

BRISCOLA ITALIAN EVENT MENUS

At Briscola Italian, we pride ourselves on being event specialists. We have over 25 years of experience and we're open seven days a week. So, talk to us about your work function, corporate event, Christmas party, birthday or Christening. We tick the boxes of a great venue:

- ✓ We have a newly refurbished venue with an elegant yet casual atmosphere
- ✓ Whether it's casual or formal, big or small, we have the menus to suit
- ✓ Award winning Italian cuisine that warms the soul and fills the belly
- ✓ Heated and enclosed alfresco area for up to 20 guests
- ✓ Whole of venue bookings available for up to 55 guests

Reservations or enquiries can be made by emailing us via our website or by calling. Groups larger than ten are required to select one of our set menus below. There are different dining options, so all types of events and budgets are covered.

For dinner service, there are two sitting times to choose from: 5:30pm (two-hour table duration) or 7:45pm (unlimited duration). There are no sitting times for lunch, however reservation times are spaced accordingly. Please note, Briscola does not charge additional group service fees or venue hire fees. However, some minimum spend requirements may apply for large groups of 25+.

EVENT TERMS & CONDITIONS

Credit card details will be taken as security. Some events may require a deposit or pre-payment. When finalising numbers, ensure that you count all children, including those requiring high chairs, in the total number. Confirmed numbers will be the minimum charge, meaning no-shows or last-minute changes will be charged. A minimum 4 hours' notice is required for changes and 24 hours' notice is required for cancellations.

Your reservation and those of other patrons, are spaced carefully to ensure that our service is timely and efficient. Please ensure you and your guests are on time and that you only remain for your allotted sitting time (if applicable). Late arrivals cause delays in the kitchen and we cannot guarantee additional time at your table.

DIETARY NEEDS

All menus can be customised to suit your dietary needs. While we cater for guests with allergies and intolerances, Briscola's menu is prepared in a kitchen which handles gluten, nuts & shellfish and cannot be guaranteed allergen free. All dietary requirements must be disclosed prior to the function as not all ingredients are listed. Additional charges will apply for added meals / changes.

PAYMENT INFORMATION

Bill splitting is available. We can also set up separate food and beverage bills, so please discuss your billing requirements with us. Credit card fee 1.6% | Sunday surcharge 10% | Public Holiday surcharge 15%. Briscola is fully licensed. No BYO. You may bring your own cake. Cakeage fee is \$3pp and we will provide plates, napkins, cutlery and candles.

