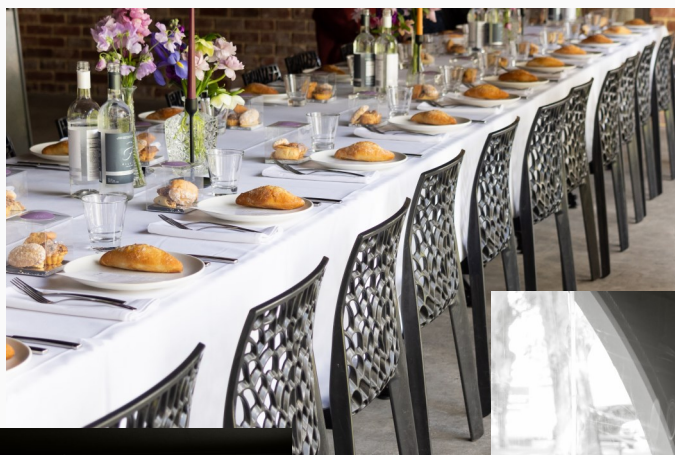




*Affresco* | SNEAKY'S FUNCTION SPACE



## MINIMUM SPEND //

WEEKEND - \$4,000.00

## FUNCTION TIMES //

LUNCH - 12:30pm-4:30pm  
DINNER - 6:30pm-11:30pm

## CAPACITY //

SEATED - 60 people  
COCKTAIL - 90 people

# Alfresco

DOWNSTAIRS SEMI-PRIVATE  
FUNCTION SPACE

SEAMLESSLY BLENDS OUTSIDE  
AND INSIDE

DIRECT ACCESS TO GRASS  
AREA

ACCESS TO OUTDOOR BAR  
(WEATHER PERMITTING)

CAN BE ENCLOSED WITH  
CAFÉ BLINDS

HEATING AVAILABLE IN  
COOLER MONTHS

...  
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

...

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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custom quote.

## 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