



Set Menu Package A

Autumn / Winter (15-50 guests)

\$34.00 per head | WEDS – THURS| \$40.50 per head | FRI – SAT|

Menu

on arrival entrée per table

pizza ricotta pomodori

Garlic cheese pizza, herbed ricotta cheese, roasted tomato, rocket leave

dishes from menu
maybe
interchangeable
may incur
extra cost

main course platter style per table

slices of pane di casa with EVO

Rocket salad of semi dried tomato, red onion & parmesan

Salad of Bulgarian fetta, cucumber, tomato, black olive, red onion in a
lemon oregano dressing

Stuffed pasta shell filled with spinach and ricotta cheese, warm tomato basil salsetta

Classic tortellini bosciaola with ham, mushroom, white wine cream sauce

Penne with a Grissini classic 27 ingredient Bolognese sauce

Tagliolini with prawn, snapper, caper, chilli, tomato, basil and olive oil sauce

dessert

slice of your celebration cake with scoop of gelato

EXTRA PLATTERS TO SPICE IT UP

(serves 8 guests)

salt & pepper squid - lightly seasoned with chilli, garlic olive oil	\$37.00
cooked tiger prawns – fresh lemon wedge and cocktail sauce (18 per platter)	\$55.00
whitebait fritters – basil aioli, wilted rocket (18 per platter)	\$44.00
hot or cold Tasmanian scallops with caponnata salsa (20 per platter)	\$48.00
garlic prawn tail on - sautéed garlic, parsley, olive oil (20 per platter)	\$48.00
oysters natural - with saffron vinaigrette (18 per platter)	\$40.00
oysters Kilpatrick – worstershire sauce, bacon strips (18 per platter)	\$44.00
Bruschetta diced tomatoes, basil, garlic, onions, olive oil (15 per platter)	\$28.00
Extra bowls of salad (rocket/ greek / caesar)	\$15.00
Bowls of fries or vegetables	\$8.50

tea and coffee to be tabbed on consumption - \$3.50 each

...all menus are to be confirmed minimum 7 days prior to event



Set Menu Package B

Autumn / Winter (15-50 guests)

\$38.50 per head | TUES – THURS | \$42.50 per head | FRI – SUN |

Menu

on arrival entrée per table

pizza ricotta pomodori

Garlic cheese pizza, herbed ricotta cheese, roasted tomato, rocket leaves

pizza olivetti

Garlic cheese pizza drizzled with extra virgin olive oil, chili infused olives

dishes from menu
maybe
interchangeable
may incur
extra cost

main course platter style per table

slices of pane di casa with EVO

Rocket salad of semi dried tomato, red onion & parmesan

Grilled scallops with cannellini bean puree, roasted cacciatore, red pepper aioli

Antipasti from our chef of selected cured meats, cheese, vegetables

Pan fried calamari with sweet garlic and chilli, rocket leaves, roasted capsicum, fregola

Classic tortellini bosciaola with ham, mushroom, white wine cream sauce

Penne with a Grissini classic 27 ingredient Bolognese sauce

dessert

slice of your celebration cake with scoop of gelato

EXTRA PLATTERS TO SPICE IT UP

(serves 8 guests)

salt & pepper squid - lightly seasoned with chilli, garlic olive oil	\$37.00
cooked tiger prawns – fresh lemon wedge and cocktail sauce (18 per platter)	\$55.00
whitebait fritters – basil aioli, wilted rocket (18 per platter)	\$44.00
hot or cold Tasmanian scallops with caponnada salsa (20 per platter)	\$48.00
garlic prawn tail on - sautéed garlic, parsley, olive oil (20 per platter)	\$48.00
oysters natural - with saffron vinaigrette (18 per platter)	\$40.00
oysters Kilpatrick – worstershire sauce, bacon strips (18 per platter)	\$44.00
Bruschetta diced tomatoes, basil, garlic, onions, olive oil (15 per platter)	\$28.00
Extra bowls of salad (rocket/ greek / caesar)	\$15.00
Bowls of fries or vegetables	\$8.50

tea and coffee to be tabbed on consumption - \$3.50 each

...all menus are to be confirmed minimum 7 days prior to event...



