



*Wine Bar* | SNEAKY'S FUNCTION SPACE



## MINIMUM SPEND REQUIREMENTS //

### SATURDAY DINNER

Seated - \$4,500.00

Cocktail - \$4,000.00

### FRIDAY DINNER, SATURDAY LUNCH, SUNDAY LUNCH & SUNDAY DINNER

Seated - \$4,000.00

Cocktail - \$3,500.00

### WEEKNIGHT - \$2,500.00

## FUNCTION TIMES //

LUNCH - 12:30pm-4:30pm

DINNER - 6:30pm-11:30pm

## CAPACITY //

SEATED - 60 people

COCKTAIL - 90 people

# Wine Bar

UPSTAIRS PRIVATE FUNCTION SPACE

PRIVATE BAR WITH DESIGNATED STAFF

ACCESSIBLE VIA PRIVATE ELEVATOR

OUTSIDE BALCONY

PRIVATE BATHROOMS

SPOTIFY CONNECTIVITY

TV AVAILABLE

AIR CONDITIONED

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To arrange a tour of the space, please speak with our Functions Coordinator.



# Banquet Menu's

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## SIT-DOWN MENU

FOOD SERVED IN THE MIDDLE  
OF THE TABLE TO SHARE

SOFT DRINK, JUICE + WATER  
ARE INCLUDED

SPECIAL MEALS FOR GUESTS  
WITH DIETARY REQUIREMENTS  
ARE INCLUDED

AVAILABLE FOR PRIVATE  
FUNCTIONS AND LARGE  
GROUP BOOKINGS

CAKEAGE IS INCLUDED

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For any menu alterations, please speak  
with our Functions Coordinator for a  
custom quote.

## BANQUET MENU'S

### BANQUET ONE // \$70PP

**THE SNEAKY GRAZE** - Grazing boards of salumi, formaggi and a few added extras.

**ARANCINI BALLS** - With quattro formaggi.

**POLPETTE** - Italian meatballs in a San Marzano napoletana sauce.

**MARGHERITA** - Wood oven pizza with a house made tomato base, fior di latte and basil.

**ANTONIO** - Wood oven pizza with a house made tomato base, salami, olives, provolone and fior di latte.

**FUNGHI** - Penne with local Swiss brown and porcini mushrooms, drizzled with truffle oil in a light cream sauce.

**PANCIA DI MAIALE** - Slow cooked pork belly with Sneaky's rosé and plum sauce reduction.

**SALATE** - Lettuce, cucumber, tomato, onion, olives and feta.

### BANQUET TWO // \$105PP

**THE SNEAKY GRAZE** - Grazing boards of salumi, formaggi and a few added extras.

**ARANCINI BALLS** - With quattro formaggi.

**SALT & PEPPER SQUID**

**MARGHERITA** - Wood oven pizza with a house made tomato base, fior di latte and basil.

**PROSCIUTTO PEPI** - Wood oven pizza with a house made tomato base, with roasted capsicums, onion and San Daniele prosciutto.

**GAMBERI PICCANTE** - Penne with wild caught Australian prawns, chilli and fresh basil in a rosé sauce.

**SOTTOFILETTO DI WAGYU** - Wagyu scotch fillet with chimichurri.

**SALATE** - Lettuce, cucumber, tomato, onion, olives and feta.

## CHILDREN & ADD-ON'S

### CHILDREN (12 & UNDER) // \$26PP

**THE SNEAKY GRAZE** - Grazing boards of salumi, formaggi and a few added extras.

**CHOICE OF MAIN MEAL** - Spaghetti Bolognese, Ham & Cheese Pizza, Salami & Cheese Pizza, Chicken Nuggets & Chips, Chicken Schnitzel & Chips, Fish & Chips

### DRINKS PACKAGE // \$50PP

**VIRGARA WHITE WINES** - Chardonnay, Moscato, Sauvignon Blanc, Pinot Grigio

**VIRGARA RED WINES** - Merlot, Cabernet Sauvignon, Family Blend, Malbec, Barrel Select Shiraz

**VIRGARA SPARKLING & ROSÉ** - Sparkling White, Sparkling Red, Sangiovese Rosé, Wild Rosé

**BEER ON TAP** - Sneaky's Lager, Peroni, Hard Solo, Asahi

**TEA & COFFEE**

### DESSERTS // \$12PP

**CHOICE OF TWO (ALTERNATE DROP)** -

Lime Cheesecake

Sticky Date Pudding

Vanilla Bean Panna Cotta

Tiramisu

Poached Pear

Trio of Gelati



# Set Menu's

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SIT-DOWN MENU

FOOD SERVED INDIVIDUALLY

SOFT DRINK, JUICE + WATER  
ARE INCLUDED

SPECIAL MEALS FOR GUESTS  
WITH DIETARY REQUIREMENTS  
ARE INCLUDED

AVAILABLE FOR PRIVATE  
FUNCTIONS AND LARGE  
GROUP BOOKINGS

CAKEAGE IS INCLUDED

...

