



CUCINA"HAY.

To book a corporate event please contact our C&E Manager: H1754-fb4@accor.com or (08) 9326 7078

Private Event bookings available **Weekdays from 1pm** and **Weekends from 12pm – 8pm**. All dietary requirements can be catered for.

60 pax maximum applies for Cocktail (including outside Area).
40 maximum with tables and chairs including outdoor area.

Flexible seating arrangement with set-ups and decorations can be arranged by the client: or quoted by the team.

FAMILY STYLE DINING PIZZA δ PASTA



\$28 PER PERSON

Served Family Style

TOASTED SOURDOUGH CIABATTA

served with olive oil and homemade dips (VG)

FETTUCCINI CARBONARA

pancetta, mushroom, egg. parmigiano, italian parsley

PENNE ARRABIATA

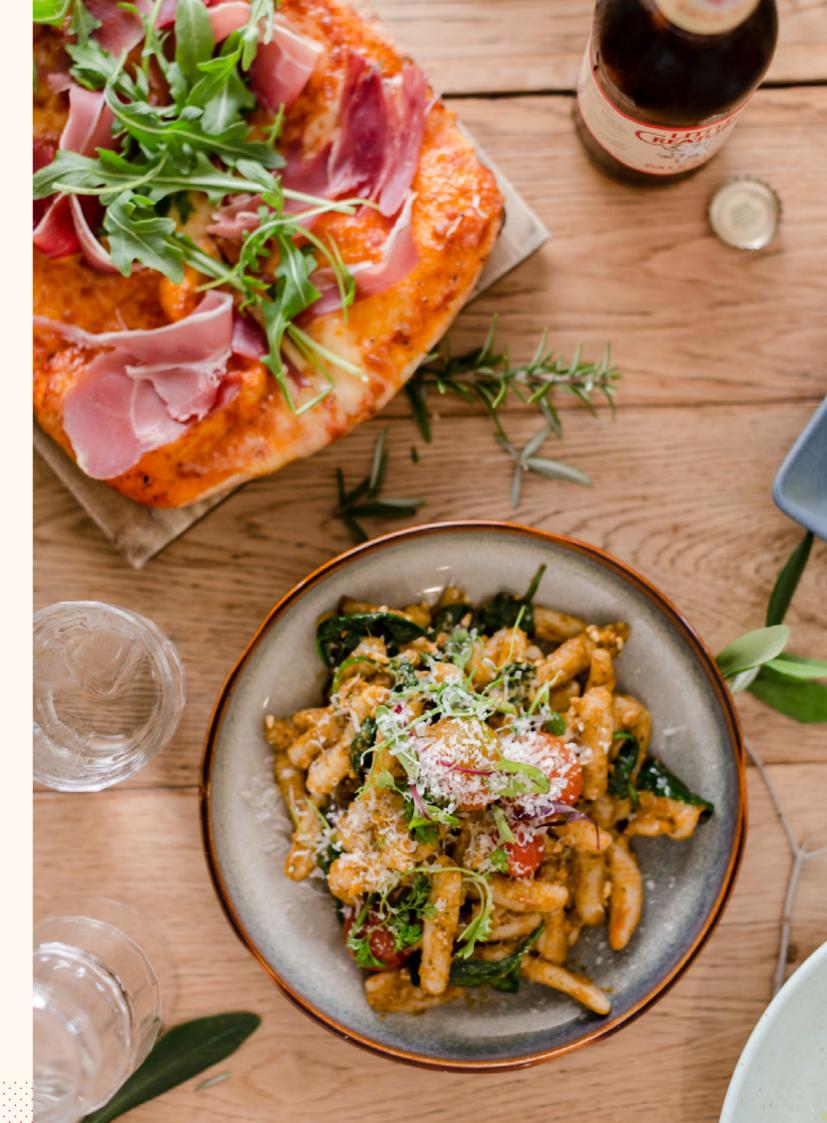
spicy tomato based sauce with penne (V)

MARGHERITA PIZZA

buffalo mozzarella, grape tomato, basil oil (V)

