

Option 1: Classic Seaside Set Menu**\$45 Per Person**

A standard, crowd-pleasing package best suited for casual family dinners and group get-togethers.

Soft Drinks: Unlimited Soft drinks and juices Included are Pepsi, coke, Pepsi max, coke zero, lemonade, lemon squash, Sunkist, apple juice, orange juice, cranberry juice, pineapple juice.

Entrée (Choice of One)

- Traditional Garlic Focaccia – Hand-stretched pizza base topped with garlic, olive oil, and sea salt.
- Curated Salumi Board – A selection of cured Italian meats served with house olives.

Main Course (Choice of One)

- Fettuccine Carbonara – Perfectly cooked pasta in a rich, creamy sauce with bacon and parmesan.
- Traditional Pepperoni Pizza – Thin-crust pizza base topped with spicy pepperoni, mozzarella, and house tomato sauce.
- Chicken Parmigiana – Classic hand-crumbed chicken breast topped with rich napoli sauce and melted mozzarella, served with hot chips.

Dessert

- Traditional Tiramisu – Layers of espresso-soaked ladyfingers and smooth, creamy mascarpone cheese.

Option 2: Premium Lounge Celebration Menu**\$55 Per Person**

An elevated menu choice curated with premium items, ideal for special milestones or semi-formal cocktail parties.

Soft Drinks: Unlimited Soft drinks and juices Included are Pepsi, coke, Pepsi max, coke zero, lemonade, lemon squash, Sunkist, apple juice, orange juice, cranberry juice, pineapple juice.

Entrée (Choice of one)

- Tomato & Basil Bruschetta – Toasted Italian bread topped with freshly diced tomatoes, basil, and a drizzle of balsamic glaze.
- Crispy Buffalo Wings – Tossed in a savory glaze, served as a sharing starter for the table.

Main Course (Choice of one)

- Seafood Marinara Pasta – Al dente pasta tossed with fresh mixed seafood in a fragrant garlic, white wine, and napoli sauce.
- Tandoori Chicken Pizza – Signature premium thin-crust pizza topped with marinated tandoori chicken, red onion, and yoghurt drizzle.

- Slow-Cooked Pork Ribs – Tender, smoky glazed pork ribs served with a side of crisp garden salad and potato wedges.

Dessert

- Belgian Chocolate Mousse – Decadent, light, and velvety smooth chocolate mousse topped with fresh berries.

Option 3: Vegan & Vegetarian Coastal Feast \$60 Per Person

A fully plant-based dining path designed to comfortably accommodate guests with alternative dietary requirements.

Soft Drinks: Unlimited Soft drinks and juices Included are Pepsi, coke, Pepsi max, coke zero, lemonade, lemon squash, Sunkist, apple juice, orange juice, cranberry juice, pineapple juice.

Entrée

- Herbed Focaccia – House-baked flatbread infused with rosemary, sea salt, and extra virgin olive oil.
- House Garden Salad – Fresh mixed greens, avocado, cherry tomatoes, and cucumber with a light Italian dressing.

Main Course (Choice of One)

- Vegan Supreme Pizza – Dairy-free mozzarella, mushrooms, capsicum, onions, olives, and fresh basil on a thin-crust base.
- Mushroom & Spinach Risotto – Creamy Arborio rice slowly cooked with wild mushrooms, baby spinach, and vegan parmesan.
- Vegetarian Classic Pasta – Rich napoli tomato sauce with garlic, fresh herbs, and seasonal garden vegetables.

Dessert

- Warm Apple Crumble – Stewed cinnamon apples topped with a golden oat crumble, served with vegan vanilla bean gelato.

Note :

1. We Can do any of these packages for sit down or buffet option.
2. We can customise the packages and replace the items as per your requirement, just talk to us.
3. All packages are timed and are available for 4 hour function. Any thing after 4.5 hours are charged \$50 per half hour.
4. Alcohol: Packages are also available for you to add on please see the suitable one for your function.
5. Food and drink set menus are subject to change based on any allergy or stock availability requirements, please check prior to your event for any confirmation.
6. Deposit of 10% Needed at the time of booking (Fully refundable only if you cancel the event within 7 days of booking date)

7. Full payment is required at least one day prior to the event. We appreciate your understanding and support.

Option 1: The St Kilda Standard (House Beers & House Wines: Unlimited) \$27.50

A versatile, budget-friendly package focusing on classic Favorites, perfect for a relaxed family dinner or a casual corporate gathering.

- **Australian Selection:** A curated choice of premium Australian white and red wines to pair with hearty pasta and parmigiana.
- **Imported Italian Favorites:** Classic Italian house wines, providing an authentic taste to match traditional thin-crust pizzas.
- **Draft & Bottled Beers:** A full selection of popular local and imported beers from the bar's great beer collection.
- **Refreshments:** Unlimited soft drinks and chilled still or sparkling water.

Option 2: The Amalfi Coast Cocktail Experience (Choice of two) \$39 Per person unlimited cocktails

An elevated, social-focused menu designed for semi-formal events, featuring handcrafted cocktails that capture the spirit of an Italian summer.

- **Welcome Spritz:** A refreshing **Sparkling Peach Bellini** (fresh peach puree and chilled prosecco) or a vibrant **Limoncello Spritz** to start the evening.
- **Classic Cocktails:** Choice of a **Classic Margarita** with a salt-rimmed glass or a fresh **Strawberry Mojito** with muddled mint.
- **Signature Sips:** The bar's popular **Espresso Martini**—a sophisticated blend of vodka, coffee liqueur, and a fresh shot of espresso.

Option 3: The Zero-Proof Italian Social (Non-Alcoholic) \$24 Per Person (Choice of two)

A thoughtful, inclusive package for guests who prefer non-alcoholic options, focusing on high-quality mocktails and traditional Italian soft drinks.

- **Signature Mocktails:** **Refreshing Mint Lemonade** (tangy lemon and muddled mint) or a **Tropical Mango Smoothie** for a sweet, creamy alternative.
- **Italian Soda Selection:** Authentic **San Pellegrino** sparkling fruit beverages, including Aranciata Rossa, chinotto and Limonata.
- **Gourmet Coffee & Tea:** Barista-made coffee blends.
- **Botanical Sips:** **Naked Negronis** (non-alcoholic) and other sophisticated botanical infusions.

Note: Please do not hesitate to enquire if you would like to customise any of the packages above.