



the italian

- BISTRO -

GROUP DINING MENU

We offer a range of catering packages that are designed to be flexible enough to ensure your every wish is accommodated whilst placing special attention to detail and individual needs.

"Food always tastes better when you eat with your family & friends"



MENU 1

SHARING PLATTERS
\$65 per person

ON ARRIVAL

Pizza Al Aglio

Garlic & Herb Pizza

PRIMI

Calamari Fritti

Olives Ascolani

Sicilian Garlic Prawns

Insalata Caprese

SECONDI

Pizza

[select any 2 from our pizza menu]

Pasta

[select any 2 from our pasta menu]

TEA/COFFEE

MENU 2

SHARING PLATTERS
\$75 per person

ON ARRIVAL

Antipasto Boards

Served with fresh pane di casa

PRIMI

Pasta

[select any from our pasta menu]

Risotto

[select any from our risotto menu]

SECONDI

Fritto Misto

lightly fried baby calamari, prawns & whitebait

Polpette al Sugo

Traditional meatballs in Napoletana sauce

Pollo Boscaiola

*Grilled chicken scaloppine in a cream, mushroom and
bacon sauce*

CONTORNI

Mixed Italian Salad

TEA/COFFEE

MENU 3

SHARING PLATTERS
\$90 per person

ON ARRIVAL

Pizza Al Aglio

Garlic & Herb Pizza

Prosciutto & Mozzarella di Bufala

Olives Ascolani

PRIMI

Risotto

[select any from our risotto menu]

Cozze Marinara

Black mussels in napoletana sauce

Polpette al Sugo

Traditional meatballs in napoletana sauce

SECONDI

Pollo Funghi

chicken scaloppine in a creamy mushroom sauce

BBQ King Prawns

Shelled and grilled

Tender Cowra Lamb Cutlets

marinated with rosemary and garlic and barbecued

CONTORNI

Roast Potatoes with rosemary

Mixed Salads

TEA/COFFEE

DESSERTS

ALTERNATE DESSERT OPTION (2)

\$8.00 p/person

Homemade Tiramisu
Baked Ricotta Cheesecake
Home-made Jam Crostata
Chocolate & Hazelnut Gelato

NUTELLA PIZZA

Served with fresh strawberries

\$18

MINI GELATO CONES

\$2.50 p/person

MINI ASSORTED CANNOLI

\$3.50 p/person

ASSORTED MIGNONS

\$4.00 p/person

HOME MADE TIRAMISU TRAY

(15-20 people) \$60

HOME MADE NUTELLA/JAM CROSTATA

\$50

HOUSE RULES

GROUP BOOKINGS HELD ON A FRIDAY & SATURDAY NIGHT

Minimum spend for all group bookings is \$65 pp

CLOSED ROOM

Min 30 – max 60 people

Minimum bar spend – \$500

Room includes; drink waiter, private room, set up, white linen table clothes and optional use of HDTV for photo/video presentations

- **Available Saturday & Sunday lunch ONLY strictly between 11.00am-4.00pm**
- **A surcharge of 10% is applied on a Sunday for all functions**
- To confirm all group bookings a deposit of \$10 per person is to be made to secure your event
- Children under 12 years pay half price or kids meals on the day
- Payment will be calculated on confirmed final numbers 24 hours prior to function
- We do not allow external food items to be brought into the venue. This excludes desserts and fruit

OUTSIDE SPACE/LAWN HIRE

\$650

This space is a flat rate paid directly to The Italian Bistro. You can set up/hire whatever you like. We have tables available to use however appropriate seating must be hired.

We can help organise it all for you or you can do it all yourself, the space is yours.

Please note: the space hire fee does not include food or drink, and these come at an additional cost and can be organised directly with us. We do not allow external food items to be brought into the venue. This excludes desserts and fruit.

BAMBINI

You know your kids best!

Choose from one of the following options for all children between the ages of 5-12 years

- Children 5- 12 years pay half price of the menu you choose
 - Choose your children's meals prior to your event
 - Order children's meals on the day

BAMBINI MENU

Spaghetti/Penne Bolognese - \$13

Spaghetti/Penne Napoletana - \$12

Chicken Nuggets + Chip - \$14

Chicken Schnitzel + Chips - \$14

Fish Cocktails + Chips- \$14

Calamari + Chips - \$14

Cheeseburger + Chips - \$14

Margherita Pizza - \$19

Ham & Pineapple Pizza - \$21

Pepperoni Pizza - \$21

Ham & Cheese Pizza - \$20