

PRIVATE FUNCTIONS AT

# COCCOBELLO



## SHARED MENU

**ANTIPASTI:** choose 3  
**PASTA:** choose 2  
**MAINS:** choose 2  
**DESSERTS:** choose 2

**\$80 PER PERSON**



## ANTIPASTI

### TAGLIERE DI SALUMI GF

italian Prosciutto DOP, salame, bresaola, in house made mixed pickle, crispy bread.

### PARMIGIANA GF

eggplant and zucchini, scamorza affumicata (smoked cheese), tomato salsa.

### CAPRESE DI BUFALA GF

mixed cherry tomato salad with buffalo mozzarella & evo

### ARANCINI V GF

asparagus, leek and asiago cheese risotto balls

### POLENTA MUSHROOM V GF

mixed sautéed mushrooms served on a creamy polenta with parmesan, asiago cheese and parsley

### POLENTA POLPETTE GF

pork & veal polpette, tomato sugo with prosciutto and peas, pecorino cheese

## PASTA

### TORTELLINI

hand made veal & prosciutto egg pasta tortellini with; (please choose)

~ house broth 'in brodo'

~ bolognese

~ OR ham, cream & parmesan

### LINGUINE MARE GF available

linguine with, prawns, scallops, and Australian blue swimmer crab, tomato, garlic, shallots, parsley, cherry tomatoes basil

### PASTA MELANZANE V GF available

tube pasta with eggplant, smoked scamorza, dry ricotta, parmesan, tomato & basil

### PASTA ALLA GENOVESE GF available

tube pasta with traditional slow cooked beef and onion sugo

### GNOCCHI GF available

hand made potato gnocchi with; (please choose)

~ Neapolitan sauce & basil V

~ bolognese

~ OR gorgonzola, spinach & walnut V

## MAINS

### CHICKEN <sup>GF</sup>

half deboned chicken, truffle cream sauce, cos lettuce with Caesar dressing

### BARRAMUNDI <sup>GF</sup>

pan-seared WA Barramundi fillet with cauliflower purée, fried Brussel sprouts, fennel.

### BEEF TAGLIATA <sup>GF</sup>

chargrilled grass-fed Australian Scotch fillet with crunchy potatoes and beef jus

## KIDS MAINS

### TUBE PASTA available <sup>GF</sup>

with; *(please choose)*

~ Neapolitana sauce

~ Bolognese

~ Ham, cream & parmesan sauce

### OR

### CHICKEN COTOLETTA <sup>GF</sup> available

crumbed chicken breast with crunchy potatoes

## DESSERTS

### TORTINO GIANDUJA <sup>GF</sup>

hazelnut chocolate fondant with house made zuppa inglese ice cream, almond and chocolate crumble, raspberries

### TORTA CAPRESE <sup>GF</sup>

almond meal and and lemon torta caprese with house made lemon sorbet, strawberries, and edible flowers

### TIRAMISU <sup>GF</sup>

classic tiramisù

## KIDS GELATI

### HOUSE MADE GELATI <sup>GF</sup>

~ roasted almond

~ vanilla

~ zuppa Inglese

### HOUSE MADE SORBET <sup>GF</sup> vegan

~ lemon

~ chocolate

## GOOD TO KNOW

**MINIMUM NUMBERS:** We ask for a minimum of 30 adults. For functions with less adults, we ask for a minimum spend of \$3300.

**SHARED BANQUET:** All courses are shared and the different dishes are placed in the middle of the tables.

**DIETARIES:** Dietary requirements have to be communicated before the event. We will cater for special requirements and serve alternatives where needed. We will charge accordingly for the service

**KIDS (up to 12 yrs):** \$30 per child for main course & gelati. Kids meals need to be pre-ordered a couple of days prior.

**BEVERAGES:** All drinks are charged on consumption. No BYO. We recommend pre-choosing wines by the bottle and selecting a smaller choice of beers, spirits and cocktails for the day.

**DECORATION:** We can set up name tags for you. For a bigger setup with further seating arrangements, bonbonniere, table decoration, etc., we recommend organising someone to come in on the day to take care of installing the decoration and dressing the tables for you. Alternatively, we can set everything up for you at an additional hourly rate.

**LINEN HIRE FEE:** If requested, a \$150 linen hire fee will be charged on top of the total amount to the main bill.  
**SEATING CHART:** We kindly ask you to submit a seating chart 2 days prior indicating where guests with dietary requirements as well as kids are seated.

**DURATION OF EVENT:** All our private functions have a duration of 4 hours. Extra time fee: \$500/h – room hire fee.

**OTHER FUNCTIONS:** We reserve the right to hold other functions simultaneously in other areas of the venue.

### ALLERGENS:

While we offer gluten free options, we are not a gluten free kitchen. Cross-contamination could occur. We are unable to guarantee that any items can be completely free of allergens. Not all ingredients are listed on this menu that go into our dishes. **It is important to mention all allergies and intolerances to our staff.**

