

RISTORANTE E BAR

grappa

EST 1999

◆ SET MENUS ◆

FUNCTION INFORMATION PACK

We are delighted to be considered as a possible venue for your function and we thank you for your enquiry.

Following are current menu options for your perusal.
Please note food & beverage options are subject to seasonal changes & availability.

The set menus are choice, for everyone to choose on the day what they want from the dishes listed, or platters, where the dishes are placed in the middle for everyone to enjoy on their own accord. The \$150.00 set menu includes Grappa's signature dish; Snapper baked in rock salt, which will be silver served to your guests. We can also cater for different diet requirements and we change or replace some dishes to create something special for you. Please note that price of the menu may change if you swap some items.

If your group is more than 20 guests, the menus most suitable are the platter menus. Catering menu or canapes menus are also available.

A drinks package, for 3 hours, of \$40 or \$45 per person is also available as well as the kids menu.

We kindly ask you to confirm your choice of menu 14 days prior to the reservation.

Group confirmation of guests attending can be made up until 24 hours prior to the booking time, however if less arrive than what has been confirmed with no notification, the client will be charged for the confirmed number of guests (food component only).

Please let me know as soon as possible if you would like to have a set menu for your booking, so we can discuss which menu would be most appropriate for you and your guests.

Please note that a 10% surcharge is applied to all groups booking with 10 people and over.

Thank you
Event team

\$60 PIZZA E PASTA MENU

ON ARRIVAL

Pizza crust with oregano, garlic, rock salt & extra virgin olive oil

Served with: olive tapenade, freshly chopped tomato, cannellini bean puree`

PASTA

Platters

Gnocchi, tomato, basil, mozzarella di bufala

Casareccia beef cheek ragu', parmigiano, tomato, basil

Pumpkin ravioli served with a light cream sage sauce

PIZZA

Platters

Tomato, mozzarella, basil pizza

Tomato, mozzarella, salame piccante, olives, habanero chilli, basil

Mushrooms, goats cheese, rosemary, truffle oil

Smoked ham, tomato, mozzarella, artichokes, olives, mushrooms

CONTORNI

Rocket, parmesan, balsamic, extra virgin olive oil

ADD Tiramisu & Bomboloni Platters \$10 PP

THERE IS A MINIMUM SPEND OF \$75 ON SATURDAY DINNER

ADD ON TO YOUR MENU! Option available on page 10 & 11

\$70 PLATTER MENU

ON ARRIVAL

Pizza crust with oregano, garlic, rock salt & extra virgin olive oil
Served with: olive tapenade, freshly chopped tomato, cannellini bean puree

PRIMI

Platters:

Mixed traditional antipasto of Calabrese salami, prosciutto,
Caprese salad, olives, grilled eggplant & zucchini
Fried baby calamari, chilli, basil, garlic, semi-dried tomatoes
Wood fired house made chilli Calabrese sausages, cime di
rapa, provolone

PASTA

Platters:

Pumpkin ravioli served with a light cream sage sauce
Gnocchi, tomato, basil, mozzarella di bufala
Casereccia beef ragu', parmigiano

CONTORNI

Rocket, parmesan, balsamic, extra virgin olive oil

ADD Tiramisu & Bomboloni Platters \$10 PP

THERE IS A MINIMUM SPEND OF \$75 ON SATURDAY DINNER

ADD ON TO YOUR MENU! Option available on page 10 & 11

\$80 CHOICE MENU

ON ARRIVAL

Pizza crust with oregano, garlic, rock salt & extra virgin olive oil

Served with: olive tapenade, freshly chopped tomato, cannellini bean puree

PRIMI

Choice of:

Gnocchi, tomato, basil, chilli, mozzarella di bufala

Fried baby calamari, chilli, basil, garlic, semi-dried tomatoes

Linguine, prawns, cherry tomato, garlic, chilli, parsley & extra virgin olive oil

Wood fired house made chilli Calabrese sausages, cime di rapa, provolone

SECONDI

Choice of:

Grilled Cone Bay Barramundi (WA), cabbage insalata, lemon, dressing

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

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

Pizza: Tomato, mozzarella, salame piccante, olives, habanero chilli, basil

CONTORNI

Rocket, parmesan, balsamic, extra virgin olive oil

ADD CHOICE OF DESSERTS \$15 PP

Not recommended for group over 20 people

Please note that the garnish of the dishes is subject to change

\$80 PLATTER MENU

ON ARRIVAL

Pizza crust with oregano, garlic, rock salt & extra virgin olive oil
Served with: olive tapenade, freshly chopped tomato, cannellini bean puree

PRIMI

Platters:

