

EVENTS & GROUP BOOKINGS

grappa

\$80 PLATTER MENU

ON ARRIVAL

Olives, parmesan, house made grissini

PIZZA

Platters (Choose 4 flavours):

Margherita, tomato, mozzarella, basil

Diavola, tomato, mozzarella, salame piccante, olives, chilli, basil

Romana, Roman pesto, anchovies, tomato sauce, garlic, chilli

Potatoes, rosemary, sea salt, extra virgin olive oil

Calabria, tomato, mozzarella, eggplant, olive, nduja, ricotta Salata

Mortadella, burrata, pistachio

PASTA

(Shared Platters)

Potato gnocchi, four tomato, basil, garlic, chilli, stracciatella

Pumpkin ravioli, sage, butter, parmigiano

Rigatoni, veal ragu, parmigiano Reggiano

CONTORNI

Rocket, parmesan, Giusti 6 years aged balsamic, extra virgin oil

ADD Soft Serve, Tiramisu or Bomboloni (fried doughnut, cinnamon, crema inglese)

For \$10 PP

This menu is not available on Friday & Saturday dinner
Menus are subject to change based on availability and seasonality

\$95 SHARED MENU

ON ARRIVAL

Wood fired pizza crust, olive tapenade

ANTIPASTI

Salumi plate Suzuki full blood wagyu bresaola MB9+, 24 months Galloni Prosciutto, Pinos nduja, Pinos mortadella, De Palma capocollo, De Palma cacciatore salami

Buffalo mozzarella, heirloom tomatoes, basil, extra virgin oil

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

SECONDI

Grilled Cone Bay barramundi fillet (WA), cherry tomatoes, olives, basil

1.2kg Sovereign lamb shoulder (VIC), pickled fennel, salsa verde

CONTORNI

Rocket, parmesan, Giusti 6 years aged balsamic, extra virgin olive oil

Roast potatoes, garlic, rosemary

ADD Soft Serve, Tiramisu or Bomboloni (fried doughnut, cinnamon, crema inglese)

For \$10 PP

Menus are subject to change based on availability and seasonality

\$100 SET MENU max 20 guests

ON ARRIVAL (shared)

Wood fired pizza crust, olive tapenade

PRIMI (choice)

Yellow fin tuna carpaccio (NSW) 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

Potato gnocchi, four tomato, basil, garlic chilli, stracciatella

SECONDI (choice)

Pizza Diavola, tomato, mozzarella, salame piccante, olives, chilli, basil

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

Grilled Cone Bay barramundi fillet (WA), cherry tomatoes, olives, chilli, basil

400g Sovereign lamb shoulder (VIC), pickled fennel and salsa verde

CONTORNI (shared)

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

Roast potatoes, garlic, rosemary

DOLCE (choice)

Tiramisu

Bomboloni (fried doughnut, cinnamon, crema inglese)

Limone Limoncello cream, Bergamot, Ricotta gelato

Soft serve

Guests will receive individually printed menus on the day, no pre-selection needed

Menus are subject to change based on availability

\$110 SHARED MENU

ON ARRIVAL (shared)

Wood fired pizza crust, olives, caprese buffalo mozzarella, calamari fritti

PASTA

Choice of two:

Potato gnocchi, four tomato, basil, garlic, chilli, stracciatella

Pumpkin ravioli, sage, butter, parmigiano

Rigatoni Grappa, Grappa tomato, cream, parsley

Rigatoni, veal ragu, parmigiano reggiano

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

SECONDI (shared)

Grilled Cone Bay barramundi fillet (WA), cherry tomatoes, olives, basil

1.2kg Sovereign lamb shoulder (VIC), pickled fennel, salsa verde

1kg Fiorentina Portero MBS4+ (NSW) grain fed, wood grilled

CONTORNI (shared)

Rocket, parmesan, Giusti 6 years aged balsamic, extra virgin oil

Roast potatoes, garlic, rosemary

DOLCE (shared)

Bomboloni (fried doughnut, cinnamon, crema inglese)

Soft serve

Menus are subject to change based on availability and seasonality

\$120 PLATTER MENU

ON ARRIVAL (shared)

Wood fired pizza crust, olive tapenade

PRIMI

Shared Platters

Buffalo mozzarella, heirloom tomatoes, basil, extra virgin oil

Salumi plate Suzuki full blood wagyu bresaola MB9+, 24 months Galloni Prosciutto, Pinos nduja, Pinos mortadella, De Palma capocollo, De Palma cacciatore salami

Giardiniera Plate of house made pickles

Yellow fin tuna carpaccio (NSW) lemon, olive oil, chilli, soy sauce

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

SECONDI

Shared Platters

Mixed **seafood grill**

1kg Fiorentina Porterò MBS4+ (NSW) grain fed

1.2kg Sovereign lamb shoulder (VIC), pickled fennel, salsa verde

CONTORNI (shared)

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

Roast potatoes, garlic, rosemary

ADD Soft Serve, Tiramisu or Bomboloni (fried doughnut, cinnamon, crema inglese)

For \$10 PP

Menus are subject to change based on availability and seasonality

\$160 PLATTER MENU max 20 people

ON ARRIVAL (shared)

