of \$25 per person will be charged. Any no shows on the day, reduced numbers or partial cancellation less than 24 hours will incur \$40 pp fee.

~ Event stylists / props / cakes permitted and must be organised when booking the event.

~ Beverage packages if selected are for 2 hours only but can be extended on consumption or same pp rate.

~ No BYO permitted.

~ Payment on the day can be made by cash or card.

~ 10% gratuity fee will be included in your final bill

Client's Agreement

I, _____ (Print Name) hereby confirm that I have read and agreed to function booking Terms & Conditions.