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## SET MENU'S

### SET MENU ONE // \$75PP

#### STARTERS // TO SHARE

THE SNEAKY GRAZE - Grazing boards of salumi, formaggi and a few added extras.

#### MAINS // CHOICE OF

BARRAMUNDI - Cone Bay barramundi, wild rocket, cherry tomatoes, onion and Bulgarian feta.

PANCIA DI MAIALE - Slow cooked pork belly served with Kifler potatoes and Sneaky's rose and plum sauce reduction.

POLLO RIPIENO - Chicken breast on the bone, stuffed with leg ham and asiago cheese, served with gorgonzola sauce and vegetables.

SOTTOFILETTO DI WAGYU - Wagyu scotch fillet served with Kifler potatoes and chimichurri sauce.

### SET MENU TWO // \$90PP

#### STARTERS // TO SHARE

THE SNEAKY GRAZE - Grazing boards of salumi, formaggi and a few added extras.

#### ENTRÉE //

FUSILLI NAPOLETANA - House made fusilli in a traditional San Marzano tomato sauce.

#### MAINS // CHOICE OF

BARRAMUNDI - Cone Bay barramundi, wild rocket, cherry tomatoes, onion and Bulgarian feta.

PANCIA DI MAIALE - Slow cooked pork belly served with Kifler potatoes and Sneaky's rose and plum sauce reduction.

INVOLTINI - Rolled chicken thigh with bread herb filling, wrapped in prosciutto, served with chicken reduction sauce, Kifler potatoes and asparagus.

FILETTO D'OCCHIO - Eye fillet served with mash potatoes, broccolini and red wine jus.

## CHILDREN & ADD-ON'S

### CHILDREN (12 & UNDER) // \$26PP

THE SNEAKY GRAZE - Grazing boards of salumi, formaggi and a few added extras.

CHOICE OF MAIN MEAL - Spaghetti Bolognese, Ham & Cheese Pizza, Salami & Cheese Pizza, Chicken Nuggets & Chips, Chicken Schnitzel & Chips, Fish & Chips

### DRINKS PACKAGE // \$50PP

VIRGARA WHITE WINES - Chardonnay, Moscato, Sauvignon Blanc, Pinot Grigio

VIRGARA RED WINES - Merlot, Cabernet Sauvignon, Family Blend, Malbec, Barrel Select Shiraz

VIRGARA SPARKLING & ROSÉ - Sparkling White, Sparkling Red, Sangiovese Rosé, Wild Rosé

