

TOSCANO

BAR & KITCHEN

Successful events
for
remarkable moments



Function Spaces

Toscano Bar & Kitchen blends an elegant facility and expert planning. Every details is meticulously tailored to suit the occasion and enhance even the most extraordinary affair.

With a vesatile space and competitive minimum spends we can accommodate from small gatherings of 10 people to Exclusive events for up to 80 guests.



BAR AREA

For up to 40 people for a cocktail style event with direct access to the bar, street view and private entrance.



DINING ROOM

For up to 30 people
for a formal sit down
dining event.



EXCLUSIVE USE OF THE VENUE

Have the whole venue for yourself and feel free to organize your own entertainment and use our Audio/Video equipment. Suitable for up to 80 guests.



PREMIUM DRINKS PACKAGE

2 hours \$55

3 hours \$70

4 hours \$80

(*choice of two red and two white wines)

SPARKING

NV Colesel Prosecco Noai Brut doc, Valdobbiadene IT

WHITE

Castello di Roncade Pinot Grigio delle Venezie doc, Veneto IT

Mitchel 'Watervale' Riesling, Clare Valley SA

Saint & Scholar Chardonnay, Adelaide Hills SA

Bleasdale Sauvignon Blanc, Adelaide Hills SA

ROSE'

Sainte Béatrice Rosè Cuveé des Princes, Provence FR

RED

'Save Our Souls Pinot Noir, Mornington Peninsula VIC

Macaia "Sassarini" Sangiovese, Tuscany (Cinque Terre) IT

Lake Breeze Cabernet Sauvignon, Langhorne Creek SA

Longview "Yakka" Shiraz, Adelaide Hills SA

TAP BEER

Based on availability

BOTTLED BEERS

Peroni Leggera -Peroni Libera -Apple Cider

SOFT DRINKS

Juices, Mineral water, Sprite, Coke, Coke zero

**VEUVE CLICQUOT CHAMPAGNE DISCOUNTED
TO \$100 PER BOTTLE WHEN PURCHASING OUR PACKAGES**



*Please note our menu and prices are subject to changes

*Drinks packages can only be purchased for a minimum of 20 people and for all the function attendees

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LUXURY DRINKS PACKAGE

2 hours \$65

3 hours \$80

4 hours \$90

(*choice of two red and two white wines)

SPARKLING

NV Chandon Blanc de Blancs, Yarra Valley VIC

WHITE

Tomfoolery "Fox Whistle" Pinot Gris, Eden Valley SA

Cantine Dolianova Vermentino doc, Sardinia IT

Tempa di Zoè "Asterias" Fiano, Campania IT

Sobrero "Langhe Bianco VII" Chardonnay doc, Piedmont IT

ROSE'

Sella & Mosca 'Alghero' Rosato, Sardinia IT

RED

Barringwood Pinot Noir, Lutruwita TAS

Polini & Rossetti Chianti docg, Tuscany IT

Specogna Vignaioli Cabernet Sauvignon Collio doc, Friuli IT

Tomfoolery "Skullduggery" Mataro/Shiraz, Barossa SA

TAP BEERS

Beers of the day

BOTTLED BEERS

Peroni Leggera - Peroni Libera - Apple Cider

SOFT DRINKS

Juices - Mineral water - Sprite - Coke - Coke zero

COLD CANAPES

\$5 pp

NATURAL OYSTERS

LEMON

PRAWN COCKTAIL

SAN DANIELE SKEWERS

PROSCIUTTO~ TAMBORINE MOZZARELLA ~CHERRY TOMATO~BASIL

BRUSCHETTA

TOMATOES - BASIL - STRACCIATELLA CHEESE

CARPACCIO CROSTINI

THINLY SLICED BEEF CARPACCIO~ CAPERS MAYONNAISE

HOT CANAPES

\$5 pp

SCALLOPS IN HALF SHELL

PEAS PURE ~ TAMBORINE STRACCIATELLA CREAMY CHEESE ~ PINK PEPPERCORN ~ LIME ZEST

GNOCCHI FRITTI

CHERRY TOMATO SALSA ~TAMBORINE STRACCIATELLA CREAMY CHEESE

POLENTA

POLENTA STICKS ~ GORGONZOLA CHEESE

TRUFFLE AND MUSHROOM ARANCINI

POTATO CROQUETTE

CURED MEAT ~ SMOKED SCAMORZA CHEESE

NDUJA RAVIOLI

SPICY PORK FILLING ~ GORGONZOLA CREAM

POLPETTE

NONNA'S BEEF MEATBALLS ~ TOMATO SAUCE

PORCHETTA SILDER

PORK ROAST ~ COLESLAW ~ SCAMORZA SMOKED CHEESE

FORK DISHES

\$12 pp

MUSHROOM RISOTTO GF

PORCINI MUSHROOM ~ ITALIAN SAUSAGE

GNOCCHI ALLA SORRENTINA

CHERRY TOMATO SAUCE ~ MOZZARELLA ~ PARMESAN



MINI PIZZA \$5 PP

MARGHERITA

BUFFALO MOZZARELLA, TOMATO, BASIL

DIAVOLA

CALABRESE SALAME, TOMATO BASE, TAMBORINE MOZZARELLA, CHILLI

PANUOZZO \$5 PP

(traditional pizza sandwich)

