

EST 1999

GRAPPA

R I S T O R A N T E E B A R

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 \$145.00 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 \$35 or \$40 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 5% surcharge is applied to all groups booking with 10 people and over.

Thank you.

Event team

EST 1999

GRAPPA

R I S T O R A N T E E B A R

\$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, chilli, 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
Calabrese salami, basil, red onion, goat's cheese pizza 4 Cheeses: mozzarella,
fontina, gorgonzola, parmesan
Smoked ham, tomato, mozzarella, artichokes, olives, mushrooms

~CONTORNI~

Rocket, parmesan, balsamic, extra virgin olive oil

THIS MENU IS NOT AVAILABLE ON SATURDAY DINNER

ADD SOME ENTRÉE ON YOUR MENU! Option available on page 11 & 12

EST 1999

GRAPPA

R I S T O R A N T E E B A R

\$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 Calabrese sausages, capsicum, olives

-PASTAS-

Platters:

Pumpkin ravioli served with a light cream sage sauce

Gnocchi, tomato, basil, chilli, mozzarella di bufala

Casereccia beef ragu', parmigiano

-CONTORNI-

Rocket, parmesan, balsamic, extra virgin olive oil

THIS MENU IS NOT AVAILABLE ON SATURDAY DINNER
ADD SOME ENTRÉE ON YOUR MENU! Option available on page 11 & 12

EST 1999

GRAPPA

R I S T O R A N T E E B A R

\$75 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 Calabrese sausages, capsicum, olives, rocket

~SECONDI~

Choice of:

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

400g slow cooked Sovereign Lamb shoulder (VIC), wood fire roasted eggplant, Pinot

Grigio vinegar, garlic, chilli, mint

Wood Fired Spatchcock (NSW), cannellini beans, sage

Pizza: Salame piccante, tomato, olives, habanero chilli, basil

~CONTORNI~

Rocket, parmesan, balsamic, extra virgin olive oil

Not recommended for group over 20 people

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

EST 1999

GRAPPA

R I S T O R A N T E E B A R

\$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), cannellini beans, sage

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

-CONTORNI-

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

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

ADD SOME ENTRÉE ON YOUR MENU! Option available on page 11 & 12

EST 1999

GRAPPA

R I S T O R A N T E E B A R

\$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:

Caprese with buffalo mozzarella

Wood fired Calabrese sausages, capsicum, black olives & rocket

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

Linguine, prawns, cherry tomatoes, parsley, chilli, garlic, extra virgin olive oil

~SECONDI~

Choice of:

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

400g slow cooked Sovereign lamb shoulder (VIC), wood fire roasted eggplant, Pinot Grigio vinegar, garlic, chilli, mint

Wood Fired Spatchcock (NSW), cannellini beans, sage

Pizza: Prosciutto di parma, buffalo mozzarella, rocket, shaved parmesan

~CONTORNI~

Rocket, parmesan, balsamic, extra virgin olive oil

Roasted potatoes, rosemary, garlic

~DOLCI~

Choice of:

Panna Cotta

Tiramisu

"Bomboloni": fried doughnut, cinnamon, crema inglese

Pavlova Italiana

Not recommended for group over 20 people

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

EST 1999

GRAPPA

R I S T O R A N T E E B A R

\$100 CHOICE MENU

~ON ARRIVAL~

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

~PRIMI~

Choice of:

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

Yellow fin tuna carpaccio, lemon, olive oil, chilli

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), wood fire roasted eggplant, Pinot Grigio
vinegar, garlic, chilli, mint

Riverine Angus beef fillet Mbs2+ (NSW), served with pepper corn sauce
Tagliolini, WA crab meat, lemon, breadcrumbs, garlic, chilli, parsley

~CONTORNI~

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

~DOLCI~

Choice of:

Panna Cotta

Tiramisu

"Bomboloni": fried doughnut, cinnamon, crema inglese
Pavlova Italiana

Not recommended for group over 20 people

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

EST 1999

GRAPPA

R I S T O R A N T E E B A R

\$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:

Traditional antipasto

Wood fired Calabrese sausages, capsicum, olives, rocket

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

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

~SECONDI~

Platters:

Mixed seafood grill

Wood Fired Spatchcock (NSW), cannellini beans, sage

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

~CONTORNI~

Baked rosemary potatoes & garlic

Rocket and parmesan in balsamic & extra virgin olive oil

~DOLCI~

Platters:

Sample Plate

ADD SOME ENTRÉE ON YOUR MENU! Option available on page 11 & 12

EST 1999

GRAPPA

R I S T O R A N T E E B A R

\$105 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

Salumi Platter: Campisi capocollo, fennel salami, Carolina Reaper salami, Tajima wagyu bresaola, 24 months Galloni prosciutto di Parma, prosciutto cotto, Pino's 'nduja Calabrese, house made pickles

