

RISTORANTE E BAR

grappa

EST 1999

◆ SET MENUS ◆

THE ROCKS

FUNCTION INFORMATION PACK

Thank you for your enquiry, we are delighted to be considered as the setting for your upcoming event.

It would be our pleasure to welcome you to **Grappa The Rocks**, where Italian tradition meets a vibrant and refined city atmosphere.

Within this pack, you will find a selection of our current function menus, thoughtfully designed to offer a generous and memorable dining experience for you and your guests.

Our menus are created with a focus on seasonality and quality produce, and may evolve in line with availability.

Our signature experiences include dishes such as our **snapper baked in rock salt**, presented and served tableside, creating a moment that is both elegant and engaging.

We are pleased to accommodate **dietary requirements** and can tailor elements of the menu to suit your event, but please note that any variations may result in adjustments to the final menu pricing.

For larger gatherings, particularly groups of **20 guests or more**, our shared menus are often the most suitable to ensure a seamless and enjoyable service. We also offer **canapé and catering-style menus** for more relaxed or cocktail-style events.

A selection of **beverage packages** is available, alongside options for drinks on consumption and a dedicated children's menu.

To ensure the best possible experience:

- Menu selections are kindly requested **14 days prior** to your event
- Final guest numbers may be confirmed up to **24 hours prior**
- In the case of reduced attendance without notice, charges will apply based on the confirmed number (food component only)

Please note that a **10% surcharge applies to groups of 10 guests or more**.

Our team would be delighted to assist you in curating the perfect experience, tailored to your occasion.

We look forward to welcoming you to Grappa at The Rocks.

Warm Regards

Event team

\$70 PLATTER MENU

ON ARRIVAL

Olives, parmesan, grissini

PIZZA AL TAGLIO

Platters:

Choose 4 flavour:

Margherita

Buffalo Pizza

Diavola

Pesto Romana

Capricciosa

4 Cheeses

Mortadella, Pistachio

Potatoes & Salsiccia

PASTA

Platters:

Gnocchi, pomodoro, burrata

Pumpkin Ravioli, light cream, sage

Rigatoni white rocks veal ragu

CONTORNI

Rocket, parmesan, balsamic, extra virgin olive oil

ADD Soft Serve or Tiramisu or Bomboloni \$10 PP

Menus are subject to change

\$85 PLATTER MENU

ON ARRIVAL

Schiacciata, olives tapenade

PASTA

Platters:

Paccheri Gamberi: East coast prawns, cherry tomato, garlic, chilli, parsley

Pumpkin Ravioli, light cream, sage, parmigiano

Rigatoni al Ragù: slow cook beef ragù, parmigiano

SECONDI

Platters:

Charcoal Grilled Barramundi, woodfire roasted cherry tomato, olives, basil

Porchetta alla romana, chicory, apple

Slow cook Sovereign Lamb Shoulder, pickled fennel, salsa verde

CONTORNI

Shared:

Rocket salad, Giusti 6 yr Balsamic, parmigiano

Roast Potato, rosemary, sea salt

ADD Soft Serve or Tiramisu or Bomboloni \$10

Menus are subject to change

\$100 CHOICE MENU

ON ARRIVAL

Schiacciata, olives tapenade

PRIMI

Choice of:

Yellow fin tuna carpaccio, lemon, olive oil, chilli, soy sauce

"Calamari Fritti" fried Port Lincoln calamari (SA) chilli, basil, garlic, semi-dried tomatoes

Fresh figs wrapped in prosciutto di Parma, warm gorgonzola, pistachio, balsamic reduction

Paccheri al pomodoro

SECONDI

Choice of:

Woodfire grilled barramundi fillet, woodfire roasted cherry tomato, leccino olives, garlic, basil

400g Slow cook Sovereign Lamb Shoulder, smoked eggplant, herbs, pickled eshallots

Tagliolini, Shark Bay crab meat (WA), lemon, breadcrumbs, garlic, chilli, parsley

CONTORNI

Baby cos, cucumber, red radish, chives, lemon dressing

Roast Potato, rosemary, sea salt

DOLCI

Tiramisu

Bomboloni

Pavlova

Tart

NB: CHOICE MENUS

Guests will receive individually printed menus on the day to make their selections—no need to choose dishes in advance, only the overall course menu.

