

OSTERIA COURTYARD

Function Information Kit





OUR PRODUCE AND MENUS

In Italy an *Osteria* was originally a place serving wine and simple food. Lately, the emphasis has shifted to the food, but menus tend to be short, with an importance placed on local specialties such as pasta, grilled meat or fish, and often served at shared tables. At Osteria we value fresh local produce, sourcing the majority of our ingredients from local farms and suppliers if we do not grow it in our own gardens. We also pride ourselves on creating menus to cater to any style of function or we can create a custom menu to best suit you.

Please note Function menus are subject to change



Brunch/Lunch

(Minimum 12 People)

Our versatile brunch menu is perfect for celebrating special occasions in an intimate and relaxed setting. Whether you're planning an elegant ladies luncheon or a low-key baby shower, we've designed some simple, seasonal and delicious bites to make light entertaining a breeze. Available to be served as either a buffet or table display, guests are free to enjoy a selection of both sweet and savoury nibbles at their leisure

Savoury \$5 each

- Smoked leg ham, tomato & scamorza mini croissant
- Tomato & whipped ricotta bruschetta drizzled with apple balsamic
- Chicken, avocado and garden pesto panini
- Hot salami, spinach and smoked mozzarella panini
- Crab, lemon and rocket tartlet
- Roasted pumpkin, feta and oven dried tomato quiches
- Sage chicken sausage rolls with a spicy salsa verdé

Sweet \$4 each

- Plain scones with jam and cream
- Fruit and custard tartlet
- Orange and almond cake
- Chocolate dipped strawberries
- White chocolate and raspberry friand G/F
- Chocolate brownies
- Fresh muffins.

Cold press Juices 1L Jugs \$32

- Green Juice
- Vegetable Juice
- Seasonal Juices

Wedding - Sharing The Love

(Minimum 10 People)

Extend your special celebrations with a pre-wedding catch up or post-wedding recovery session, as you mingle with guests over some much-needed breakfast fuel! Take the stress out of cooking and instead take advantage of our nourishing brekkie menu, featuring all your morning-after favourites. Beginning with locally sourced bacon and eggs, we also have a range of delicious add-ons available for something more substantial.

Post wedding breakfast

Let's start \$17.50 per person

- Scrambled eggs
- Local grilled bacon rashers
- Locally baked sourdough toast
- Grilled Roma tomatoes with basil
- In-house tomato chutney

A little more \$2.50ea

- Baked mushrooms with thyme butter
- Organic local avocados with lemon and sea salt
- Hash browns

Let's keep going

- Smoked salmon and lemon \$3.50
- Bangalow leg ham \$4.00
- Wilted greens with supa seeds
and lemon oil \$4.00
- Seasonal fruit \$50

(serves 10 people)



Sharing The Fork

(Minimum 20 People)

From memorable birthday celebrations to spirited Christmas parties, we love bringing people together to celebrate milestones over good food and great service! Whatever the celebration, our tasty menu options are designed to be shared and enjoyed amongst family and friends.

Our Sharing The Fork menu includes a range of delicious, seasonal and locally-sourced dishes for both stand-up events and sit-down occasions. From bite-sized canapes bursting with flavour to hearty Italian-inspired pizzas, our menu is designed to keep bellies full and guests happy as you soak up the atmosphere and create lifelong memories!

Choose 4 canapes & 2 pizzas @ \$30pp

Canapes

(note each guest will receive one bite size piece of each canape)

- Prawn twisters served with a lemon aioli
- Lamb and rosemary kofta served with a rich sugo
- Mushroom, goats cheese and thyme tartlet
- Roasted pumpkin and oven dried tomato tarts
- Parmesan crumbed chicken goujons served with a herb aioli
- Sage and pistachio sausage rolls with in-house tomato and chilli sauce

Pizzas

(2 slices of each pizza per person)

- Prosciutto Crudo - Fior di latte, fresh Roma, prosciutto & arugula
- Tartufo - Fior Di Latte, wild local mushrooms, arugula truffle oil
- Margarita - fresh Byron Bay mozzarella garden fresh basil
- Pepperoni & Black olive

(Subject to change)





Just Feed Us

(Minimum 16 People)

Shared menu \$47 per person

Entrée

Warm toasted bread with dukkha spice and extra virgin olive oil
Crispy fried squid, chilli jam and fresh lime
Salumi board with cured meats, house pickles and Kalamata olives
Char - grilled pears, asparagus and buffalo mozzarella salad

Mains

Gnocchi - in house made ricotta gnocchi "Aglio e olio" with chilli, garlic, garden herbs and crisp prosciutto
Bucatini - in house made pasta tossed with basil pesto, semi dried tomatoes and pecorino cheese
Prosciutto crudo pizza - fior di latte, fresh Roma tomatoes, prosciutto & arugula
Tartufo pizza - fior di latte, wild local mushrooms, arugula, truffle oil.
Seasonal greens, supa seeds and lemon oil
Coz, Osteria's garden herbs and balsamic dressing
Seasonal changes will occur



Chef On Fire

(Minimum 30 People)

So you want to create a truly awesome atmosphere for your special celebration? What better way to bring people together and set the mood for your event than a relaxed, authentic and flavour-filled barbeque in our courtyard!

