EVENTS & GROUP BOOKINGS

grappa

$90 PLATTER MENU

max 20 guests

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)

1 - $10pp | 2 - $15pp | 3 - $20pp

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

Slow cooked 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)

1 - $10pp | 2 - $15pp | 3 - $20pp

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 proscuitto 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 individualy printed menus on the day, no pre-selection needed

Menus are subject to change based on availaibility

$110 SHARED MENU

ON ARRIVAL (shared)

Wood fired pizza crust, olive tapenade

Buffalo mozzarella, tomatoes, basil, extra virgin oil

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

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

Slow cooked 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 Portero MBS4+ (NSW) grain fed

Slow cooked 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)

1 - $10pp | 2 - $15pp | 3 - $20pp

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 Portero 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 Portero MBS4+ (NSW) grain fed

Slow cooked 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 subtantial 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) (gf/df)

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

Kingfish tartare crostini, fermented chilli (df)

Beef tartare, hashbrown

Beetroot tartlet, Meredith dairy goat cheese, chives (v)

Supplí alla Norma **crumbed eggplant,** mozzarella, tomato, basil (v)

Beef ragu & peas arancini, truffle mayo

Cacio cavallo & nduja arancini, basil cream

Mushrooms & Provolone arancini, truffle mayo (v)

Bettle leaf, **smoked rainbow trout**, trout roe, crispy shallot (gf/df)

Bettle leaf, **roast duck,** cucumber, hoi sin (gf/df)

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

Medium Canapé options

Charcoal grilled **Veal tongue skewer**, salsa verde (gf/df)

Charcoal grilled **Angus beef fillet skewer,** salsa criolla (gf/df)

Charcoal grilled **MBS9+ Full Blood Wagyu skewer,** salsa criolla (+$25pp) (gf/df)

Magherita pizza al taglio tomato, mozzarella, basil (v)

Funghi pizza al taglio mozzarella, mushrooms, truffle (v)

Nduja pizza at taglio tomato, mozzarella, nduja, potato

Gamberi fritti crispy fried king prawns, garlic, chilli (df)

Zucchini flowers, 4 cheeses: parmigiano, pecorino romano, ricotta, taleggio (v)

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

Focaccia crostini, **Angelachou anchovies**, tomato, basil (df)

Substantial Canapé options

Gnocchi, veal ragu, parmigiano Reggiano

Rigatoni Grappa, Grappa, tomato, cream, parsley (v)

Mushroom, truffle and parmigiano risotto (v)

“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 (gf/df)

Slider Angus beef, provolone, lettuce, tomato, onion

Slider crumbed King George whiting, tartare sauce

Slider crumbed eggplant, tomato, mozzarella (v)

Dessert Canapé options

Tiramisu

Pavlova

Chocolate Eclair

Crème Brûlée

Madeleine

Macaroons

Soft serve

Fruit jars (seasonal fruits)

Beverage Packages

Min 20 Guests

Standard Beverage Package

2 Hours - $65pp

3 Hours - $75pp

4 Hours - $95pp

Includes

Vignarosa Prosecco Extra Dry, Veneto, Italy

Santa Margherita Pinot Grigio, Veneto, Italy

Antinori Peppoli Chianti Classico, Sangiovese, Toscana, Italy

Peroni Nastro Azzurro 5.1%, Lager, Italy

Menabrea Unfiltered 5.2%, Unfiltered Lager, Italy

Filtered water & Soft drinks

Premium Beverage Package

2 Hours - $85pp

3 Hours - $95pp

4 Hours - $115pp

Includes

Choice of Aperol Spritz or Negroni on arrival (1 per person)

Ca Del Bosco, Franciacorta Lombardia, Italy

Colomba Bianco Grillo, Sicilia, Italy

Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA

Maude, Pinot Noir, Central Otago, New Zealand

Terrazas Malbec, Mendoza, Argentina

Peroni Nastro Azzurro 5.1%, Lager, Italy

Menabrea Unfiltered 5.2%, Unfiltered Lager, Italy

Mineral water & Soft drinks

Beverage Packages

Min 20 Guests

Superior Beverage Package

2 Hours - $95pp

3 Hours - $105pp

4 Hours - $125pp

Includes

Aperol Spritz & Negroni (available throughout the package duration)

Pol Roger Brut Reserve, Epernay, France

Villa Sparina Gavi, Cortese, Piemonte, Italy

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand

Escarpment, Pinot Noir, Martinborough, New Zealand

Torbreck Hillside Shiraz, Roussanne blend, Barossa Valley, SA

Peroni Nastro Azzurro 5.1%, Lager, Italy

Menabrea Unfiltered 5.2%, Unfiltered Lager, Italy

Mineral water & Soft drinks

Deluxe Beverage Package

2 Hours - $125pp

3 Hours - $135pp

4 Hours - $150pp

Includes

Aperol Spritz & Negroni (available throughout the package duration)