~PRIMI~

Platters:

Eggplant parmigiana, mozzarella di bufala, basil, tomato salsa
Fried baby calamari, chilli, basil, garlic, semi-dried tomatoes
Pork and veal meatballs, tomato, parmigiano

~SECONDI~

Platters:

Grilled Riverine Angus beef fillet Mbs2+ (NSW), rocket, cherry tomatoes, parmesan
Grilled Cone Bay Barramundi (WA), cabbage insalata, lemon dressing
Slow cooked lamb shoulder (VIC), pickled fennel, salsa verde

~CONTORNI~

Baked rosemary potatoes & garlic
Baby cos, cucumber, red radish, chives, lemon dressing

~DOLCI~

Sample Plate

EST 1999

GRAPPA

R I S T O R A N T E E B A R

\$145 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~

Tuna carpaccio with extra virgin olive oil, lemon & chilli
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, crostini

~PASTA~

Tagliolini, WA crab meat, lemon, breadcrumbs, garlic, chilli, parsley
Spinach and ricotta ravioli, tomato, garlic, basil

~SECONDI~

Whole Long Line Snapper baked in rock salt
Wood-fired W.A Scampi with extra virgin olive oil & lemon
"Fiorentina" 1 kg Portoro grain fed T-Bone (NSW) Mbs 4+, condiments

~CONTORNI~

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

~DOLCI~

Sample Plate

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 Grill

EST 1999

GRAPPA

R I S T O R A N T E E B A R

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 chilli Calabrese sausages, rocket, capsicum

\$10 per person

FIORI DI ZUCCA RIPIENI IN PASTELLA (SEASONAL)

Zucchini flowers, four cheese, parmigiano, ricotta, pecorino romano, taleggio

\$8 ea

FICHI CON PROSCIUTTO

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

\$8 ea

POLPETTE AL SUGO

Pork and veal meatballs, tomato, parmigiano

\$4.50 ea

EGGPLANT PARMIGIANA

Eggplant parmigiana, mozzarella di bufala, basil, tomato salsa

\$5.00 per person

EST 1999

GRAPPA

R I S T O R A N T E E B A R

OSTRICHE

Sydney rock oysters

\$4.50 ea

CARPACCIO DI TONNO

Yellow fin tuna carpaccio, chilli, extra virgin olive oil

\$31.00 per carpaccio (serves approximately 4-5 people)

GAMBERI GRIGLIATI

Grilled king prawns

\$170 per platter (18 units)

POLPI GRIGLIATI

Grilled octopus, rocket, cherry tomatoes

\$10 per person

EST 1999

GRAPPA

R I S T O R A N T E E B A R

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 - \$15.00 per person

(Minimum 6 people)

Profiteroles filled with vanilla custard or chocolate custard

Millefoglie - \$15.00 per person

(Minimum 6 people)

Chantilly Cream, puff pastry

St. Honore - \$15.00 per person

(Minimum 6 people)

Puff pastry, cream, caramel

Tiramisu and Pavlova the minimum no. of guests required is 4 people.

Croquembouche, Millefoglie and St. Honore the minimum no. of guests required is 6 people.

48 HOURS NOTICE IS REQUIRED

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

EST 1999

GRAPPA

R I S T O R A N T E E B A R



KIDS MENU

PRIMI

Rigatoni Napoletana \$15.00

Rigatoni Parmesan & butter \$15.00

Rigatoni Bolognese \$15.00

Pizza Margherita \$15.00

Pizza ham & cheese \$15.00

Pizza salami \$15.00

Homemade Meatballs, parmesan cheese, tomato sauce 16.00

Fried baby calamari, chips \$20.00

SECONDI

Crumbed chicken breast \$18.00

Crumbed Barramundi fillet \$22.00

Grilled Beef eye fillet (100g) \$25.00

Grilled Cone Bay Barramundi \$22.00

All main courses are served with shoe
string chips

DOLCI

Vanilla or chocolate gelato \$6.50

Nutella Pizza \$15.00

EST 1999

GRAPPA

R I S T O R A N T E E B A R

BEVERAGES

\$35 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 Rose
Nericon Sauvignon Blanc
Nericon Cabernet Sauvignon Nericon Shiraz
Prosecco Sparkling Dry Wine
Soft drinks
Tea and coffee

\$40 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

EST 1999

GRAPPA

R I S T O R A N T E E B A R

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 9AM-6PM 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 4 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.

EST 1999

GRAPPA

R I S T O R A N T E E B A R

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.

COVID-19 Clause: Should any government restrictions be enforced that limit, restrict or require you to cancel your event, or in the event of a lockdown at our venue your function will be transferred, without penalties, to the next available date of your choice.
Otherwise, the paid event funds will be transferred as a credit towards a future event.

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.

Please note that a 5% surcharge is applied to all groups booking with 10 people and over.