

PRIVATE DINING *menu*

1ST COURSE - TO SHARE:

FOCACCIA house baked with olive tapenade

NINO'S ANTIPASTO grilled prawns & calamari, mushroom arancini, olives, pork sausage bites, beef meatballs, salami, mozzarella, grissini & aioli.

2ND COURSE - CHOOSE ONE PER GUEST, ON THE DAY:

PORCHETTA (GF) roasted pork loin with baked peppers & onion

PENNE ORTOLANA (GFO) (V) zucchini, capsicum, eggplant, tomato and basil sauce

GRILLED FISH FILLET (GF) with mash & salsa verde

GNOCCHI BOLOGNESE (GFO) potato gnocchi in slow-cooked Wagyu beef & basil

VEAL MEDALLIONS crumbed veal, with coleslaw & roasted potatoes

ZUCCHINI RISOTTO (GF) (V) zucchini, taleggio and sun-dried tomatoes

3RD COURSE - (OPTIONAL) +\$15 PER GUEST

Dessert of the Day or **Cheese Platter** (one choice for entire group)

TO FINISH - INCLUDED IN ALL OPTIONS

COFFEE OR TEA

terms and conditions

- Second floor private room hire **minimum spend from \$1,500** (based on a minimum of 20 guests on the \$75pp set menu).
- Holding deposit of **\$500** is required and only charged in the event of cancellation.
- Cancellations made **less than 7 days** prior to the function date **will result in forfeiture of the deposit.**
- **No-shows**, a charge of **\$50 per person** will apply for each guest not in attendance.
- Final numbers and any add-ons must be confirmed **at least 3 days** prior to the date.
- Geppetto Trattoria reserves the right to reallocate the space if the deposit or final details are not received within the agreed timeframe.