Wood fired pizza crust, olive tapenade

PRIMI

Shared platters

Yellow fin tuna carpaccio (NSW) lemon, olive oil, chilli, soy sauce

Berkel sliced 24 months **Galloni prosciutto**, grissini

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

Eggplant parmigiana, mozzarella di bufala, basil, tomato salsa

PASTA

Shared platters

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

Pumpkin ravioli, sage, butter, parmigiano

SECONDI (shared)

Grappa signature: Long line snapper (NZ) baked in rock salt crust

1kg Fiorentina Porter MBS4+ (NSW) grain fed

Wood fired whole **scampi** (WA)

CONTORNI (shared)

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

Roast potatoes, garlic, rosemary

DOLCI (Shared)

Tiramisu

Pavlova, Madagascan vanilla Chantilly, fresh seasonal fruits, fruit curd sorbet

Menus are subject to change based on availability and seasonality

\$195 SHARED MENU

ON ARRIVAL (shared)

Wood fired pizza crust, olive tapenade, olives

PRIMI

Shared platters

Salumi plate Suzuki full blood wagyu bresaola MB9+, 24 months Galloni Prosciutto, Pinos nduja, Pinos mortadella, De Palma capocollo, De Palma cacciatore salami
Calamari Fritti fried Port Lincoln calamari (SA) chilli, basil, garlic, semi-dried tomatoes
Buffalo mozzarella, heirloom tomatoes, basil, extra virgin oil

PASTA

Shared platters

Gnocchi, veal ragu, parmigiano reggiano
Rigatoni Grappa, Grappa tomato, cream, parsley

MAINS (shared)

800g Ribeye Little Joe MBS4+ (NSW) grass fed
1kg Fiorentina Porter MBS4+ (NSW) grain fed
1.2kg Sovereign lamb shoulder (VIC), pickled fennel, salsa verde

CONTORNI (shared)

Rocket, parmesan, Giusti 6 years aged balsamic, extra virgin oil
Roast potatoes, garlic, rosemary

DOLCI (Shared)

Tiramisu
Soft serve

Menus are subject to change based on availability and seasonality

\$260 SHARED MENU

ON ARRIVAL

House made **Focaccia**

Salumi plate Suzuki full blood wagyu bresaola MB9+, 24 months Galloni Prosciutto, Pinos nduja, Pinos mortadella, De Palma capocollo, De Palma cacciatore salami

PRIMI

Shared platters

Freshly shucked **Sydney Rocks oysters**, red wine vinaigrette (2pp)

Yellow fin tuna carpaccio (NSW) lemon, olive oil, chilli, soy sauce

Kingfish tartare (SA), extra virgin olive oil, shallots, fermented chilli, finger lime

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

PASTA

Shared platters

Spaghetti alla chitarra, live Eastern Rock lobster (WA), cherry tomatoes, garlic, chilli

Pumpkin ravioli, sage, butter, parmigiano

MAINS

Shared platters

Wood fired **Scampi** (WA)

Whole butterflied **King George Whiting** (SA)

Mayura station full blood wagyu striploin MBS9+ (SA), chocolate fed

CONTORNI

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

Roast potatoes, garlic, rosemary

DOLCI

Tiramisu

Limone, Limoncello cream, bergamot, ricotta gelato

Soft serve

Menus are subject to change based on availability and seasonality

FUNCTION ADD ONS

Antipasto platter 10pp

Mixed traditional antipasto of Calabrese salami, prosciutto,
Caprese salad, olives, grilled eggplant & zucchini

ARS Italica Caviar

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

Freshly shucked Sydney rocks oysters 6each

Red wine vinaigrette

Yellow fin tuna carpaccio (NSW) 10pp

lemon, olive oil, chilli, soy sauce

Calamari Fritti fried Port Lincoln calamari (SA) 10pp

chilli, basil, garlic, semi-dried tomatoes

Scampi (1 whole) 30pp

Eggplant parmigiana 8pp

Mozzarella di bufala, basil, tomato salsa

Zucchini flowers (Seasonal) 10pp

Parmigiano, Ricotta, Pecorino romano, Taleggio

Fresh figs wrapped in prosciutto di parma (Seasonal) 10pp

Warm gorgonzola, pistachio, balsamic reduction

Veal meatballs 10each

Tomato, parmigiano reggiano

Cheese Platter 15each

A selection of local & imported cheeses
served with condiments & house made crispy bread

CANAPE PACKAGES

Small canape package (6) 85pp
your choice of 3x small canape, 3x medium canape

Intermediate canape package (8) \$105pp
your choice of 3x small canape, 3x medium canape,
2x substantial canape

Premium canape package (12) 145pp
your choice of 4x small canape, 4x medium canape,
2x substantial canape, 2x dessert canape

Additional canapes
Small canape 5pp
Medium canape 8pp
Substantial canape 12pp
Dessert canape 6pp

Small Canapé options

Freshly shucked **Sydney rocks oysters**, red wine vinaigrette (add caviar +\$20pp)