BEER ON TAP - Sneaky's Lager, Peroni, Hard Solo, Asahi

TEA & COFFEE

### DESSERTS // \$12PP

CHOICE OF TWO (ALTERNATE DROP) -

Lime Cheesecake

Sticky Date Pudding

Vanilla Bean Panna Cotta

Tiramisu

Poached Pear

Trio of Gelati



## Cocktail Menu's

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COCKTAIL FOOD WALKED  
AROUND BY SNEAKY S STAFF

SOFT DRINK, JUICE + WATER  
ARE INCLUDED

SPECIAL MEALS FOR GUESTS  
WITH DIETARY REQUIREMENTS  
ARE INCLUDED

AVAILABLE FOR PRIVATE  
FUNCTIONS ONLY

CAKEAGE IS INCLUDED

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## COCKTAIL MENU'S

### COCKTAIL ONE // \$75PP

**SMOKED SALMON** - Slices on house made croutons with tangy cream cheese.

**ARANCINI BALLS** - With quattro formaggi and San Marzano napoletana sauce.

**POLPETTE** - Italian meatballs in a San Marzano napoletana sauce.

**ASSORTED WOOD OVEN PIZZA**

**PANCIA DI MAIALE** - Slow cooked pork belly with Sneaky's rosé and plum sauce reduction.

**POLLO RIPIENO** - Chicken breast stuffed with leg ham and asiago cheese, topped with a creamy gorgonzola sauce.

### COCKTAIL TWO // \$105PP

**SMOKED SALMON** - Slices on house made croutons with tangy cream cheese.

**ARANCINI BALLS** - With quattro formaggi and San Marzano napoletana sauce.

**POLPETTE** - Italian meatballs in a San Marzano napoletana sauce.

**SALT & PEPPER SQUID** - With aioli.

**ASSORTED WOOD OVEN PIZZA**

**PANCIA DI MAIALE** - Slow cooked pork belly with Sneaky's rosé and plum sauce reduction.

**INVOLTINI** - Rolled chicken thigh with bread herb filling, wrapped in prosciutto, served with chicken reduction sauce.

**AGNELLO** - Mediterranean lamb cutlets.

## CHILDREN & ADD-ON'S

### CHILDREN (12 & UNDER) // \$16PP

**CHOICE OF MAIN MEAL -**

Spaghetti Bolognese

Ham & Cheese Pizza

Salami & Cheese Pizza

Chicken Nuggets & Chips

Chicken Schnitzel & Chips

Fish & Chips

### DRINKS PACKAGE // \$50PP

**VIRGARA WHITE WINES** - Chardonnay, Moscato, Sauvignon Blanc, Pinot Grigio

**VIRGARA RED WINES** - Merlot, Cabernet Sauvignon, Family Blend, Malbec, Barrel Select Shiraz

**VIRGARA SPARKLING & ROSÉ** - Sparkling White, Sparkling Red, Sangiovese Rosé, Wild Rosé

**BEER ON TAP** - Sneaky's Lager, Peroni, Hard Solo, Asahi

**TEA & COFFEE**

### DESSERT PLATTERS // \$12PP

Lime Cheesecake

Mini Cannoli

Sticky Date Pudding

Vanilla Bean Panna Cotta





# Grazing Station

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COCKTAIL SET UP, GUESTS  
SERVE THEIRSELVES

SOFT DRINK, JUICE + WATER  
ARE INCLUDED

SPECIAL MEALS FOR GUESTS  
WITH DIETARY REQUIREMENTS  
ARE INCLUDED

AVAILABLE FOR PRIVATE  
FUNCTIONS ONLY

CAKEAGE IS INCLUDED

ONLY AVAILABLE IN  
SNEAKY S WINE BAR OR MAIN  
RESTAURANT

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custom quote.

## GRAZING MENU'S

### GRAZING STATION // \$60PP

#### SNEAKY'S SIGNATURE GRAZING STATION //

Arancini Balls  
Meatballs  
Chicken Schnitzels  
Assorted Wood Oven Pizza  
Cold Cut Meats  
Cheeses  
Fresh and Dried Fruit  
Misto Bread  
Bread Rolls  
And a few extras

### GRAZING COCKTAIL // \$75PP

#### SNEAKY'S SIGNATURE GRAZING STATION //

Arancini balls, meatballs, chicken schnitzels, assorted wood oven pizza, cold cut meats, cheeses, fresh and dried fruit, misto bread, bread rolls and a few extras.

#### COCKTAIL //

**PANCIA DI MAIALE** - Slow cooked pork belly with Sneaky's rosé and plum sauce reduction.  
**POLLO RIPIENO** - Chicken breast stuffed with leg ham and asiago cheese, topped with a creamy gorgonzola sauce.

## CHILDREN & ADD-ON'S

### CHILDREN (12 & UNDER) // \$16PP

#### CHOICE OF MAIN MEAL -

Spaghetti Bolognese  
Ham & Cheese Pizza  
Salami & Cheese Pizza  
Chicken Nuggets & Chips  
Chicken Schnitzel & Chips  
Fish & Chips

### DRINKS PACKAGE // \$50PP

**VIRGARA WHITE WINES** - Chardonnay, Moscato, Sauvignon Blanc, Pinot Grigio

**VIRGARA RED WINES** - Merlot, Cabernet Sauvignon, Family Blend, Malbec, Barrel Select Shiraz

**VIRGARA SPARKLING & ROSÉ** - Sparkling White, Sparkling Red, Sangiovese Rosé, Wild Rosé

**BEER ON TAP** - Sneaky's Lager, Peroni, Hard Solo, Asahi

**TEA & COFFEE**

### DESSERT PLATTERS // \$12PP

Lime Cheesecake  
Mini Cannoli  
Sticky Date Pudding  
Vanilla Bean Panna Cotta