

To Whom it May Concern,

Following your enquiry regarding a booking; please find attached Grappa's a la carte menu & set menus for group bookings of 10 guests and above.

The set menus at \$70.00, \$75.00 & \$80.00 per person are choice menus. (You can substitute any dish from the a la carte menu to replace a choice in the set menu).

The menus at \$50.00, \$55.00, \$65.00, \$70.00, \$85.00 & \$90.00 per person are platters placed in the middle for everyone to enjoy on their own accord.

The \$120.00 set menu includes Grappa's signature dish; Snapper baked in rock salt, which will be silver served to your guests.

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

Please note that certain dishes may change due to availability of seasonal produce.

A drinks package ,for 4 hours, of \$30 or \$35 per person is also available.

We kindly ask you to confirm your choice of menu 7 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.

Warm regards,

Charlie Colosi

EST 1999

GRAPPA

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

\$50 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 10 & 11

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

\$55 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

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

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

\$70 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, seasonal garnish

Lamb shoulder, zucchini, peas, mint, fermented chilli

Wood Fired Spatchcock, roasted capsicum, ligurian olives, salsa verde

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

~CONTORNI~

Rocket, parmesan, balsamic, extra virgin olive oil

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

\$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:

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, seasonal garnish

Wood Fired Spatchcock, roasted capsicum, ligurian olives, salsa verde

Lamb shoulder, zucchini, peas, mint, fermented chilli

~CONTORNI~

Rocket, parmesan, balsamic, extra virgin olive oil

Roasted potatoes, rosemary, garlic

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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:

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, seasonal garnish

Lamb shoulder, zucchini, peas, mint, fermented chilli

Wood Fired Spatchcock, roasted capsicum, ligurian olives, salsa verde

Pizza: Prosciutto di parma, buffalo mozzarella, rocket, semi dried tomato, shaved parmesan

~CONTORNI~

Rocket, parmesan, balsamic, extra virgin olive oil

Roasted potatoes, rosemary, garlic

~DOLCI~

Choice of:

Vanilla Panna Cotta, berries, meringue

Tiramisu

Peanut Brittle Semifreddo, chocolate, marshmallow

Pavlova Italiana, Italian meringue, blueberries, raspberries, passion fruit, cream

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

\$80 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 prawn hot pot, acqua pazza, chilli, basil, garlic toast

Yellow fin tuna carpaccio, lemon, olive oil, chilli

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

Pappardelle, beef ragu

~SECONDI~

Choice of:

Grilled Barramundi, seasonal garnish

Lamb shoulder, zucchini, peas, mint, fermented chilli

Grilled beef fillet, rocket, cherry tomatoes, parmesan, balsamic reduction

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, berries, almond biscuit

Tiramisu

Peanut Brittle Semifreddo, chocolate, marshmallow

Pavlova Italiana, Italian meringue, blueberries, raspberries, passion fruit, cream

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

\$85 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
Grilled Barramundi, salmoriglio, lemon, seasonal garnish
Porchetta alla Romana, apple sauce

~CONTORNI~

Baked rosemary potatoes & garlic
Bitter Greens

~DOLCI~

Sample Plate

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

\$90 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, roasted capsicum, ligurian olives, salsa verde

"Fiorentina" 1kg Grilled Grainge 150 day grain fed Black Angus T-Bone, spinach, roasted spring onions, 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 10 & 11

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

\$120 SILVER SERVICE 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
Zucchini flowers filled with four cheeses
King prawn hotpot, acqua pazza, garlic crostini

~PASTA~

Spaghettoni, WA crab meat, cherry tomatoes, zucchini, garlic, chilli, basil
Spinach and Ricotta Ravioli, tomato sauce

~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, berries, meringue
Pavlova Italiana, Italian meringue, blueberries, raspberries, passion fruit, cream

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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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

\$6.5 ea

FICHI CON PROSCIUTTO

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

\$6.5 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

COLD SEAFOOD PLATTER

Peeled fresh prawns (2 ea)

Sydney rock oysters, red wine vinaigrette (2ea)

Grilled octopus salad, rocket and cherry tomatoes

\$25 per person

OSTRICHE

Sydney rock oysters

\$3.50 ea

CARPACCIO DI TONNO

Yellow fin tuna carpaccio, chilli, extra virgin olive oil

\$26 per carpaccio (serves approximately 4-5 people)

GAMBERI GRIGLIATI

Grilled king prawns

\$150 per platter (18 units)

POLPI GRIGLIATI

Grilled octopus, rocket, cherry tomatoes

\$10 per person

GRAPPA CAKE CHOICES

Croquembouche - \$12.50 per person)
(Minimum 6 people)
Profiteroles filled with chocolate and hazelnut custard

Tiramisu
Light mascarpone cream layered with espresso soaked savoiardi biscuits

Millefoglie
(Minimum 6 people)
Fresh strawberries, passionfruit cream and Persian fairy floss

Pavlova Italiana
Italian meringue, blueberries, raspberries, passion fruit, crème patisserie

Cost per person is \$10.50 for Tiramisu, Millefoglie and Pavlova
\$12.50 per person for the Croquembouche

The minimum no. of guests required is four people.

Please download or cake booking form and return to us by fax or email on 02 9560 9005 or
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
Bolognese

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

\$30 DRINKS PACKAGE

4 hours package includes:

Beer on tap

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

Star Bay Pinot Noir

Nericon Pinot Grigio

Nericon Chardonnay

Nericon Rose

Nericon Sauvignon Blanc

Nericon Cabernet Sauvignon

Nericon Shiraz

Nericon Durif

Dee Vine Estate Brut Cuvee Sparkling Wine

Cielo Love Story Prosecco

Horseshoe Vineyard Sauvignon Blanc, Hunter Valley NSW

Horseshoe Vineyard Shiraz, Hunter Valley NSW

Cabernet Sauvignon, Hunter Valley NSW

Soft drinks

Tea and coffee

\$35 DRINKS PACKAGE

4 hours package includes:

Beer on tap

Still Water "Acqua Panna", Sparkling Water "San Pellegrino"

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

Star Bay Pinot Noir

Nericon Pinot Grigio

Nericon Chardonnay

Nericon Rose

Nericon Sauvignon Blanc

Nericon Cabernet Sauvignon

Nericon Shiraz

Nericon Durif

Dee Vine Estate Brut Cuvee Sparkling Wine

Cielo Love Story Prosecco

Horseshoe Vineyard Sauvignon Blanc, Hunter Valley NSW

Horseshoe Vineyard Shiraz, Hunter Valley NSW

Cabernet Sauvignon, Hunter Valley NSW

Soft drinks

Tea and coffee