Set Menu Package C

Autumn / Winter (15-50 guests)

\$39.50 per head | TUES – THURS| \$45.50 per head | FRI – SUN|

Menu

on arrival entrée per table

basilica pesto

Garlic, basil, pine nut, parmesan cheese pizza, basil leaves

Tomato and basil brushetta

main course - alternate serve

PLEASE SELECT 2 OPTIONS

Poached salmon fillet, buttered saffron dumplings, asparagus broad bean broth

Chicken parmigana topped with eggplant, ham, fresh buffalo mozzarella in a napolitana

Veal saltimbocca with prosciutto, fried sage anchovy leaf, white wine cream, asparagus

Pan braised snapper fillet, eggplant puree, artichoke, black olive bouillabaisse

dessert – alternate serve

PLEASE SELECT 2 OPTIONS

Assorted gelato with crostoli, coulis, fresh fruit

Pear poached in red wine, Prosecco panna cotta

Passionfruit macaroon, layered with white chocolate cream

Bittersweet chocolate tart, almond sauce, blood orange curd

tea and coffee to be tabbed on consumption - \$3.50 each

...all menus are to be confirmed minimum 7 days prior to event...

Enjoy!

dishes from menu
maybe
interchangeable
may incur
extra cost



Set Menu Package D

Autumn / Winter (15-50 guests)

\$43.50 per head | TUES – THURS | \$49.50 per head | FRI – SUN |

dishes from menu
maybe
interchangeable
may incur
extra cost

Menu

on arrival per table

basilica pesto

Garlic, basil, pine nut, parmesan cheese pizza, basil leaves

entrée – alternate serve

PLEASE SELECT 2 OPTIONS

Pan fried calamari with sweet garlic and chilli, rocket leaves, roasted capsicum, fregola

Stuffed prawn with crab meat, leek puree, shaved fennel salad

Wrapped Serrano prosciutto, baked herb ricotta custard, shaved rocket

Antipasti plate from our chef of selected cured meats, cheese, vegetables

main course - alternate serve

PLEASE SELECT 2 OPTIONS

Prime Angus Sirloin 300g, topped tallegio cheese, prawns, brandy peppercorn sauce

Pan braised snapper fillet, eggplant puree, artichoke, black olive bouillabaisse

Braised lamb topside in a Chianti, soft white polenta, marinated mushroom, salsa verde

Confit duck with sweet and strong sauce, roast pumpkin, pearl barley, crispy pancetta

dessert – alternate serve

PLEASE SELECT 2 OPTIONS

Roasted plum crème brulee, almond biscott

Citrus sorbet encased in a meringue with limoncello syrup, lychee, orange salad

Praline semi freddo, macerated Tuaca fig

Bittersweet chocolate tart, almond sauce, blood orange curd

tea and coffee to be tabbed on consumption - \$3.50 each

...all menus are to be confirmed minimum 7 days prior to event...

Enjoy!



BEVERAGE PACKAGES

1. place a tab on the bar
2. tab beverages on consumption
3. guests to purchase own drinks

Package A: \$27.00 per person unlimited

- Soft drinks
- Local beers i.e Extra Dry / Crown Lager / Cascade Light
- White Wine – Bouquet Chardonnay
- Red Wine – Bouquet Cabarnet Sauvignon
- Basic Spirits - mixer no charge

Package B: \$23.00 per person unlimited

- Soft drinks
- Local beers i.e Extra Dry / Crown Lager / Cascade Light
- White Wine – Bouquet Chardonnay
- Red Wine – Bouquet Cabarnet Sauvignon

Basic Spirits / Liqueurs = \$6.00 per glass

Add mixer – no charge

Package C: \$20 per person unlimited

- BYO wine – red or white – no charge
- Local beers i.e Extra Dry / Crown Lager / Cascade Light
- Basic Spirits/ Liqueurs
- Soft drinks

note: for guests 50 and over you will require a standard soft drink package per person

\$7.00 – per child (2 – 6yrs) – unlimited soft drink package

\$12.00 – per child (7 –12yrs) - unlimited soft drink package

please be advised that this is not negotiable

... NO booking is confirmed without a signed restaurant reservation form...

Signature of Client: _____

Date : _____

To confirm booking and menu selection please contact Jason on:

PH: 9543 1666

FAX: 9543 9222

info@grissini.com.au