Casareccia beef ragu', parmigiano, tomato, basil
Pumpkin ravioli served with a light cream sage sauce
Linguine, prawns, cherry tomato, garlic, chilli, parsley & extra virgin olive oil

SECONDI

Platters:

Grilled Cone Bay Barramundi (WA), cabbage insalata, lemon dressing
Wood Fired Spatchcock (NSW), salsa rossa, kale, garlic, chilli, parsley
Slow cooked lamb shoulder (VIC), pickled fennel, salsa verde

CONTORNI

Rocket, parmesan, balsamic, extra virgin olive oil
Roasted potatoes, rosemary, garlic

ADD Tiramisu & Bomboloni Platters \$10 PP

Please note that the garnish of the dishes is subject to change
ADD SOME ENTRÉES TO YOUR MENU! Option available on page 10 & 11

\$95 CHOICE MENU

ON ARRIVAL

Pizza crust with oregano, garlic, rock salt & extra virgin olive oil

Served with: olive tapenade, freshly chopped tomato, cannellini bean puree

PRIMI

Choice of:

King prawns hot pot, tomato, basil, chilli, garlic

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

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

Rigatoni, beef ragu, shaved parmesan

SECONDI

Choice of:

Grilled Cone Bay Barramundi fillet (WA), cabbage insalata, lemon, dressing

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

Riverine Angus beef fillet Mbs2+ (NSW), served with pepper corn sauce

Tagliolini, WA crab meat, lemon, breadcrumbs, garlic, chilli, parsley

CONTORNI

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

Roasted potatoes, rosemary, garlic

ADD CHOICE OF DESSERTS \$15 PP

Not recommended for group over 20 people

Please note that the garnish of the dishes is subject to change

\$100 PLATTER MENU

ON ARRIVAL

Pizza crust with oregano, garlic, rock salt & extra virgin olive oil
Served with: olive tapenade, freshly chopped tomato, cannellini bean puree

PRIMI

Platters:

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

Wood fired house made chilli Calabrese sausages, cime di rapa, provolone
Fried baby calamari, 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+

CONTORNI

Baked rosemary potatoes & garlic
Rocket and parmesan in balsamic & extra virgin olive oil

DOLCI

Platters:
Sample Plates

ADD Pasta Course \$30 PP

ADD SOME ENTRÉE ON YOUR MENU! Option available on page 10 & 11

\$150 PLATTER MENU

ON ARRIVAL

Pizza crust with oregano, garlic, rock salt & extra virgin olive oil

Served with: olive tapenade, freshly chopped tomato, cannellini bean puree

PRIMI

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

Caprese salad with buffalo mozzarella, basil and tomato

"Calamari Fritti" Fried local baby calamari (NSW), chilli, basil, garlic, semi-dried tomatoes

King prawns hot pot, tomato, basil, chilli, garlic

PASTA

Linguine, WA crab meat, lemon, breadcrumbs, garlic, chilli, parsley

Pumpkin ravioli served with a light cream sage sauce

SECONDI

Whole Long Line Snapper baked in rock salt

Slow cooked 1.2 KG Sovereign lamb shoulder (VIC)

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

CONTORNI

Rocket, parmesan, balsamic, extra virgin olive oil

Baked rosemary potatoes & garlic

DOLCI

Sample Plates

WHOLE LONG LINE SNAPPER IS AVAILABLE FOR A GROUP OF MAX 30 PEOPLE

. For group of more than 30 people the Snapper can be changed with Mix Seafood

OPTIONAL ENTRÉE EXTRAS

ANTIPASTO PLATTERS

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

CALAMARI FRITTI

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

SALSICCE CALABRESI

Wood fired house made chilli Calabrese sausages, cime di rapa, provolone
\$10 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

Veal meatballs, tomato, parmigiano
\$7 each

EGGPLANT PARMIGIANA

Eggplant parmigiana, mozzarella di bufala, basil, tomato salsa
\$5.00 per person

OPTIONAL ENTRÉE EXTRAS

OSTRICHE

Sydney rock oysters

\$5 each

CARPACCIO DI TONNO

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

\$31 per carpaccio (serves approximately 4-5 people)

GAMBERI GRIGLIATI

Grilled king prawns, salmoriglio, lemon

\$170 per platter (18 units)

SCAMPI

Wood-fired scampi (WA)

\$25 per whole scampi

POLPI GRIGLIATI

Grilled octopus, rocket, cherry tomatoes

\$10 per person

GRAPPA CAKE CHOICES

TIRAMISU - \$12.50 per person

Light mascarpone cream layered with espresso soaked savoiardi
biscuits

PAVLOVA ITALIANA - \$12.50 per person

Italian meringue, crème, seasonal fruit

CROQUEMBOUCHE - \$15 per person

Profiteroles filled with vanilla custard or chocolate
custard

MILLEFOGLIE - \$15 per person

Chantilly Cream, puff pastry

VINTAGE CAKE - \$15 per person

Vanilla or chocolate sponge with vanilla or chocolate
cream

The minimum no. of guests required is 6 people.

