



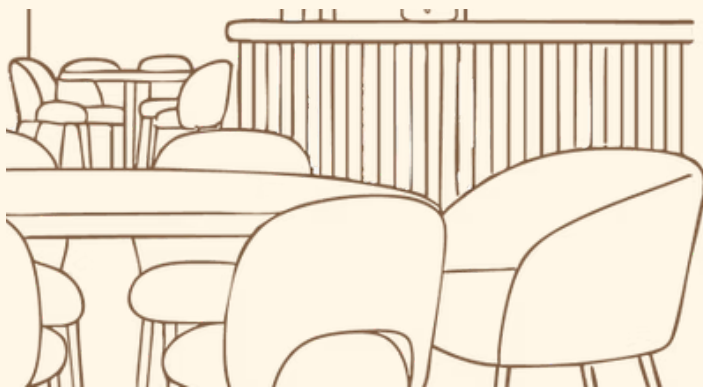
APERITIVO AFTERNOON

\$ 7 5 p p

1 2 - 5 0 g u e s t s
S t a n d u p

To Share

House Focaccia dips
Mixed Bruschetta salsiccia, heirloom tomato, prawn
Calamari curry leaf, aioli, lemon
Orecchiette Bowls pork & fennel sausage ragu
Risotto Bowls ruby creek mushroom, truffle, parmesan



LA TAVOLA

\$ 8 9 p p

8 - 2 5 g u e s t s
S i t d o w n s h a r e d f e a s t

Entre

House Focaccia
Caprese heirloom tomato, mozzarella, basil
Calamari curry leaf, aioli, lemon

Main

Cassareccia alla Salsiccia Italian pork and fennel sausage ragu, tomato sugo, grana padano parmesan
Orecchiette di Rapi white wine butter sauce, broccoli, pecorino romano cheese
Pollo alla Cacciatora free range chicken, olives, capers, anchovy, portobello mushroom & vegetable braise
Salad rocket & pear
Fries aioli

Dessert

Cassata mandarin, chocolate, ricotta, mustardo fruits

OLIVERA LONG LUNCH

\$ 9 9 p p

8 - 2 5 g u e s t s
S i t d o w n

Arrival Drink

Choice of house beer and wine, spritz, soft drink

Shared Entree

House Focaccia
Caprese heirloom tomato, mozzarella, basil
Calamari curry leaf, aioli, lemon



Main

Choice of
Pollo alla Cacciatora free range chicken, olives, capers, anchovy, portobello mushroom & vegetable braise
Cassareccia alla Salsiccia Italian pork and fennel sausage ragu, tomato sugo, grana padano parmesan
Risotto mushroom, truffle, parmesan

Dessert

Cassata mandarin, chocolate, ricotta, mustardo fruits

SPRITZ & SMALLS

\$ 99 p p

12 - 50 guests
Stand up



2 hour beverage package

Silver Drink Package
& a selection of Olivera Spritz'

House Focaccia

Mixed Bruschetta salsiccia, heirloom tomato, prawn

Caprese heirloom tomato, mozzarella, basil

Calamari curry leaf, aioli, lemon

Orecchiette Bowls pork & fennel sausage ragu

Risotto Bowls ruby creek mushroom, truffle, parmesan

All food served in small bite sized portions.

