

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.

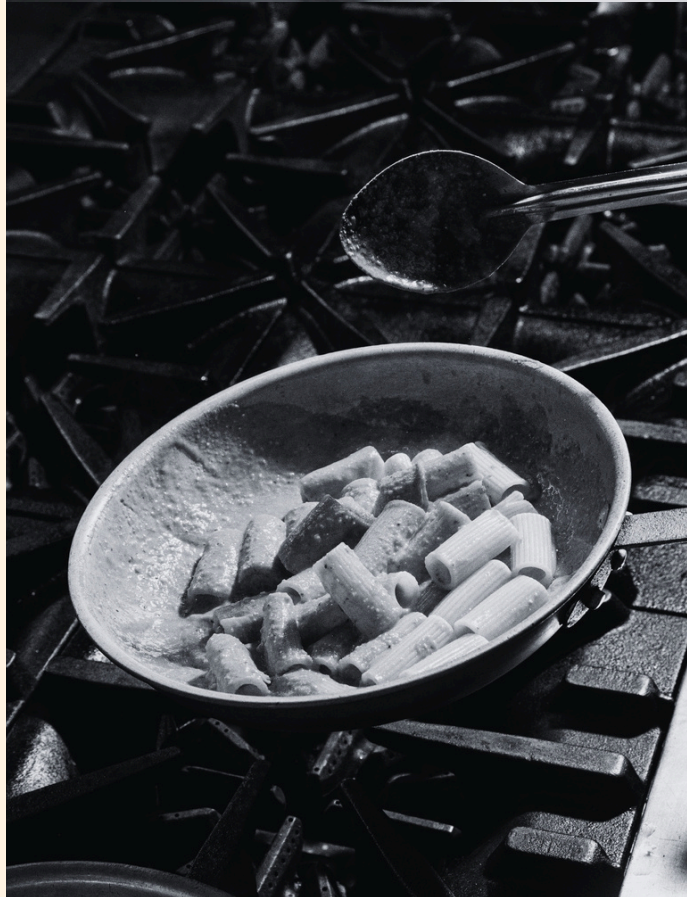
EVENTS MENUS

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 (3rd 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 (3rd course):

Nonna's Tiramisu w/ tia maria gelato

Vanilla Pannacotta w/ strawberry, pistacchio, crisp
meringue



IL GIUDICE

Two course \$90pp

Three course \$105pp

Maximum 25 guests

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, baked quince, watercress, hazelnut, seeded mustard jus

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

Roasted Fish of the Day Fillet w/ potato, cime di rapa, lemon & thyme butter sauce

Shared side:

Broccolini, chilli, garlic, ricotta salata, olive oil

Roasted cauliflower w/ pine nuts, currants, pancetta

Choice of desserts (3rd 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



MARTELLLO

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.





**CIAO
CIELO**