Please note that menus are subject to change based on produce availability.

\$120 PLATTER MENU

ON ARRIVAL

Schiacciata, olives tapenade

PRIMI

Platters:

Berkel slices 24 months Galloni Prosciutto, zeppole

Yellow fin tuna carpaccio, lemon, olive oil, chilli, soy sauce

Zucchini flowers with 4 cheeses

"Calamari Fritti" fried Port Lincoln calamari (SA) chilli, basil, garlic, semi-dried tomatoes

SECONDI

Platters:

Mixed seafood grill

Wood Fired Spatchcock (NSW), salsa rossa, kale, garlic, chilli, parsley

"Fiorentina" 1 kg Portoro grain fed T-Bone (NSW) Mbs 4+, condiments

CONTORNI

Baby cos, cucumber, red radish, chives, lemon dressing

Heirloom carrots, whipped ricotta, nduja hot honey

Roast Potato, garlic, rosemary, sea salt

DOLCI

ADD Soft Serve or Tiramisu or Bomboloni \$10

\$160 PLATTER MENU

max 20 people

ON ARRIVAL

Schiacciata

PRIMI

Yellow fin tuna carpaccio, lemon, olive oil, chilli, soy sauce

Berkel slices 24 months Galloni Prosciutto, zeppole

"Calamari Fritti" fried Port Lincoln calamari (SA) chilli, basil, garlic, semi-dried tomatoes

PASTA

Tagliolini, Shark Bay crab meat (WA), lemon, breadcrumbs, garlic, chilli, parsley

Pumpkin Ravioli, light cream, sage, parmigiano

SECONDI

Grappa's Signature Snapper in Rocksalt

Fiorentina T-Bone Steak

Whole scampi

CONTORNI

Baby cos, cucumber, red radish, chives, lemon dressing

Roast Potato, rosemary, sea salt

DOLCI

Sample Plate

FUNCTION ADD ONS

ANTIPASTO PLATTERS

Mixed traditional antipasto of Calabrese salami, prosciutto, Caprese salad, olives, grilled eggplant & zucchini
\$10 per person

ARS ITALICA CAVIAR

Gnocco fritto, mascarpone, chives
10g 90 50g 300

CALAMARI FRITTI

Fried baby calamari, chilli, basil, garlic, semi-dried tomatoes
\$10 per person

PRAWNS COCKTAILS \$15 per person

SCAMPI (1 WHOLE) \$25 per person

FIORI DI ZUCCA RIPIENI IN PASTELLA (SEASONAL)

Zucchini flowers, four cheese, parmigiano, ricotta, pecorino romano, taleggio
\$8 each

FICHI CON PROSCIUTTO

Fresh figs wrapped in prosciutto di Parma, warm gorgonzola, pistachio, balsamic reduction
\$8 each

POLPETTE AL SUGO

Pork and veal meatballs, tomato, parmigiano
\$5 each

EGGPLANT PARMIGIANA

Eggplant parmigiana, mozzarella di bufala, basil, tomato salsa
\$7.50 per person

CANAPES

ANTIPASTO TABLE with ½ Wheel Grana Padano Parmigiano

Freshly shucked Sydney rock oysters (NSW), red wine vinaigrette \$6 + caviar \$10

Yellow fin tuna carpaccio, lemon, olive oil, chilli, soy sauce on crostini \$7

SELECTION OF CROSTINI:

Braised Rapa, Stracciatella, dried chilli \$5

Duck liver parfait, pickled cherry \$7

Nduja, smoked eggplant, Angelachu anchovies \$8

Kingfish tartare, fermented chilli \$7

"CALAMARI FRITTI" fried Port Lincoln calamari (SA) chilli, basil, garlic, semi-dried tomatoes

White Rocks Veal meatballs

ARANCINI \$5

Beef Ragu and peas

Cacio cavallo and nduja

Mushrooms and Provolone

GAMBERI FRITTI: crispy fried king prawns, mayo, fermented chilli \$10

ZUCCHINI FLOWERS, four cheese, parmigiano, pecorino romano, taleggio \$8 each

FRESH FIGS wrapped in prosciutto di Parma, warm gorgonzola, pistachio, balsamic reduction
\$8 each