NONNAS TABLE CELEBRATION

\$ 109 p p

8 - 25 guests
Sit Down

To Share

COURSE 1

House Focaccia & Mixed Bruschetta

COURSE 2

Natural Oysters

Calamari curry leaf, aioli, lemon

COURSE 3

Cassareccia alla Salsiccia Italian pork and fennel sausage ragu, tomato sugo

Risotto mushroom, truffle, parmesan

Orecchiette di Rapi white wine butter sauce, broccoli, pecorino romano cheese

COURSE 4

Bistecca di Manzo little joe full grass fed 300g shorthorn sirloin, barolo jus

Pollo alla Cacciatora chicken, olives, capers, anchovy, portobello mushroom

Fries & Salad

COURSE 5

Cassata mandarin, chocolate, ricotta, mustardo fruits



BELLINI BRUNCH

\$ 39 p p

8 - 45 guests
Sit Down

STARTERS

Table Fruits

Sweet Pastries

INDIVIDUAL BREAKFAST PLATES

Eggs on Toast scrambled eggs, sourdough toast

SHARED EXTRAS

Breakfast Meat Platters bacon, toulouse breakfast sausage, prosciutto cotto

Breakfast Accompaniments Platters house roasted tomatoes, avocado, halloumi

Preserves Platters butter, jam, hollandaise



SILVER

\$ 6 5 p p

Wine

La Gioiosa Prosecco DOC NV
Zero Hour 0% ABV Prosecco

Wicks Estate Sauvignon Blanc
Santi Sortsele Pinot Grigio
Pedestal Chardonnay

Alkoomi Graxing Rose

Abbotts & Delaunay Pinot Noir
Zieglar Shiraz

Beer

Peroni Red
Balter Captain Sensible
Corona



GOLD

\$ 8 5 p p

Wine

Piper Heidsieck Cuvee Brut NV
La Gioiosa Prosecco DOC NV
Zero Hour 0% ABV Prosecco

Wicks Estate Sauvignon Blanc
Santi Sortsele Pinot Grigio
Pedestal Chardonnay
Riesling Freak No 5
Isabel Estate Pinot Gris
La Chablisienne Petit Chablis

Alkoomi Graxing Rose

Abbotts & Delaunay Pinot Noir
Zieglar Shiraz
Argento Malbec
Montepulciano Fantini DOC
Sangiovese Fantini Terre

Beer

Peroni Red
Balter Captain Sensible
Corona
Stone & Wood
Balter XPA

PLATINUM

\$ 1 1 0 p p

Wine

Louis Roederer Collection 246 NV
Piper Heidsieck Cuvee Brut NV
La Gioiosa Prosecco DOC NV
Zero Hour 0% ABV Prosecco

Wicks Estate Sauvignon Blanc
Santi Sortsele Pinot Grigio
Pedestal Chardonnay
Riesling Freak No 5
Isabel Estate Pinot Gris
La Chablisienne Petit Chablis

Alkoomi Graxing Rose

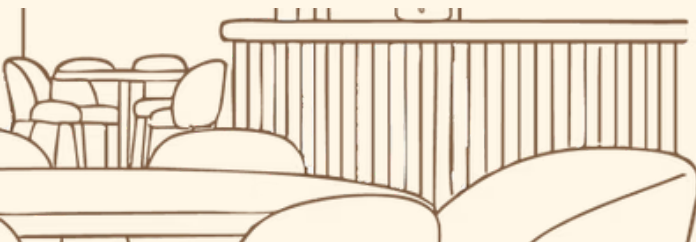
Abbotts & Delaunay Pinot Noir
Zieglar Shiraz
Argento Malbec
Montepulciano Fantini DOC
Sangiovese Fantini Terre

Beer

Peroni Red
Balter Captain Sensible
Corona
Stone & Wood
Balter XPA
Birra Moretti
Brookvale Union Ginger Beer
James Squire Apple Cider

Cocktails & Spirits

House Spirits
3 cocktails of your choice



ON ARRIVAL

*Raise a glass from the moment you arrive.
Add an arrival drink and have your guests
greeted with something chilled, delicious,
and ready in hand as they walk through the
door.*

Spritz on Arrival
\$16 pp

Prosecco On Arrival
\$14 pp

Bellini on Arrival
\$16 pp

Mimosa on Arrival
\$16 pp

**Champagne on
Arrival**
\$19 pp

Cocktail on arrival
\$22 pp
Choose 3 cocktails for
you guests to order from



BREAKFAST BAR

\$13 pp

*Coffee to order
Assorted teas*

Self Service Iced Coffee Bar

- Milk options
- Ice or Ice Cream
- Whipped cream
- Syrups

Self Service Juice bar

- Orange juice
- Apple juice
- Pineapple Juice
- Cranberry Juice
- Grapefruit Juice

ALCOHOL FREE BEVERAGE PACKAGE

\$32 pp

*Zero Hour 0% ABV Prosecco
Heaps Normal 0% Quiet XPA
Heaps Normal 0% Half Day Hazy Pale Ale*

*Selection of Non-Alcoholic Spritz'
Mocktails
Soft drinks
Juices
Coffee and Tea*

