



# Capriccio

## Group Bookings

For bookings of 10 people or more we offer three set menus designed to be shared.  
The food will be served in the middle of the table in true Osteria style as per the menus.

Private Dining occupancy for groups with a sit down menu  
 ♦ **Bar Area** up to 20 pax ♦ **Courtyard** up to 30 pax ♦ **Upstairs** up to 40 pax  
 for larger functions over 40 pax please *call* or *email* to discuss

### sit down menu options

<p><b>Menu one</b> \$ 35 pp</p> <p><b>Antipasto</b> wood fired focaccia stracciatella, red pepper &amp; basil prosciutto</p> <p><b>Pasta</b> <i>choose one</i> pumpkin &amp; ricotta ravioli sage brown butter ♦ orecchiette, duck sausage mixed mushroom</p> <p><b>Dolce</b> yoghurt panna cotta with blackberries</p>	<p><b>Menu two</b> \$ 45 pp</p> <p><b>Antipasto</b> wood fired focaccia prosciutto broccolini, pumpkinseed &amp; pecorino baby octopus, rocket &amp; chickpeas</p> <p><b>Pasta</b> <i>choose two</i> pumpkin &amp; ricotta ravioli sage brown butter ♦ orecchiette, duck sausage mixed mushroom ♦ farfalle, beef short rib ragu</p> <p><b>Secondo</b> <i>choose one</i> Chilli mussels ♦ whole flounder, capers, green olives &amp; pine nuts ♦ lamb ribs with smoked eggplant (radicchio, fennel, olive &amp; orange salad included)</p> <p><b>Dolce</b> passionfruit cannoli</p>	<p><b>Menu three</b> \$ 59 pp</p> <p><b>Antipasto</b> wood fired focaccia prosciutto stracciatella, red pepper &amp; basil + <i>choose two</i> baby octopus, rocket &amp; chickpeas ♦ beef carpaccio, mustard, parmesan &amp; crispy black cabbage ♦ broccolini, pumpkinseed &amp; chickpeas ♦ caprese - tomato, mozzarella &amp; basil</p> <p><b>Pasta</b> <i>choose two</i> pumpkin &amp; ricotta ravioli, sage brown butter ♦ orecchiette, duck sausage, mixed mushroom ♦ farfalle, beef short rib ragu</p> <p><b>Secondo</b> <i>choose two</i> Chilli mussels ♦ whole flounder, capers, green olives, pine nuts ♦ lamb ribs with smoked eggplant ♦ beef rump cap, beetroot &amp; balsamic onion  (radicchio, fennel, olive &amp; orange salad triple cooked potatoes &amp; rosemary included)</p> <p><b>Dolce</b> passionfruit cannoli yoghurt panna cotta with blackberries</p>
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### Wood fire menu supplements

we can offer larger style feast options to add onto your choice menu

at additional costs and function size - please discuss prior to your booking

- ♦ **Porchetta** *whole suckling pig rolled with fennel*
- ♦ **Lamb Shoulder** *with salsa verde*
- ♦ **Split Prawns** *with garlic & lemon*
- ♦ **Salt Baked Snapper** *with roasted capsicum salsa*
- ♦ **Bistecca alla Fiorentina** *1kg T-bone steak with rocket & parmesan*

sample menus only some dishes may be subject to changes

**vegetarian and gluten free options available**



## Group Bookings

### Stand up

travelling sharing plates for groups

♦ **Bar Area** up to 45 pax ♦ **Courtyard** up to 50 pax ♦ **Upstairs** up to 70 pax  
for larger functions over 70 pax please call or email to discuss

**\$25 pp**

*Choice of*

3 Small + 1 Large + 1 Sweet  
not available after 5pm

**\$35 pp**

*Choice of*

4 Small + 2 Large + 1 Sweet

**\$50 pp**

*Choice of*

5 small + 3 Large + 2 Sweet

#### Small

Focaccia  
*filled with prosciutto, provolone & rocket*

♦

Focaccia  
*filled with tomato & mozzarella*

♦

Frittata  
*classic vegetarian frittata*

♦

Chicken Liver  
*paté crostini with fried capers*

♦

Tramezzini Salmone  
*smoked salmon & mascarpone sandwiches*

♦

Tramezzini Tonnato  
*veal & tuna mayonnaise sandwiches*

♦

Arancini  
*rice balls with pecorino & black pepper*

#### Large

Manzo alla Griglia  
*beef skewers on the grill*

♦

Gamberi Fritti  
*fried king prawns with chilli aioli*

♦

Rigatoni alla Bolognese  
*classic meat ragú*

♦

Penne all'arrabbiata  
*penne with a spicy tomato sauce*

♦

Risotto  
*3 cheese risotto served out of a parmesan wheel*

♦

Lamb Ribs  
*spiced dry rubbed*

#### Sweet

Cannoli  
*filled with passionfruit cream*

♦

Tartlets  
*filled with vanilla mascarpone & blackberries*

♦

Profiterole  
*filled with chocolate custard*

♦

Cheese & Fresh Fruit Platters  
*selection of Italian & Australian cheese  
with seasonal fruit*



## **Group Bookings**

### beverages

Capriccio is a licensed venue with an excellent selection of spritzes & aperitifs, a fully stocked bar of liqueurs and spirits and an short but interesting Italian focused wine list.

Our house wine (white or red) is sourced from Sardinia for us and is what you'd expect from a great 'vino di casa'. Soft, easy drinking, great with the food.  
It comes served in 1L Jugs @ \$39 (equivalent to \$30 per bottle)

#### **Drink Packages**

Groups are able to pre select drinks or order on consumption on the day.  
However to keep things simple on the day we offer two drinks packages which offer unlimited set drinks for three hours.