SMOKED CHICKEN PIZZA

cherry tomato, capsicum, mushroom, olives, mozzarella, paprika mayo





CANAPÉS

\$30 PER PERSON

BRUSCHETTA

toasted sourdough topped with tomato, basil and mozzarella (V)

SMOKED SALMON

creme fraiche, caper barries on toast

ARANCINI

pumkin and soft herbs with green chilli mayo (V)

SALT & PEPPER SQUID

with rocket and lemon aioli

BEEF MEATBALLS

with rich san marzano sauce

MAC & CHEESE CROQUETTES (V)

SUBSTANTIAL ITEMS

+\$5 PER PERSON

CHARCUTERIE

selection of cured meats, bread and pickled vegetables

PIZZA

selection of pizza slices

MINIMUM 15 PEOPLE. MAXIMUM 40 PEOPLE



TO SHARE

TOASTED SOURDOUGH CIABATTA

12
served with olive oil and
homemade dips (VG)

ARANCINI, pumkin and soft 12 herbs with green chilli mayo (V)

SALT & PEPPER SQUID with rocket 18 and lemon gioli

FRESH BUFFALO MOZZARELLA, 21
balsamic beetroot purée.
candied walnuts (V)

PAN SEARED CACCIATORINI, prawns, chargrilled lemon and ciabatta

PIZZA

mozzarella, grape tomato, basil oil

18

20

SMOKED CHICKEN, cherry tomato, capsicum, olives, mushroom, mozzarella, paprika mayo

DI PARMA, prosciutto, rocket, tomato, fresh mozzarella, olive oil

onion, chilli flakes, olives

ITALIAN SALAMI 20 Cacciatorini. coppa. tomato.

CORPORATE & GROUP BOOKING PRE-ORDER LUNCH

17

MAINS TRIO OF GNOCCHI, mixed pumpkin, spinach δ traditional gnocchi. gorgonzola cream, cherry tomato, parmigiano (GF) (V) SPAGHETTI MARINARA, prawns, scollops, garlic, chilli, capers, olive oil LAMB SHANK with saffron risotto, heirloom carrots, cherry tomato compote (GF) CHICKEN SALTIMBOCCA with sweet potato mash, broccolini (GF) FETTUCCINI CARBONARA, pancetta, mushroom, egg, parmigiano, italian parsley



CUCINA SHARED MENU

\$40 PER PERSON

Including a sparkling wine on arrival

CHARCUTERIE PLATTER

selection of cured meats, bread and pickled vegetables

ARANCINI

pumkin and soft herbs with green chilli mayo (V)

BRUSCHETTA

toasted sourdough topped with tomato, basil and mozzarella (V)

SMOKED CHICKEN PIZZA

cherry tomato, capsicum, mushroom, olives, mozzarella, paprika mayo

DI PARMA PIZZA

prosciutto, rocket, tomato, fresh mozzarella, olive oil

SPAGHETTI MARINARA

prawns, scollops, garlic, chilli, capers, olive oil

TRIO OF GNOCCHI

mixed pumpkin, spinach & traditional gnocchi, gorgonzola cream, cherry tomato, parmigiano (GF) (V)



CAPACITY

COCKTAIL

70 pax maximum including outside and furniture items removal,

INDOOR

30 pax maximum for sit-down long table dining.

SEATED

50 pax maximum for exclusive venue dining (including outside),



EVENT TYPES

Corporate Sit Down Lunch

Evening exclusive hire for both dinners and cocktail parties

Brunches for Hens, baby showers and birthdays

21st and 30th events

Engagements and baptisms/christenings

Talk to our team today about showcasing an Italian family feast or cocktail grazing table for your next event.

BEVERAGES ON CONSUMPTION

BEVERAGE PACKAGES

Cash or Prepaid Bar

1 HOUR Beverag package

\$30/pp

2 HOUR

Beverag package \$45/pp 3 HOUR

Beverag package \$60/pp

Speak to our team today about adding cocktails on arrival and tailoring your beverages to suit your event needs.