SORRENTO TAMBORINE BUFFALO MOZZARELLA, TOMATO, BASIL (V)

BOLOGNA MORTADELLA, TAMBORINE STRACCIATELLA, PISTACCHIO

VALTELLINA WAGYU BRESAOLA, PARMIGIANO, ROCKET, MOZZARELLA

MEDITERRANEO PROSCIUTTO, TAMBORINE MOZZARELLA

GRAGNANO PANCETTA, ROASTED POTATOES, SCAMORZA CHEESE

VESUVIO ITALIAN SAUSAGE, BROCCOLI LEAVES TAMBORINE SCAMORZA

ANTIPASTO PLATTER \$38

(SERVE 4/6-PEOPLE)

FRESHLY SLICED CURED MEATS, TAMBORINE MOZZARELLA, FOCACCIA



SHARING MENU

MINIMUM 10 PEOPLE
\$ 75 P/P

ENTREE

ANTIPASTO
CURED MEAT - MOZZARELLA

PANE PIZZA

SICILIAN OLIVES

TRUFFLE & MUSHROOMS ARANCINI

MAINS

DUCK RAGU'
PACCHERI PASTA - PORCINI ~ PARMESAN

NDUJA RAVIOLI
SPICY PORK FRESH EGG PASTA ~ GORGONZOLA CREAM ~ TRUFFLE

POLPETTE
NONNA'S RECIPE MEATBALLS

GREEN SALAD

CHEF'S SELECTION OF PIZZAS

DESSERT

TIRAMISU

*WE CAN CUTOMIZE YOUR MENU BASED ON YOUR PREFERENCES
*GUESTS WITH DIETARY REQUIREMENTS WILL BE CATERED INDIVIDUALLY



Choice of Entree

Calamari Fritti
Deep fried Calamari - Aioli

Arancini (v)
Mushrooms - Mozzarella - Truffle Mayo

Carpaccio di Manzo (gf)
Beef fillet- Rocket - Citrus Vinaigrette

Choice of Main

Mushroom Risotto (gf/ v)

Duck Ragu
Paccheri Pasta - Parmesan

Slow cooked Beef Cheek (gf)
Roasted Potatoes - Vegetables

Gamberoni (gf)
Grilled King Prawns - Herbs butter - Green salad

\$60 pp

*Pre payment is required
*Vegan options available on request
*Menu can be customized



VENUE INFORMATION

Audio Visual Equipment

If you are booking our venue for exclusive use, we are happy to offer you our in-house

- 65-inch Smart Tv
- Wireless Microphone
- Venue Surround Sound with iPod connectivity

Bump In

For exclusive events the standard bump in time is 1 hour prior to your event, and 30 minutes for allocated areas bookings

Unless agreed prior, all items must be bumped out on the night of your event.

Tentative Bookings

We are happy to hold your preferred date for an agreed period as a tentative booking.

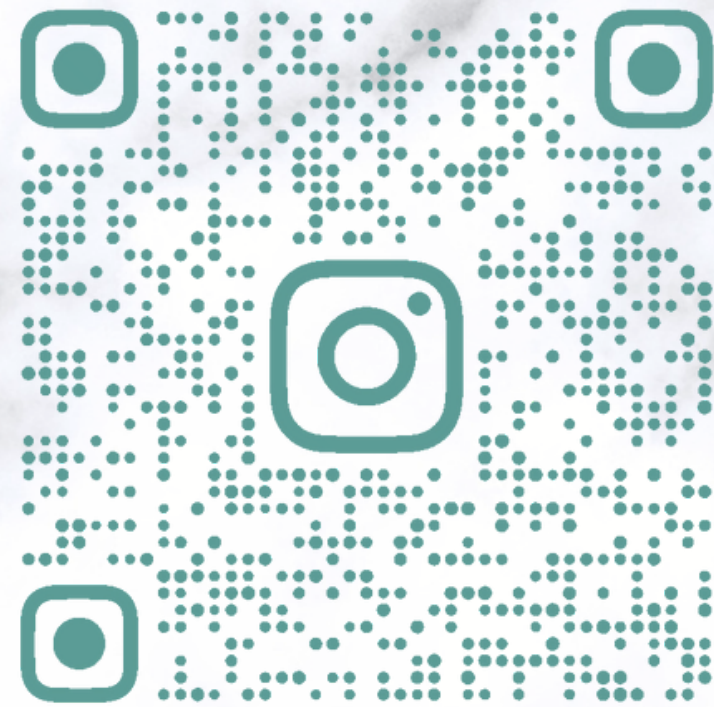
A signed booking agreement and deposit payment are required to confirm the booking.

Minimum Spend

All our events work on a minimum spend basis. Your minimum spend will be quoted and agreed upon prior to your booking. The total figure can be made up of food & beverage only. In the event that your spend falls short of the minimum, the difference in cost will be charged as room hire.



We look forward to hosting your event



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