Please also see our website for our full *drinks & wine list*

#### **Standard Drinks Package**

**\$30pp**

Peroni

House White / House Red

Soft Drinks / Still or Sparkling Water

#### **Premium Drinks Package**

**\$45pp**

Peroni Red / Menebrea

Prosecco / Aperol Spritz

2014 Grillo, i Versi

2014 Nero d'Avola, i Versi

Soft Drinks / Still or Sparkling Water

#### **Add-ons**

Arrival Aperol Spritz \$12pp

Arrival Prosecco \$10pp

House Spirits \$10pp Per Hour

Extra Hour \$12pp

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The drinks packages above are strictly limited to the specified beverages and are available for the whole group only for functions of 10 or more.

RSA laws apply and are enforced. In case of RSA enforcement no refunds or extensions granted and Capriccio reserves the right to refuse any guest service of alcohol according to their discretion.



**capriccio**  
**Group Bookings**  
*for functions of 10 & over*

NAME \_\_\_\_\_ PHONE \_\_\_\_\_ EMAIL \_\_\_\_\_

DATE OF FUNCTION \_\_\_\_\_ ARRIVAL TIME \_\_\_\_\_ PAX \_\_\_\_\_

please select your menu

*Sit DOWN*

**Menu 1** \$35 pp

**Pasta choice**

- pumpkin & ricotta ravioli  
sage brown butter  
or
- orecchiette, duck sausage  
mixed mushroom

**extra add on**

*at additional costs - discuss  
prior booking*

- Porchetta - (15 pax minimum)
  - Lamb Shoulder
  - Split Prawns
- Salted Baked Snapper
- Bistecca alla Fiorentina

**Menu 2** \$45 pp

**Pasta choice**

*choose two*

- pumpkin & ricotta ravioli  
sage brown butter
- orecchiette, duck sausage  
mixed mushroom
- farfalle, beef short rib ragu

**Second choice**

*choose one*

- chilli mussels
- whole flounder, capers, fennel,  
green olives & pine nuts
- lamb ribs with smoked eggplant

**Menu 3** \$59 pp

**Antipasto choice**

*choose two*

- baby octopus, rocket & chickpeas
- beef carpaccio, mustard, parmesan &  
crispy black cabbage
- broccolini, pumpkinseed & chickpeas
- caprese - tomato, mozzarella & basil

**Pasta choice**

*choose two*

- pumpkin & ricotta ravioli  
sage brown butter
- orecchiette, duck sausage  
mixed mushroom
- farfalle, beef short rib ragu

**Second choice**

*choose two*

- chilli mussels
- whole flounder, capers, fennel,  
green olives & pine nuts
- lamb ribs with smoked eggplant

*stand up*

*Travelling Sharing Plates*

**Menu 1** \$25 pp  
3 Small + 1 Large + 1 Sweet

**Menu 2** \$35 pp  
4 Small + 2 Large + 2 Sweet

**Menu 3** \$35 pp  
5 Small + 3 Large + 2 Sweet

*Small*

- Focaccia - Filled with prosciutto, provolone & rocket
- Focaccia - filled with tomato & mozzarella
- Frittata - classic vegetarian frittata
- Chicken Liver - paté crostini with fried capers
- Tramezzini Salmone - smoked salmon & mascarpone
- Tramezzini Tonnato - veal & tuna mayonnaise sandwiches
- Arancini - rice balls with pecorino & black pepper

*Large*

- Manzo alla Griglia - beef skewers on the grill
- Gamberi Fritti - fried king prawns with chilli aioli
- Rigatoni alla Bolognese - classic meat ragù
- Penne all'arrabbiata - penne with a spicy tomato sauce
- Risotto - 3 cheese risotto served out of a parmesan wheel
- Lamb Ribs - spiced dry rubbed

*Sweet*

- Cannoli - filled with passionfruit cream
- Tartlets - filled with vanilla mascarpone & blackberries
- Profiterole - filled with chocolate custard
- Cheese & Fresh Fruit Platters - selection of cheese & fruit

# beverages

Please select which beverage option you'd like to go with

**drinks package:**

Standard

Premium

on consumption

OR

**add ons:**

Arrival Spritz

Arrival Prosecco

House Spirits

Extra Hour

I would like to pre order

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## credit card details

Credit Card No: ..... Expiry Date: .....

Name of Card Holder (please print)..... CCV .....

Holding deposit of \$25 x # people up to \$500 \$.....

Signature of Card Holder..... Today's date:.....

Holding deposit only taken in case of cancelation full payment required at the end of the function  
Signing this form you agree to all of above selections and conditions of the small print below

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### *the small print*

Bookings are accepted on a first come, first served basis, returning this form doesn't guarantee you a space. However, once availability is confirmed & this form is fully completed and returned to us, you will receive an email within 24 hours confirming your booking.

Unlimited drinks packages include only drinks listed in each package for 3 hours from the start time of the function. All other beverages ordered will be charged on consumption at the end of the function. RSA laws apply & enforced.

We require any changes to final numbers 24hrs before the function or you will be charged the food portion of the missing persons. Cancellations made with less than 48 hours notice will forfeit the holding deposit.

**Rights & Responsibilities** Capriccio accepts no responsibility or liability for any loss or damage to any property belonging to the client or the client's guests. We reserve the right in our absolute discretion to exclude or remove any undesirable persons from the function or premises without liability. The client shall conduct the function in an orderly manner and in full