LUNCH BANQUET

\$35PP

20 PERSON LIMIT

GARLIC BREAD

PENNE CARBONARA / PANCETTA / GARLIC / EGG YOLK / PARMESAN / PEPPER / CREAM

SELECTION OF PIZZAS

ROCKET SALAD / SHAVED PARMESAN / FRESH PEAR / BALSAMIC GLAZE

{substitutions available for dietary requirements}

// ADD BOTTOMLESS SPARKLING WATER + \$2 pp

// ADD BOTTOMLESS SPARKLING WATER & COFFEE/ TEA + \$5 pp

// KIDS UNDER 12 = INDIVIDUAL KID'S MEALS + ICE CREAM - \$25 pp

PIZZA AND PASTA BANQUET

\$50 pp

STARTER

BRUSCHETTA / WHIPPED RICOTTA / HEIRLOOM TOMATO / BASIL / FIG GLAZE

PIZZA + SALAD

SELECTION OF PIZZAS

ROCKET SALAD / SHAVED PARMESAN / FRESH PEAR / BALSAMIC GLAZE

PASTA

RIGATONI / CHICKEN BREAST / PANCETTA / ROASTED PEPPERS / GARLIC / NAPOLI SUGO

PENNE AI FUNGHI / MUSHROOMS / GARLIC / SPRING ONION / MARSALA / CREAM

// ADD SEAFOOD PASTA \$5 pp

LINGUINE / KING PRAWNS / CHILLI / CHERRY TOMS / BRANDY / MACCHIATO SUGO

// ADD DESSERT COURSE \$10 pp

SELECT ANY DESSERT OR ALCOHOLIC BEVERAGE {VALUED UP TO \$16}

// ADD BOTTOMLESS SPARKLING WATER + \$2 pp

// ADD BOTTOMLESS SPARKLING WATER & COFFEE/ TEA + \$5 pp

// KIDS UNDER 12 = INDIVIDUAL KID'S MEAL + ICE CREAM - \$25 pp

THREE COURSE BANQUET

\$65 pp

ANTIPASTO

WARM PANE DI CASA / EVO OIL

ANTIPASTO BOARDS / LOCAL SALUME / PROSCIUTTO / GIARDINIERA / OLIVES

SEA SALT CALAMARETTI / ROCKET / GORGONZOLA MAIONESE

PIZZA + SALAD

SELECTION OF PIZZAS

ROCKET SALAD / SHAVED PARMESAN / FRESH PEAR / BALSAMIC GLAZE

MAINS

MUSHROOM CARBONARA / GARLIC / EGG YOLK / PARMESAN {v}

POLLO SALTIMBOCCA / CHICKEN BREAST / PROSCIUTTO / SAGE / VINO BIANCO

CHAT POTATO / ROAST VEG

{substitutions available for dietary requirements}

// ADD DESSERT COURSE \$10 pp

SELECT ANY DESSERT OR ALCOHOLIC BEVERAGE {VALUED UP TO \$16}

// ADD BOTTOMLESS SPARKLING WATER + \$2 pp

// ADD BOTTOMLESS SPARKLING WATER & COFFEE/ TEA + \$5 pp

// KIDS UNDER 12 = INDIVIDUAL KID'S MEAL + ICE CREAM - \$25 pp

PLATED MENU

If you're requiring a little more sophistication and prefer your meals to be individually plated, this is the set-menu for you. Your selection is required three days prior to the event.

\$69 pp TWO COURSES | entrée & main / or main & dessert

\$79 pp THREE COURSES | all three courses

{includes bottomless sparkling water}

ENTRÉE

pre-select two entrées below as alternate drop
{includes warmed pane di casa & evo oil to share}

BRUSCHETTA / WHIPPED RICOTTA / HEIRLOOM TOMATO / BASIL / FIG GLAZE {v vgn*}

VEAL & PORK MEATBALLS / NAPOLI SUGO / SHAVED PARMESAN

SEA SALT CALAMARETTI / ROCKET / GORGONZOLA MAIONESE

ARANCINI / PECORINO RISOTTO BALL / TOMATO & ROASTED PEPPER SUGO {v}

// ADD A SELECTION OF PIZZAS TO SHARE \$5 pp

MAINS

pre-select two mains below as alternate drop
{includes rocket & parmesan salads to share}

GNOCCHI / MUSHROOMS / BABY SPINACH / GORGONZOLA {v}

EGG PAPPARDELLE / SLOW COOKED THREE-MEAT RAGU / BASIL / SHAVED PARMESAN {df*}

LINGUINE / KING PRAWNS / FRESH CHILLI / GARLIC / BRANDY / MACCHIATO SUGO

CHICKEN BREAST / MUSHROOM / MARSALA CREAM SAUCE s/w ROASTED CHATS & VEG

VEAL SALTIMBOCCA / PROSCIUTTO / SAGE / VINO BIANCO s/w ROASTED CHATS & VEG
{this dish incurs a supplementary charge \$5pp}

DESSERT

pre-select two desserts as alternate drop

TIRAMISU

PANNA COTTA OF THE DAY

LIMONCELLO LEMON TART

DUO OF GELATI

// KIDS UNDER 12 = INDIVIDUAL KID'S MEAL + ICE CREAM - \$25 pp

TEN COURSE ASSAGGINI MENU

\$90 pp | MIN 4 ppl

// ADD ITALIAN BEVERAGE FLIGHT \$30 pp:

*bottomless san pellegrino mineral water
aperitivo, spritz or italian tap beer on arrival
italian digestivo or liquore at the end of your meal
coffee or tea*

CALAMARETTI / ROCKET / GORGONZOLA MAIONESE

POLPETTE / VEAL & PORK MEATBALLS / SHAVED PARMESAN

BURRATA / GRILLED PANCETTA / HEIRLOOM TOMATO / BASIL / FIG & BALSAMIC GLAZE

ROCKET SALAD / SHAVED PARMESAN / FRESH PEAR / BALSAMIC GLAZE

KING PRAWNS / CHILLI / BRANDY / FREGOLA / MACCHIATO SUGO

YOUR FAVOURITE PIZZA/ S

GNOCCHI / MUSHROOMS / BABY SPINACH / GORGONZOLA SAUCE

EGG PAPPARDELLE / SLOW COOKED THREE-MEAT RAGU / BASIL

VEAL SALTIMBOCCA / PROSCIUTTO / SAGE / VINO BIANCO s/w CHAT POTATO / ROAST VEG

SELECT ANY DESSERT OR BEVERAGE {VALUED UP TO \$16}

{substitutions available for dietary requirements}