SOFT DRINKS

Cans 4.5

Coca Cola, Coca Cola No Sugar, Sprite, Fanta, Lift Lemon

Bottles

Ginger Beer, Ginger Ale, Tonic Water, Lemon Lime Bitters

San Pellegrino 4

Limonata, Aranciata, Aranciata Rossa

COFFEE

Dine-in Cup 4 | Mug 5
Takeaway Sml 4 | Med 4.5 | Lrg 5

Flat White, Cappuccino, Latte, Mocha, Long Black, Short Macchiato, Chai Latte, Hot Chocolate

JUICE

Apple, Pineapple, Orange,
Cranberry

TEA

English Breakfast, Earl Grey. 4
Green Tea, Peppermint,
Camomile

Cold

Ice Latte. Iced Long Black.

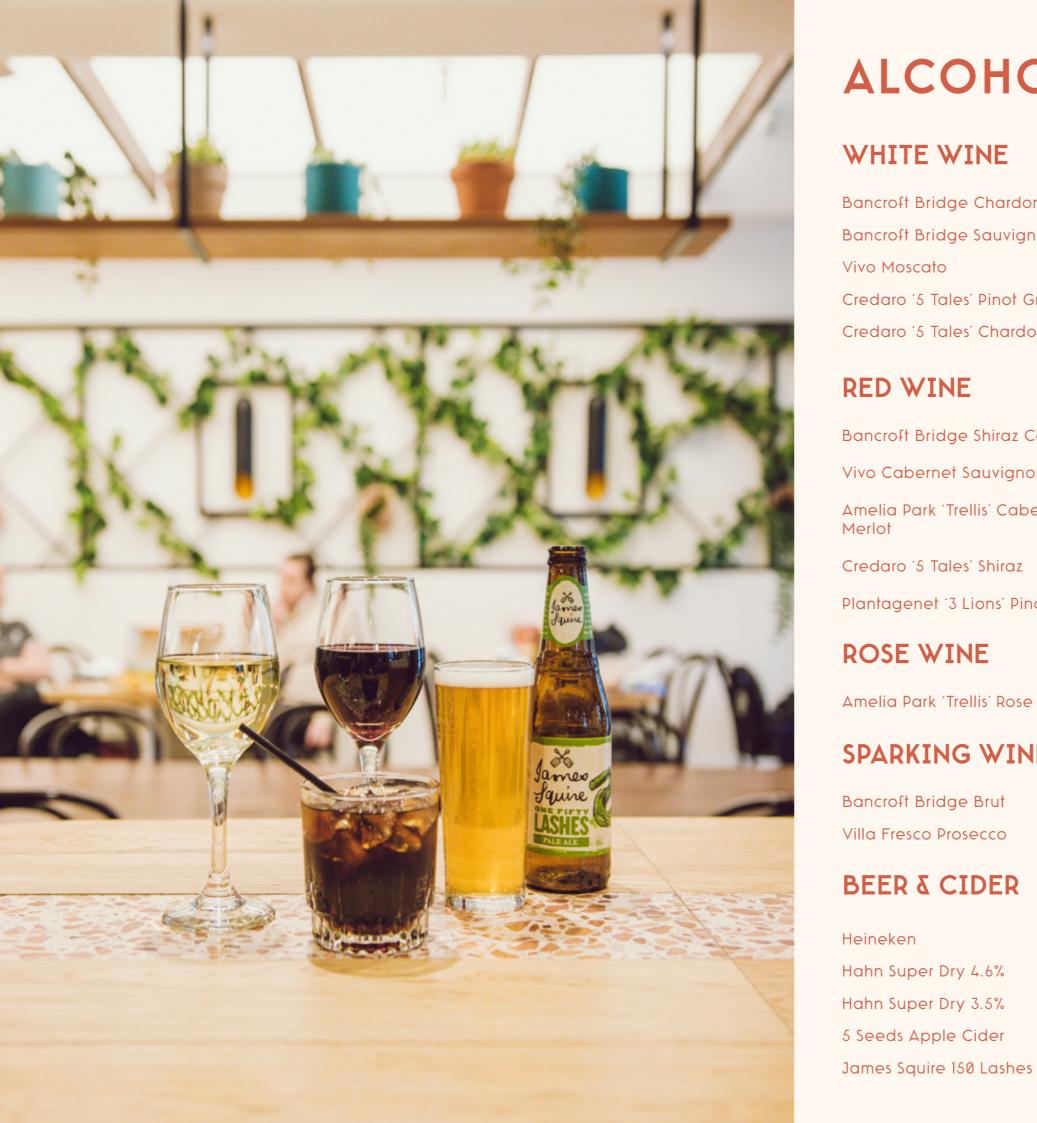
Peach Iced Tea. Iced

Chocolate

Additions: Cream or Ice Cream 0.5

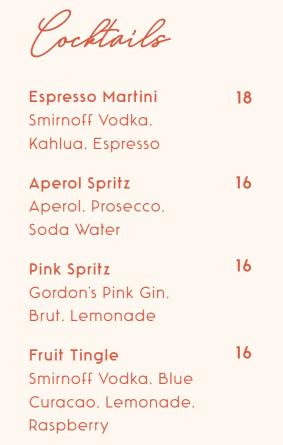
Choose from: Full Cream. Skim. Soy. Almond. Lactose Free. Oat Milk





ALCOHOLIC

WHITE WINE	GLS	BTL	
Bancroft Bridge Chardonnay	7.5	35	
Bancroft Bridge Sauvignon Blanc	7.5	35	Espre
Vivo Moscato	8	38	Smirr Kahlı
Credaro '5 Tales' Pinot Gris	9.5	45	
Credaro '5 Tales' Chardonnay	9.5	45	Aper Aper Sodo
RED WINE			Pink
Bancroft Bridge Shiraz Cabernet	7.5	35	Gord Brut.
Vivo Cabernet Sauvignon	8	38	
Amelia Park 'Trellis' Cabernet Merlot	9.5	45	Fruit Smirr Cura
Credaro '5 Tales' Shiraz	9.5	45	Rasp
Plantagenet '3 Lions' Pinot Noir	11	50	
