

## NON-EXCLUSIVE GROUP BOOKINGS AT POSTINO OSTERIA

Postino Osteria's prime location and award-winning chefs are ideal for your next group booking (10-30 guests).

Book your event in 5 easy steps! Step 1 - Choose your time \_\_\_\_\_ date \_\_\_/ \_\_\_/ 20\_\_\_ Step 2 – Choose your number of guests Adults: \_\_\_ Under 18 years: \_\_\_ Under 12 years: \_\_\_ Step 3 - Choose a menu ☐ Postino Package \$79pp ☐ Priority Package \$99pp ☐ Children's Menu (For children under 12 years) \$25pp Dietary Requirements or Allergies Special requests / Occasion Step 4 - Choose your drinks **Beverage Package?** Welcome Drinks on Arrival? **Choose Your Own Drinks?** Tier 1 2hrs \$65 ☐ "Italian Aperitivo" Aperol Spritz \$18pp Beverages on consumption -Select on the day **Tier 2** 2hrs \$75 Something Sweet Before You Leave?

## Step 5 - Enter your Confirmation Details and return this page to info@postino.au

Tier 3 2hrs \$100

☐ "Italian Digestivo" Limoncello \$10pp

Full Name / Company	
Contact number	
Email address	
Credit card number	
Cardholder name	
Expiry date	CVC number
T&C	Credit card details are required to secure all bookings. We request 7 days' notice for a cancellation or decrease in guest numbers by more than 50%. This booking is guaranteed to the value of \$50 per guest based on the last confirmed guest numbers. Pricing is inclusive of GST. For groups of 10 or guests, a 10% service charge will be to the final bill. For bookings on a public holiday, there is an additional public holidays surcharge of 15% added to the final bill. A card processing fee applies to all transactions; 1.65% for credit cards, 0.55% for EFTPOS cards. Thank you for your understanding.
Signature & Date	

On consumption -

Pre-select from our wine list



#### **MENU**

Please note these are sample menus and subject to change to showcase the best produce available. One set menu per booking for the whole table only. We can accommodate most dietary requirements or allergies with at least 72 hours' notice.

# Postino Package

\$79 per person

#### **Pane**

Wholemeal organic bread, Rio Vista extra virgin olive oil

### Mozzarella e Acciughe

Buffalo mozzarella, Olasagasti anchovies, fresh baby capsicum, mint

#### Wagyu Tonnato

Thinly sliced Blackmore wagyu, tuna mayonnaise, pine nuts, capers

#### **Ruote alla Crudaiola**

Ruote, marinated mixed tomatoes, salted ricotta, black olives, basil

# ...... Cotoletta di Agnello

Crumbed Lamb cutlets, rosemary, preserved tomato

#### Rucola

Rocket, Parmigiano-Reggiano, balsamic dressing

#### **Babà Napoletano**

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Rum babà, whipped pastry cream, Amarena cherries, cherry syrup

## **Priority Package**

\$99 per person

#### **Pane**

Wholemeal organic bread, Rio Vista extra virgin olive oil

### Parmigiano e olive

24-month aged Parmigiano-Reggiano, rosemary and garlic marinated Italian olives

## Mozzarella e Acciughe

Buffalo mozzarella, Olasagasti anchovies, fresh baby capsicum, mint

## **Wagyu Tonnato**

Thinly sliced Blackmore wagyu, tuna mayonnaise, pine nuts, capers

#### **Ruote alla Crudaiola**

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Ruote, marinated mixed tomatoes, salted ricotta, black olives, basil

## **Bistecca Fiorentina**

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1kg beef T-bone rocket, salsa verde

#### Rucola

Rocket, Parmigiano-Reggiano, balsamic dressing

#### **Postino Tiramisu**

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Mascarpone, bronte pistachio, coffee, savoiardi biscuits

#### Children's Menu

(for children under 12 years) \$25 per person

## Main - Choose 1

Battered Fish & Chips Chicken Cotoletta and chips Pasta with Napoletana sauce Pasta with butter and parmesan

#### **Dessert - Choose 1**

.....

Vanilla gelato Bombolone

#### Drink - Choose 1

Sparkling water Sparkling Water



#### **BEVERAGES**

### "Italian Aperitivo"

Welcome Aperol Spritz on arrival \$18pp

## **Something Sweet Before You Leave**

"Italian Digestivo" Limoncello \$10pp

#### **BEVERAGE PACKAGES**

#### **TIER ONE**

2 hours \$65 per person

#### Non-Alcoholic

Still & sparkling water, juice, soft drinks, coffee & tea

## Beer

Peroni Red Heaps Normal Non-Alcoholic XPA

## **Sparkling Wine**

NV II Folio, Prosecco Extra Dry, Veneto

## White Wine

2022 Aquilani Pinot Grigio, Friuli

## Red Wine

2022 Sibiliana, 'Sensale' Syrah, Sicily (Organic)

#### TIER TWO

2 hours \$75 per person

## Non-Alcoholic

Still & sparkling water, juice, soft drinks, coffee & tea

#### Beer

Peroni Red Heaps Normal Non-Alcoholic XPA

## **Sparkling Wine**

2023 Col Vetoraz Valdobbiadene Prosecco Superiore Brut, Glera, Veneto

#### White Wine

2022 Tenimenti Leone 'Core' Malvasia Puntinata/Greco, Lazio

## Red Wine

2022 Castello Querceto 'Blue Label' Chianti, Toscana

#### **TIER THREE**

2 hours \$100 per person

# Non-Alcoholic

Still & sparkling water, juice, soft drinks, coffee & tea

#### Beer

Peroni Red Heaps Normal Non-Alcoholic XPA

## **Sparkling Wine**

NV Bellavista Grande Cuvée Alma Brut Franciacorta, Chardonnay/ Pinot Nero/Pinot Bianco, Lombardia

#### White Wines

2021 Palmento Costanzo 'Mofete' Etna Bianco, Sicilia

2023 Lambert Chardonnay, Yarra Valley, Victoria

### **Red Wines**

2020 Generazione Alessandro 'Croceferro' Etna Rosso, Sicilia

2020 Cantalici, 'Baruffo' Chianti Classico, Tuscany (Organic)

\*Please note these are sample menus and are subject to change.

