



Set Menu Package A

January 2012 – April 2012 (min 20 - 100 guests)

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

dishes from menu
maybe
interchangeable
may incur
extra cost

Menu

on arrival entrée per table

pizza ricotta pomodori

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

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

January 2012 – April 2012 (min 20 - 100 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

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

dishes from menu
maybe
interchangeable
may incur
extra cost

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

January 2012 – April 2012 (min 20 - 100 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

Herbed salmon fillet, caponnata, cannellini bean puree, parmesan crackling

Chicken involtini filled with roast pumpkin, artichoke cream, fried zucchini flower

Pan fried veal scallopini with sautéed buttered forest mushrooms, garlic cream sauce

Slow braised lamb in red wine, pea pecorino rosti, wilted lemon spinach

dessert – alternate serve

PLEASE SELECT 2 OPTIONS

Semi freddo of vanilla panna cotta filled with caramel, campari poached pear

Rosewater, champagne marshmallow, lime curd, frosted berries (gf)

Tira misu with Pokka sticks

Coconut brulee, spiced pineapple

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

January 2012 – April 2012 (min 20 - 100 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

Medley of Sydney Rock oysters with 3 styles from our chef

Roasted king prawns with pancetta, tallegio cheese, slow tomato, lemon oil

Grilled scallops with cannellini bean puree, pine nut currant sauce

Tempura zucchini flower filled with pumpkin, hazelnut in a pepper pecorino sauce

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

main course - alternate serve

PLEASE SELECT 2 OPTIONS

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

Herbed salmon fillet, caponnata, cannellini bean puree, parmesan crackling

Slow braised lamb in red wine, pea pecorino rosti, wilted lemon spinach

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

dessert – alternate serve

PLEASE SELECT 2 OPTIONS

Ricotta cheesecake, macerated berries

Hazelnut and chocolate torta , blood orange coulis

Ciambella (Italian donut) filled with crème patisserie, roast banana, caramel sauce

Gelato and sorbet selection with crostoli, fresh fruit

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