

A black and white photograph of three women sitting on a leather couch in a dimly lit bar or club. The woman on the left is wearing a light-colored dress with a dark belt and is holding a glass of wine. The woman in the middle is wearing a dark dress and is laughing heartily while holding a glass of wine. The woman on the right is wearing a dark dress and is also smiling and holding a glass of wine. The background is a textured wall.

# EVENTS MENUS

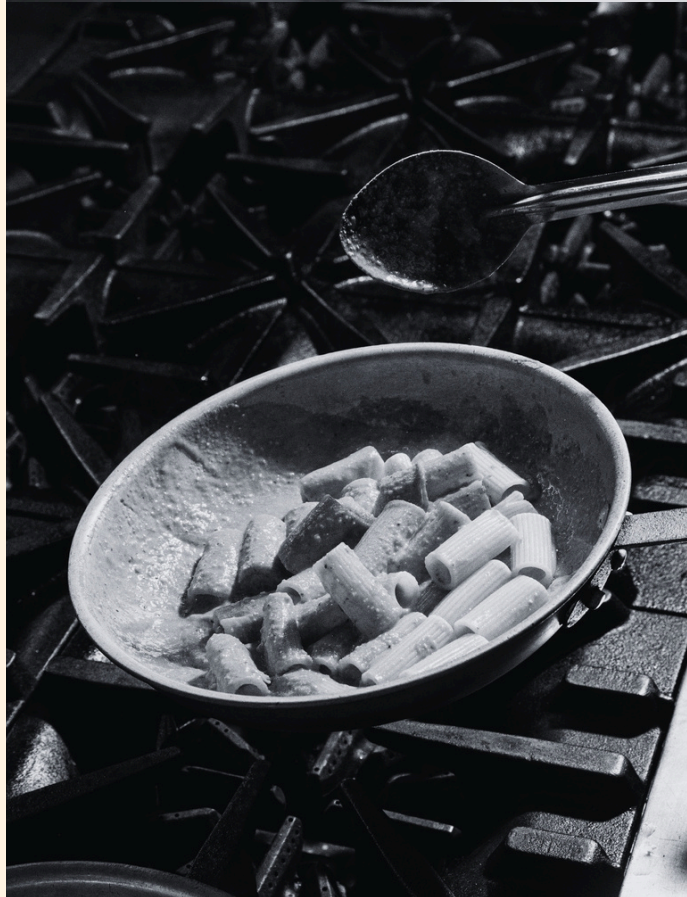
# CIAO CIELO



## PRONTO

*One course \$58pp*

House made focaccia  
Sicilian eggplant caponata  
Wood roasted zucchini, whipped ricotta,  
pistacchio, salsa verde  
Rigatoni w/ tomato vodka sauce