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

Kingfish tartare crostini, fermented chilli

Beef tartare tartlet, hashbrown

Beetroot tartlet, Meredith dairy goat cheese, chives

Supplí alla Norma **crumbed eggplant**, mozzarella, tomato, basil

Beef ragu & peas arancini, semidried tomato sauce

Cacio cavallo & nduja arancini, basil cream

Mushrooms & Provolone arancini, truffle mayo

Bettle leaf, **smoked rainbow trout**, trout roe, crispy shallot

Bettle leaf, **roast duck**, cucumber, hoi sin

Seared scallops, cauliflower (add caviar +\$20pp)

Medium Canapé options

Charcoal grilled **Veal tongue skewer**, salsa verde

Charcoal grilled **Angus beef fillet skewer**, yakiniku glaze

Charcoal grilled **MBS9+ Full Blood Wagyu skewer**, yakiniku glaze (+\$25pp)

Magherita pizza al taglio tomato, mozzarella, basil

Funghi pizza al taglio mozzarella, mushrooms, truffle

Nduja pizza at taglio tomato, mozzarella, nduja, potato

Gamberi fritti crispy fried king prawns, garlic, chilli

Zucchini flowers, 4 cheeses: parmigiano, pecorino romano, ricotta, taleggio

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

Focaccia crostini, **Angelachou anchovies**, tomato, basil

Substantial Canapé options

Gnocchi, veal ragu, parmigiano Reggiano

Rigatoni Grappa, Grappa, tomato, cream, parsley

Mushroom, truffle and parmigiano risotto

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

Veal meatballs tomato, basil, parmigiano

Wood fired house made chilli **calabrese sausages**, chicory, lemon

Slider Angus beef, provolone, lettuce, tomato, onion

Slider crumbed King George whiting, tartare sauce

Slider crumbed eggplant, tomato, mozzarella

Dessert Canapé options

Tiramisu

Pavlova

Eclair

Chocolate cake

Madeleine

Macaroons

Soft serve

Fruit jars (seasonal fruits)

Beverage Packages

Min 20 Guests

Standard Beverage Package

2 Hours - \$55pp

3 Hours - \$75pp

4 Hours - \$85pp

Includes

NV Ponte Prosecco Extra Dry

“Dee Vine” Nericon Sauvignon Blanc / Pinot Grigio

“Dee Vine” Nericon Rosé

“Dee Vine” Nericon Shiraz

Peroni & Menabrea Beers

Soft Drinks and Juices

Premium Beverage Package

2 Hours - \$70pp

3 Hours - \$90pp

4 Hours - \$105pp

Includes

Aperol Spritz on arrival (1 per person)

Ponte Prosecco, Veneto, Italy

Santa Margherita Pinot Grigio, Veneto, Italy

Colomba Bianco Grillo, Sicilia, Italy

Antinori Peppoli Chianti Classico, Toscana, Italy

Cielo De Conti, Appassimento Primitivo, Puglia, Italy

Pasqua 11 Minutes, Veneto, Italy

Corona, Moretti, Peroni & Menabrea beers

Soft drink & Juices

Beverage Packages

Min 20 Guests

Deluxe Beverage Package

2 Hours - \$80pp

3 Hours - \$105pp

4 Hours - \$120pp

Includes

Aperol Spritz & Limoncello Spritz (available throughout the package duration)

Ca del Bosco Prestige Cuvee Franciacorta, Castelvetro, Italy

Domaine Naturaliste Floris Chardonnay, Margaret River, WA

Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA

Kellerei Pinot Noir, Alto Adige, Italy

Laughing Jack 'Jack's', Barossa Valley, SA

Domaine Minuty Rose, Provence, France

Baladin Isaac, Corona, Peroni, Apple Cider, & Menabrea beer.

Soft drinks & Juices

Beverage on consumption

For large groups (over 20 guests)

We kindly ask for a pre-selection from our drink list

Up to 4x cocktails

Up to 4x spirits

Up to 2x Sparkling / Champagne

Up to 2x White wine

Up to 2x Red wine

Up to 2x Rose

TERMS & CONDITIONS

RESERVATIONS & EVENTS

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 10 days prior to your event.

cannot be reduced. Charges will apply to the confirmed number of guests or the number attending, whichever is greater. Final guest numbers must be provided at least 72 hours prior to your reservation. This number will be considered final and

SET MENU REQUIREMENT

Set menus are required for groups of a designated size (generally 10 guests or more).

Menu selections and all dietary requirements must be provided 14 days prior.

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 up to 3 hours || Dinner: approximately up to 4 hours

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

CANCELLATIONS EXCLUSIVE EVENTS

Cancellations or changes must be made within the following timeframes:

- More than 15 days notice: no charge - Full refund of the deposit

Within 15 days: 50% of the minimum spend / deposit (or equivalent to the set menu price)

- Within 5 days/ no show: 100% of the minimum spend will be charged

CANCELLATIONS & NO SHOWS for GROUP BOOKINGS

Cancellations or changes must be made within the following timeframes:

- More than 72 hours' notice: no charge •

Within 48 hours: 50% of the minimum spend (or equivalent to the set menu price)

- Same day / no show: 100% of the minimum spend of 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.

PAYMENT

The final balance must be paid 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.