Plantagenet '3 Lions' Pinot Noir ROSE WINE	11	50	RTDS
	9.5	50 45	Jack Dani
ROSE WINE			
ROSE WINE Amelia Park 'Trellis' Rose			Jack Dani Canadian
ROSE WINE Amelia Park 'Trellis' Rose SPARKING WINE	9.5	45	Jack Dani Canadian Gordon's (Smirnoff D
ROSE WINE Amelia Park 'Trellis' Rose SPARKING WINE Bancroft Bridge Brut Villa Fresco Prosecco	9.5 7.5	45 35	Jack Dani Canadian Gordon's (
ROSE WINE Amelia Park 'Trellis' Rose SPARKING WINE Bancroft Bridge Brut	9.5 7.5	45 35	Jack Dani Canadian Gordon's (Smirnoff D
ROSE WINE Amelia Park 'Trellis' Rose SPARKING WINE Bancroft Bridge Brut Villa Fresco Prosecco	9.5 7.5	45 35	Jack Dani Canadian Gordon's (Smirnoff D
ROSE WINE Amelia Park 'Trellis' Rose SPARKING WINE Bancroft Bridge Brut Villa Fresco Prosecco BEER & CIDER	9.5 7.5	45 35 45	Jack Dani Canadian Gordon's (Smirnoff D HOUSI
ROSE WINE Amelia Park 'Trellis' Rose SPARKING WINE Bancroft Bridge Brut Villa Fresco Prosecco BEER & CIDER Heineken	9.5 7.5	45 35 45	Jack Dani Canadian Gordon's (Smirnoff D HOUSI Smirnoff V Gordon's (



12.5 niels & Cola an Club & Dry Gin & Tonic Double Black E SPIRITS 8.5 Vodka Gin erg Rum Jim Beam Bourbon

Bacardi Rum

Johnnie Walker Scotch

8.5

9.5