3 DAYS NOTICE IS REQUIRED TO ORDER A CAKE

A CAKEAGE FEE OF \$3.50 PP TO BRING YOUR OWN DESSERT

Please download our cake booking form and return to us by email to
enquiries@grappa.com.au

KIDS MENU

PRIMI

Rigatoni Napoletana \$15

Rigatoni Parmesan & butter \$15

Rigatoni Bolognaise \$15

Pizza Margherita \$15

Pizza ham & cheese \$15

Pizza salami \$15

Fried baby calamari, chips \$20

SECONDI

Crumbed chicken breast \$18

Crumbed Barramundi fillet \$22

Grilled Beef eye fillet (100g) \$25

Grilled Cone Bay Barramundi \$22

All main courses are served with shoe string chips

DOLCI

Vanilla or chocolate gelato \$6.50

Nutella Pizza \$15

BEVERAGES

\$40 DRINKS PACKAGE

3 hours package includes:

Beer on tap

Choice of one red, one white, one sparkling from below;

Nericon Pinot Grigio

Nericon Chardonnay

Nericon Sauvignon Blanc

Nericon Rose

Nericon Cabernet Sauvignon

Nericon Shiraz

Prosecco Sparkling Dry Wine

Soft drinks

Tea and coffee

\$45 DRINKS PACKAGE

3 hours package includes:

Still and Sparkling

Water Beer on tap

Choice of one red, one white, one sparkling from below;

Nericon Pinot Grigio

Nericon Chardonnay

Nericon Rose

Nericon Sauvignon Blanc

Nericon Cabernet Sauvignon

Nericon Shiraz

Prosecco Sparkling Dry Wine

Soft drinks

Tea and coffee

TERMS & CONDITIONS

BOOKINGS

To make a booking, the correct deposit must be paid to Grappa Ristorante & Bar, at time of booking with a completed and signed Function Group Booking Form. Tentative reservations will only be held for 7 days, Grappa has the right to cancel your reservation should this signed terms & conditions page not be received in this time. All changes can only be done directly with the Function Coordinator between the hours of 10AM-4PM Tuesday to Friday.

DEPOSITS

\$20.00 per person (including children) is required to be paid as deposit upon booking your function date, this deposit is deducted from your final bill on the day.

PAYMENT

The outstanding balance of your function is to be settled on the day of your function, Grappa does not offer account facilities.

FINAL NUMBERS

Guaranteed numbers are required 48 hours prior to your function. Charges will apply to the guaranteed minimum number, or the final head count, whichever is greater.

DELIVERY & COLLECTION OF GOODS

Grappa Ristorante will only accept delivery of goods on the day of the function unless prior arrangements have been made

DECORATIONS

We are happy to accept prior delivery & placement of your items for your function such as place card & bomboniere. Anything else is the responsibility of the host to ensure they are placed for the start of the function. Items left must be collected at the conclusion of the event. Grappa will not accept responsibility for items remaining on the premises. No decorations will be accepted that can be deemed offensive by other diners.

HOURS

Standard duration for functions is 3 hours. If your booking is at lunch all guests must be vacated by 4PM- 4.30PM. All dinner functions must conclude by 11.30PM unless prior arrangements have been made with the functions manager.

DAMAGES

The client is financially liable for any damage to the restaurant property, fixtures or fittings whether sustained by their actions or through the action of their guests. Nothing is to be nailed, screwed to the walls, doors or other surfaces which are part of the restaurant

CANCELLATIONS

A deposit is required to secure your booking, this deposit is non refundable. Postponing or transferring an event date with more than 12 weeks' notice will not incur additional costs, and all monies paid will be transferred to your new date. Any cancellation under 12 weeks of the event, forfeit 100% of all monies paid.

CLEARED FUNDS

Bank cheque or personal cheque payable to A C J Holdings Pty Ltd, will be accepted as payment for events where the funds are cleared 10 days prior to the date of the event.

Credit Card Surcharge - Please note all credit cards incur 1.5% surcharge

RESPONSIBLE SERVICE OF ALCOHOL

Grappa is committed to the responsible service of alcohol, intoxicated guests will not be served. It is a requirement of the law that intoxicated persons are removed from the premises.

PUBLIC HOLIDAY SURCHARGE

An additional 10% per person surcharge is applicable for all days gazetted by the Government as a public holiday.

INSURANCE & PUBLIC LIABILITY

Grappa Ristorante & Bar accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the restaurant prior to, during or after a function.