



FUNCTION PACKAGES

What we offer:

Our courtyard area can fit up to 50 guests seated and can be hired out privately for functions (conditions apply for Friday and Saturday nights). This area is fully heated for winter functions and can be opened up as alfresco dining during summer. Alternatively, a section from our main dining area can be reserved for smaller bookings.

Bookings:

All functions require a deposit of \$150 to lock in their function date. Final numbers are required a week before your function date with reduction in numbers accepted up to 48 hours prior, any reduction of numbers after this will incur a \$20 per head fee. If your function is cancelled, you may forfeit your deposit.

Friday & Saturday night Functions:

Any Functions booked on a Friday or Saturday night must meet our minimum spend (Includes the total bill for food and drinks). Minimum spends are as follows;

\$35 per head for 30-39 guests

\$40 for 40 and above guests

A Minimum spend of \$2000 must be met to hire the courtyard privately.

Any other functions will not have a private area to themselves.

On the Day:

Bringing your own cake to the function is allowed. A cake table can be organised if requested. Decorations can be organised and dropped off prior to the function, no candle sparkles or table confetti is allowed. We do not allow BYO wine for functions.



STANDARD MENU PACKAGE

Minimum 20 guests \$37.50 per head

ENTRÉE

(Shared)

Chefs selection of pasta platters and garlic focaccias.

MAIN MENU

(Each guest to choose one)

Chicken Parmigiana

Crumbed chicken breast topped with mozzarella and homemade Napoletana sauce

Veal Scaloppine

Grilled baby veal pieces cooked in a creamy mushroom sauce

Chicken and Mushroom Risotto

Lean Chicken pieces cooked in a cream sauce with spring onions, sliced mushrooms and grated parmesan.

Salt & Pepper Calamari

Tender calamari lightly fried

*All mains are served with chips and salad. (excluding Risotto)

*Special dietary requirements meals can be arranged when requested.

*Children under 12 order from kids menu.



PREMIUM MENU PACKAGE

Minimum 20 guests \$42.50 per head

ENTRÉE

(Rotating Entrée)

Italian Rice Balls

Roasted pumpkin, feta, pesto, mozzarella cheese, crumbed and fried until golden brown. Served with napoli sauce

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Salt and Pepper Calamari

Tender salt and pepper calamari served with wild rocket, shaved parmesan and aioli dressing

MAIN MENU

(Each guest to choose one)

Porterhouse - 300gm Steak

Cooked medium and served with either pepper or mushroom sauce

Lamb Cutlets

Crumbed lamb cutlets served with mint gravy sauce

Stuffed Chicken Breast

Breast Chicken stuffed with feta, semi sundried tomato, spinach, olives and wrapped in bacon

Grilled Barramundi

Delicately grilled fillet of Barramundi

*All mains are served with chips and salad.

*Special dietary requirements meals can be arranged when requested.

*Children under 12 order from the kids menu.

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RESTAURANT

PIZZA AND PASTA PACKAGE

Minimum 20 guests Adults \$22.50 per head

Children under 12yo \$13.50 per head

Chefs selection of pasta platters, traditional pizzas and salad's.

*Upgrade to wood fired pizzas for an extra \$3.00 per head.



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RESTAURANT

KIDS BIRTHDAY PARTY PACKAGE

Minimum 10 children \$16 per child

Each child gets to make their own pizza and eat it!

INCLUDES:

Small pizza

A glass of soft drink

Ice-cream cake

Certificate of participation

(Includes a voucher for a free small pizza for next visit)

