



# SEATED CATERING PACKAGES

PRIVATE FUNCTIONS + LARGE GROUPS

## 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.

## 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 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 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 (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** - Pinot Grigio, Chardonnay, Moscato, Sauvignon Blanc

**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