## LA FAMIGLIA

*Two course \$70pp*

*Three course \$85pp*

*Shared entrees:*

Hand sliced Salumi

Mixed marinated olives

Calamari fritto w/ house made aioli

Saffron & mint arancini w/ red onion ketchup

*Shared mains:*

Margherita Pizza

Mushroom Pizza

Gnocchi pomodoro

Tagliatelle Bolognese

*Shared side:*

Shoestring fries

Rocket & parmesan salad, balsamic dressing

*Desserts (3<sup>rd</sup> course):*

Nonna's Tiramisu w/ tia maria gelato

Vanilla Pannacotta w/ strawberry, pistacchio, crisp meringue





## ALTERNATO

*Two course \$85pp*

*Three course \$100pp*

*Shared entrees:*

Mixed marinated olives

Wood roasted zucchini, whipped ricotta,  
pistacchio, salsa verde

Hand sliced Salumi

Calamari fritto w/ house made aioli

Woodfired garlic & mozzarella focaccia

*Choice of 2 alternating mains:*

Coral Coast Barramundi, wood fired zucchini,  
cherry tomatoes, basil mayo

Slow roasted lamb, eggplant caponata

Porchetta, apple, capers, watercress, seeded  
mustard jus

Roasted chicken breast, celeriac puree, pes,  
guanciaie

*Shared side:*

Roasted rosemary potatoes

Rocket & parmesan salad, balsamic dressing

*Desserts (3<sup>rd</sup> course):*

Nonna's Tiramisu w/ tia maria gelato

Vanilla Pannacotta w/ strawberry, pistacchio, crisp  
meringue





## IL GIUDICE

*Two course \$90pp*

*Three course \$105pp*

### *Shared entrees:*

Freshly shucked oysters

Hand sliced Salumi

Mixed marinated olives

Calamari fritto w/ house made aioli

Confit Duck Arancini w/ orange aioli

Woodfired garlic & mozzarella focaccia

### *Choice of mains:*

Northern Style Oxtail ragu w/ organic potato gnocchi

Chilli Spanner Crab, white wine, garlic, squid ink spaghetti

Porchetta, apple, capers, watercress, seeded mustard jus

Sicilian Style Braised Goat Leg, wild olives, lemon, marjoram, polenta, pangrattato

Roasted Barramundi Fillet w/ zucchini, cherry tomato, almond, basil mayo

### *Shared side:*

Broccolini, chilli, garlic, ricotta salata, olive oil

Roasted cauliflower w/ pine nuts, currants, pancetta

### *Choice of desserts (3<sup>rd</sup> course):*

Pavlova

Chocolate Tart

Nonna's Tiramisu w/ tia maria gelato

Affogato





## VERDETTO

### *Two course \$120pp*

#### *Shared entrees:*

House made focaccia

Burrata w/seasonal Garnish

Fish crudo, best in market

Shaved *Mr Cannubi* free range capocollo

Calamari fritto w/ house made aioli

#### *Shared mains:*

Algherese Paella di Catalan (fregola, prawns, mussels, calamari, market fish all

baked together with tomato and saffron)

Roasted Porchetta, seeded mustard jus

Caserecce pasta with pistachio pesto, Straciatella

#### *Shared sides:*

Dressed Butter Lettuce, Cucumber, Dill

Broccolini, Garlic, chilli, ricotta salata



## MARTELLO

### *Two course \$120pp*

#### *Shared entrees:*

Woodfired garlic and rosemary focaccia  
Duck arancini  
Meatball tomato sugo, scamorza bianca  
Salumi Board  
Calamari

#### *Shared Main:*

##### Bistecca alla Fiorentina

Char grilled grass fed 750g t-bone, marble score 4,  
served with secret pepper sauce

#### *Shared sides:*

Potatoes Roasted in beef tallow, fennel salt  
Baby cos salad, tarragon dressing, pistachio





# DRINKS

## ESSENZIALE

*Enjoy unlimited beverages for 3 hours from the following list for \$60 per person.*

Aperol Spritz

Limoncello Spritz

Canti Prosecco

Cantina Tollo Pinot Grigio

Leonard Rd Chardonnay

Lost Buoy Grenache Rose

Leonard Road Cabernet Merlot

Mrs Q Pinot Noir

Peroni Nastro Azzurro

Peroni Red Lager

Tap Beer

*Additional Hour \$15 per person.*

## SUPERIORE

*Enjoy unlimited beverages for 3 hours from the following list for \$80 per person.*

Aperol Spritz

Limoncello Spritz

Salatin Prosecco

Tenuta Maccan Pinot Grigio

Donna Di Coppe Picciotto Grillo

Menhir Salento Novementi Rosato

Tenute Rossetti Chianti

Menhir Salento 'Quota 29' Primitovo

Peroni Nastro Azzurro

Peroni Red Lager

Tap Beer

*Additional Hour \$20 per person.*

## ADD-ONS

*Include Basic Spirits for 3 hours for \$15 per person.*

*Additional hour \$5 per person.*

*Include 1 cocktail for 3 hours for \$20 per person.*

*Additional hour \$10 per person.*