Our Chef on Fire menu is an interactive dining experience for group gatherings with a difference. Choose from a mouth-watering menu selection and let our chef fire up the barbeque, as we serve your guests freshly grilled dishes exploding with flavour. With a range of juicy meat, seafood and vegetable dishes our Chef on Fire menu has something for everyone.

Choose 5 items \$35

Items barbequed and served by a chef in the Osteria courtyard

- Pesto chicken skewer drizzled with aioli
- Grilled white fish topped with a balsamic tomato salsa
- King Prawn skewer marinated with a garlic and lemon rub, drizzled with herb oil
- In-house fennel and pork sausage accompanied by Osteria's tomato chutney
- Lamb cutlets spiked with rosemary, served with in-house garlic dip
- Chicken tossed in salsa verde, served on a quinoa and pickled vegetable salad
- Atlantic salmon goujons with pink peppercorn aioli
- Grilled zucchini fritter with goats cheese
- Sweet corn fritters with in-house tomato chutney and goats cheese.
- Mushroom & Bocconcini cheese skewers with salsa verde



ALTERNATE DROP MENU

(Minimum 20 people)

2 Course Alternate drop - \$60

3 Course Alternate drop - \$69

Please select 2 items from each option



Entrée

- Gnocchi, black pepper, cured pork & chilli sauce, topped with crispy bacon and crunchy herbs
- Asian inspired Rare beef salad, topped with a fresh herb salad and fried shallots
- Grilled prawns, avocado, watercress, baby beets & fennel salad
- Parmesan crumbed chicken on pea and mint puree with tomatoes, herb & goats cheese salad
- House made Fusilli pasta in a Genoa classic sauce of basil pesto, peas, cream

Mains

- Baked locally caught fish, herbed chats, tomato, caper, lemon & herb salad
- Eye Fillet, crispy chats, wilted greens, red wine reduction
- Lamb rack, baby carrots, smashed potato, peas, rosemary glaze
- Crispy skinned chicken breast, peppornata, herb risotto.

Desserts

- Vanilla bean panna cotta, strawberries, mint salad
- Warm chocolate tart, blueberry compote, double cream
- Honey & spice poached pear, almond biscotti, vanilla ice-cream
- Lemon tart, double cream
- Wild berry semi-fredo, almond biscotti



BEVERAGE

We offer beverage packages and bar selections on consumption. Our experienced staff can support and guide you with the best options to cater for your day

Basic Beverage Package

4 Hour Package - \$44.00

Casa Bianco, Casa Sangiovese/Merlot, Mad Fish Sparkling
Stone & Wood Pacific Ale, Stone & Wood Garden Ale, Cascade Premium Light.
(these are subject to change - but will remain similar).

****Premium beer an additional \$4pp, select 1 beer from Corona and Peroni Legggera****

- 5 Hour Package - \$54.00 - As above.
- 6 Hour Package - \$64.00 - As above.

Premium Beverage Package

4 hour package - \$56.00

Ataahua Sauvignon Blanc, Laughing Jack Shiraz, Rivani Prosecco
Stone & Wood Pac Ale, Stone & Wood Garden Ale, Cascade Premium
Light.

****Choice of Corona, Asahi and Peroni Legggera.****

(these are subject to change - but will remain similar).

Coke, Sprite, Lift, OJ and Apple Juice.

- 5 hour package - \$66.00 - As above.
- 6 hour package - \$76.00 - As above.

Deluxe Beverage Package

4 hour package - \$90.00

Kalleske Shiraz, Astrolabe Sauvignon Blanc, Moet
Stone & Wood Pacific Ale, Stone & Wood Garden Ale, Peroni Legggera, Cascade
Premium Light

(these are subject to change - but will remain similar).

Coke, Sprite, Lift, OJ and Apple Juice.

- 5 hour package - \$102.00 - As above.
- 6 hour package - \$114.00 - As above.

Arrival Cocktails \$10.50

Aperol spritz
Classic Mojito
Pimms Cup
Caprioska
Passionfruit Mojito