

EST 1999

GRAPPA

RISTORANTE E BAR

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 4 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

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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

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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 cheek ragu', parmigiano

~CONTORNI~

Rocket, parmesan, balsamic, extra virgin olive oil

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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 Barramundi, cabbage insalata, lemon dressing
Lamb shoulder, zucchini, pinenuts, sultanas, parsley, mint
Wood Fired Spatchcock, 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

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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 cheek 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 Barramundi, cabbage insalata, lemon dressing

Wood Fired Spatchcock, cannellini beans, sage
Slow cooked lamb shoulder, 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

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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 Barramundi, cabbage insalata, lemon dressing

Lamb shoulder, zucchini, pinenuts, sultanas, parsley, mint

Wood Fired Spatchcock, 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:

Vanilla Panna Cotta

Tiramisu

Semifreddo

Pavlova Italiana

Not recommended for group over 20 people
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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 Barramundi, cabbage insalata, lemon dressing

Lamb shoulder, zucchini, pinenuts, sultanas, parsley, mint

Beef fillet served with pepper corn sauce

Tagliolini, WA crab meat, cherry tomato, zucchini, garlic, chilli, basil

~CONTORNI~

Rocket, Parmesan, balsamic, extra virgin olive oil

Roasted potatoes, rosemary, garlic

~DOLCI~

Choice of:

Vanilla Panna Cotta

Tiramisu

Semifreddo

Pavlova Italiana

Not recommended for group over 20 people

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

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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, cannellini beans, sage

"Fiorentina" 1kg Grilled Grainge 150 day grain fed Black Angus T-Bone, sea salt,
lemon, 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

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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 Beef fillet, rocket, cherry tomatoes, parmesan

Grilled Barramundi, cabbage insalata, lemon dressing

Porchetta alla Romana, bitter greens

~CONTORNI~

Baked rosemary potatoes & garlic

Baby cos, lemon, extra virgin olive oil, parmesan, pistachio, mint

~DOLCI~

Sample Plate

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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, cherry tomatoes, zucchini, garlic, chilli, basil
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
1 kg Cape Grim (TAS) grass fed Mb+ 2 T-Bone, herbs, condiments

~CONTORNI~

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

~DOLCI~

Tiramisu
Affogato with honeycomb and frangelico liquor
Vanilla Panna Cotta
Pavlova Italiana

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

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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

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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

\$27.50 per carpaccio (serves approximately 4-5 people)

GAMBERI GRIGLIATI

Grilled king prawns

\$157.50 per platter (18 units)

POLPI GRIGLIATI

Grilled octopus, rocket, cherry tomatoes

\$10 per person

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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.

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



KIDS MENU

PRIMI

Penne Pasta, with your choice of: \$10.00
Napoletana sauce
Parmesan & butter
Bolognaise

Pizza Margherita \$10.00
Pizza ham & cheese \$10.00
Pizza salami \$10.00

Homemade Meatballs, tomato sauce \$12.50

Fried baby calamari, chips \$13.50

SECONDI

Crumbed chicken breast \$15.50

Crumbed flathead fillet \$15.50

Grilled Beef eye fillet (100g) \$20.00

Grilled Cone Bay Barramundi \$20.00

All main courses are served with shoe string chips & seasonal vegetables

DOLCI

Vanilla & chocolate gelato \$5.00

Nutella Pizza \$10.00

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

BEVERAGES

\$35 DRINKS PACKAGE

4 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

4 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