Pol Roger Brut Reserve, Epernay, France

Cloudy Bay ‘Te Koko’ (Oak) Sauvignon Blanc, Marlborough, New Zealand

Domaine William Fevre Chablis, Chardonnay, Bourgogne, France

Bannockburn, Geelong, Pinot Noir, VIC

Pieri Azzardo, Shiraz, McLaren Vale, SA

Peroni Nastro Azzurro 5.1%, Lager, Italy

Menabrea Unfiltered 5.2%, Unfiltered Lager, Italy

Mineral water & Soft drinks

Beverage on consumption

We kindly ask for a pre-selection

From our full drink menu

Up to 4x cocktails, Up to 4x spirits

From our reduced event wine list below:

Up to 2x Sparkling / Champagne

Up to 2x White wine , Up to 2x Red wine, Up to 2x Rose

EVENT WINE LIST

CHAMPAGNE & SPARKLING

Barisel Moscato D'Asti DOCG, Piemonte, Italy $60

Vignarosa Prosecco Extra Dry, Veneto, Italy $65

Cester Camillo Prosecco Brut, Veneto, Italy $70

Ca Del Bosco, Franciacorta Lombardia, Italy $140

Veuve Clicquot 'Yellow Label', Reims, France $150

Pol Roger Brut Reserve, Epernay, France $175

Billecart Salmon Brut Reserve, Mareuil-Sur-Ay, France $210

ROSE

2024 Scala Ciro Rosato, Calabria, Italy $70

2024 Domaine Minuty, Provence, France $80

2025 Chateau d'Esclans Whispering Angel, Provence, France $110

WHITE WINES

2025 Colomba Bianco Grillo, Italy $85

2024 Santa Margherita Pinot Grigio, Veneto, Italy $75

2024 Villa Sparina Gavi, Cortese, Piemonte, Italy $90

2024 Girolamo Russo Nerina Etna Bianco, Carricante blend, Sicilia, Italy $140

2023 Colmar Estate Block 5 Riesling, Orange, NSW $110

2023 Peter Zemmer Riesling, Alto Adige, Italy $95

2025 Grosset Polish Hill Riesling, Clare Valley, SA $135

2025 Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA $75

2025 Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand $95

2024 Lodali, Chardonnay, Langhe Piemonte, Italy $95

2024 Giant Steps, Yarra Valley, VIC $95

2025 Domenica, Chardonnay, Beechworth VIC $110

2022 By Farr, Chardonnay, Geelong VIC $240

2025 Bannockburn, Chardonnay, Geelong VIC $150

2025 Shaw + Smith M3, Chardonnay, Adelaide Hills SA $135

2024 Vasse Felix Single Plot, Chardonnay, Margaret River WA $170

2023 Domaine William Fevre Chablis, Chardonnay, Bourgogne, France $125

2023 La Chablisienne Petit Chablis, Bourgogne, France $90

RED WINES

2023 Vietti ‘Perbacco’ Langhe Nebbiolo, Italy $120

2023 Viberti Langhe Nebbiolo, Italy $120

2022 Borgogno No Name Nebbiolo $150

2023 Crittenden, Mornington Peninsula, VIC $100

2024 Joseph Chromy, Relbia, TAS $85

2024 Bannockburn, Geelong, VIC $140

2024 Farrside By Farr, Geelong, VIC $230

2023 Escarpment, Martinborough, New Zealand $110

2024 Maude, Central Otago, New Zealand $95

2024 Nevis Bluff Single Vineyard, Central Otago, New Zealand $100

2023 Terrazas Malbec, Mendoza, Argentina $85

2024 Torbreck Hillside Shiraz, Roussanne blend, Barossa Valley, SA $95

2020 Laughing Jack ‘Augustus’, Shiraz, Barossa Valley, SA $100

2024 Torbreck ‘The Struie’, Shiraz, Barossa Valley, SA $135

2023 Hentley Farm ‘The Beast’, Shiraz, Barossa Valley, SA $210

2022 Yalumba ‘The Menzies’ Cabernet Sauvignon, Coonowarra, SA $150

2023 Vasse Felix Cabernet Sauvignon, Margaret River, WA $100

2023 Yarra Yering Shiraz Cabernet Amphora, Yarra Valley, VIC $135

2021 Cielo De’ Conti Appassimento Sangiovese Primitivo, Puglia, Italy $75

2023 Tua Rita Rosso dei Notri Sangiovese, Syrah, Merlot, Cabernet, Toscana, Italy $100

2024 Antinori Peppoli Chianti Classico, Toscana, Italy $70

2022 Tenuta San Guido ‘Guido Alberto’ Cabernet, Merlot, Toscana, Italy $190

2022 Produttori del Barbaresco, Piemonte, Italy $175

2020 Icardi Parej, Piemonte, Italy $190

2021 Giovanni Rosso, Piemonte, Italy $270

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

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.

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.

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.

EXCLUSIVE EVENT 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 21 days notice: no charge - Full refund of the deposit
- Between 10 to 21 days notice: 50% of the deposit refunded
- Within 10 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.

PUBLIC HOLIDAY SURCHARGE

A surcharge of 15% applies on public holidays.