WOOD FIRE GRILLED SKEWERS

King prawns, salmoriglio, lemon 10

Veal tongue, salsa verde 8

Wagyu Station Full Blood Wagyu Rump Cap 15

Sirloin 30

SUBSTANTIALS

Pizza al Taglio

Margherita

Funghi

Nduja, potato

Panini

PESCE SPADA: Crumbed swordfish, baby cos lettuce, tartare

25

BISTECCA: Grainfed Portero Sirloin, rocket, caramelized onion, provolone, Calabrian chilli

25

PASTA

Paccheri al pomodoro

Gnocchetti broccoli, housemade calabrese sausage, dry chilli

Rigatoni alla norma

Penne Gamberi, tomato, garlic, chilli

TERMS & CONDITIONS

RESERVATIONS

All group reservations dining on a set menu are subject to availability and must be secured with a valid credit card or deposit, as advised at the time of booking.

Tentative reservations will be held for a limited period only. Should confirmation not be received within the specified timeframe, Grappa reserves the right to release the booking without notice.

All reservation amendments must be communicated directly with our reservations team.

CREDIT CARD GUARANTEE & DEPOSITS

A credit card pre-authorisation or deposit may be required to secure your booking.

Where a deposit is taken, it will be applied toward the final account on the day of dining.

Grappa reserves the right to charge the nominated credit card in accordance with the cancellation policy outlined below.

FINAL GUEST NUMBERS

Please confirm your RSVP no later than 15 days prior to your event.

Final guest numbers must be provided at least 48 hours prior to your reservation. This number will be considered final and cannot be reduced. Charges will apply to the confirmed number of guests or the number attending, whichever is greater.

SET MENU REQUIREMENT

Set menus are required for groups of a designated size (generally 8 guests or more).

Menu selections and all dietary requirements must be provided in advance where requested. While every effort will be made to accommodate dietary needs, we cannot guarantee all requests can be met without prior notice.

SEATING TIMES

In order to ensure a seamless experience for all guests, reservations are subject to seating durations:

Lunch: approximately 2.5 to 3 hours

Dinner: approximately 3 to 3.5 hours

Extended dining times may be arranged in advance and may be subject to a minimum spend requirement.

CANCELLATIONS & NO SHOWS

Cancellations or changes must be made within the following timeframes:

- More than 48 hours' notice: no charge
- Within 48 hours: \$50–\$100 per person (or equivalent to the set menu price) may be charged
- Same day / no show: full set menu price per guest will be charged

For larger bookings or exclusive use, specific cancellation terms may apply and will be confirmed at the time of booking.

MINIMUM SPEND

Certain bookings, private areas, or peak periods may be subject to a minimum spend requirement. Details will be confirmed at the time of reservation.

PAYMENT

The final balance is payable on the day of the reservation.

We accept all major credit cards. A surcharge of 1.5% applies to all card payments.

PUBLIC HOLIDAY SURCHARGE

A surcharge of 15% applies on public holidays.

TERMS & CONDITIONS

RESPONSIBLE SERVICE OF ALCOHOL

Grappa The Rocks practices the responsible service of alcohol in accordance with NSW legislation. Management reserves the right to refuse service and/or request any guest to leave the premises if deemed necessary.

EXTERNAL FOOD & CAKEAGE

Celebration cakes are welcome and will incur a cakeage fee per person. No external food or beverages are permitted without prior approval.

STYLING & DECORATIONS

We welcome minimal table styling such as flowers or place cards.

The following are not permitted:

Confetti, glitter, or rice

Open flames without prior approval

Fixtures or decorations that may damage surfaces

All items must be removed at the conclusion of your reservation.

Grappa accepts no responsibility for items left on the premises.

DELIVERIES

Any deliveries must be pre-arranged with our team and are only accepted on the day of the reservation unless otherwise agreed.

DAMAGE & LIABILITY

The host is responsible for any damage caused to the venue, its furnishings, or equipment by their guests.

PERSONAL PROPERTY

Grappa accepts no responsibility for loss or damage to personal belongings brought onto the premises.

GENERAL CONDITIONS

Grappa The Rocks reserves the right to:

- Amend these terms and conditions without notice
- Reallocate seating or event spaces where necessary
- Refuse entry or service in accordance with licensing laws

ACKNOWLEDGEMENT

Confirmation of your reservation constitutes acceptance of these Terms & Conditions