



Christmas

2018 FUNCTION GUIDE

Sneaky's



WINE BAR

Private lunch or dinner in our new Wine Bar
Private events are available for groups of 40 to 100

COCKTAIL MENUS

50 per head

Min. 60 people

MENU

Arancini Balls stuffed with onion, bacon mushroom, capsicum with Napoletana sauce

Smoked salmon slices on house made croutons with a tangy cream cheese

Pork Belly slices served with Sneaky's rose and plum sauce reduction

Italian Meatballs House made beef and pork meatballs with cheese and parsley, cooked in Napoletana sauce

Chicken Involtini rolled chicken thigh fillet with a herb filling, wrapped in bacon

Wood Oven Pizza

DESSERT

Mini cannoli with a ricotta stuffing

65 per head

Min. 40 people

MENU

Arancini Balls stuffed with onion, bacon mushroom, capsicum with Napoletana sauce

Italian Meatballs House made beef and pork meatballs with cheese and parsley, cooked in Napoletana sauce

Torta Salata slices of Italian quiche

Pork Belly slices served with Sneaky's rose and plum sauce reduction

Salt & Pepper Squid

Chicken Involtini rolled chicken thigh fillet with a herb filling, wrapped in bacon

Smoked Salmon slices on house made croutons with tangy cream cheese

Wood Oven Pizza

DESSERT

Panna Cotta Vanilla bean, with a mixed berry coulis and sweet polenta crumb

FORMAL DINNER

SNEAKY'S EVENT PACKAGE | 75 pp

30-60 people

Includes private room hire and setup in the Wine Bar

ENTREE

Antipasto Platters | selection of cold cut meats, with seasonal marinated delicacies and cheeses

MAIN

choice of

Pollo Ripieno | Chicken breast on the bone stuffed with leg ham and fontina cheese, with creamy gorgonzola sauce and seasonal vegetables

Sotto Filetto | delicate, marbled wagyu beef, with baby potatoes and green salad

Barramundi | Cone bay barramundi with a rocket, baby roma tomato, Spanish onion and feta salad

DESSERT

Vanilla Bean Panna Cotta | topped with a coulis and a sweet polenta crumb

ADDITIONAL COCKTAIL MENU OPTIONS

Fresh & Kilpatrick Oysters

Italian Meatballs House made, with an Italian Napoletana sauce

Zucchini Flowers battered and stuffed with ricotta

*Antipasto Skewers selection of cold meats, seasonal marinated
delicacies and cheeses*

*Vitello Tonnato Cold slices of braised veal, topped with a creamy
tuna mayonnaise and caper berries*

*Schiacciata Garlic pizza base with roma tomato, fior di latte
cheese, Prosciutto & basil, drizzled with extra virgin olive oil*

GF & Vegan options available upon request



GRAZING STATION

A selection of cold cut meats, Arancini balls, seasonal marinated delicacies, a variety of Italian & imported cheeses, various crackers, dips, breads, wood oven pizzas, dried & fresh fruit

(POA)





SET MENUS

Set menus are required for group bookings 20 and over

MENU 1

SNEAKY'S SET MENU | 55 pp

ENTREE

Antipasto Platters | *selection of cold cut meats, with seasonal marinated delicacies and cheese*

MAIN

choice of

Chicken Involtini | *rolled chicken thigh fillet with a parmesan and herb filling, wrapped in bacon, served with baby potatoes and a champagne reduction*

Sotto Filetto | *delicate, marbled wagyu beef, with baby potatoes and green salad*

Barramundi | *drizzled with a caramelised vinaigrette served on a bed of rocket, baby roma tomato, Spanish onion and feta salad*



MENU 2

SNEAKY'S SET MENU | 75 pp

STARTERS

Antipasto Platters | selection of cold cut meats, with seasonal marinated delicacies and cheese

ENTREE

Fusilli Napoletana | Pasta with a premium tomato sauce with a touch of herbs

MAIN

choice of

Pollo Ripieno | Chicken breast on the bone stuffed with leg ham and fontina cheese, with creamy gorgonzola sauce and seasonal vegetables

Sotto Filetto | delicate, marbled wagyu beef, with baby potatoes and green salad

Barramundi | drizzled with a caramelised vinaigrette served on a bed of rocket, baby roma tomato, Spanish onion and feta salad

DESSERT

Vanilla Bean Panna Cotta | topped with a lemon curd and a sweet polenta crumb

MENU 3

SNEAKY'S SET MENU | 100 pp

STARTERS

Misto | *Grazing boards with a blend of our formaggi & salumi plates, plus a few added extras*

ENTREE

Share platters of Seafood | *Fresh prawns & Oysters*

MAIN

choice of

Chicken Involtini | *rolled chicken thigh fillet with a parmesan and herb filling, wrapped in bacon, served with baby potatoes and a champagne reduction*

Sotto Filetto | *delicate, marbled wagyu beef, with baby potatoes and green salad*

Pork Belly | *served with smashed potato, drizzled with a Virgara rosé and plum sauce*

Barramundi | *drizzled with a caramelised vinaigrette served on a bed of rocket, baby roma tomato, Spanish onion and feta salad*

DESSERT

Poached Pear | *Shiraz poached pear with cinnamon and cloves, with a vanilla mascarpone whipped cream*

SIDES

Bread rolls & Mediterranea Salad

DRINKS PACKAGE

35 PER PERSON

Bubbly on entry

Tap Beer / Cider - Soft Drinks - Tea / Coffee

Virgara Wines White | Chardonnay - Sauvignon Blanc - Moscato

Virgara Wines Red | Merlot - Shiraz - Cabernet Sauvignon - Rosé

PRE-DINNER DRINKS & CANAPES

18 PER PERSON

Italian Meatballs - Smoked Salmon

Torta Salata - Vitello Tonnato

1.5 hour Drinks Package

DESSERT BANQUET

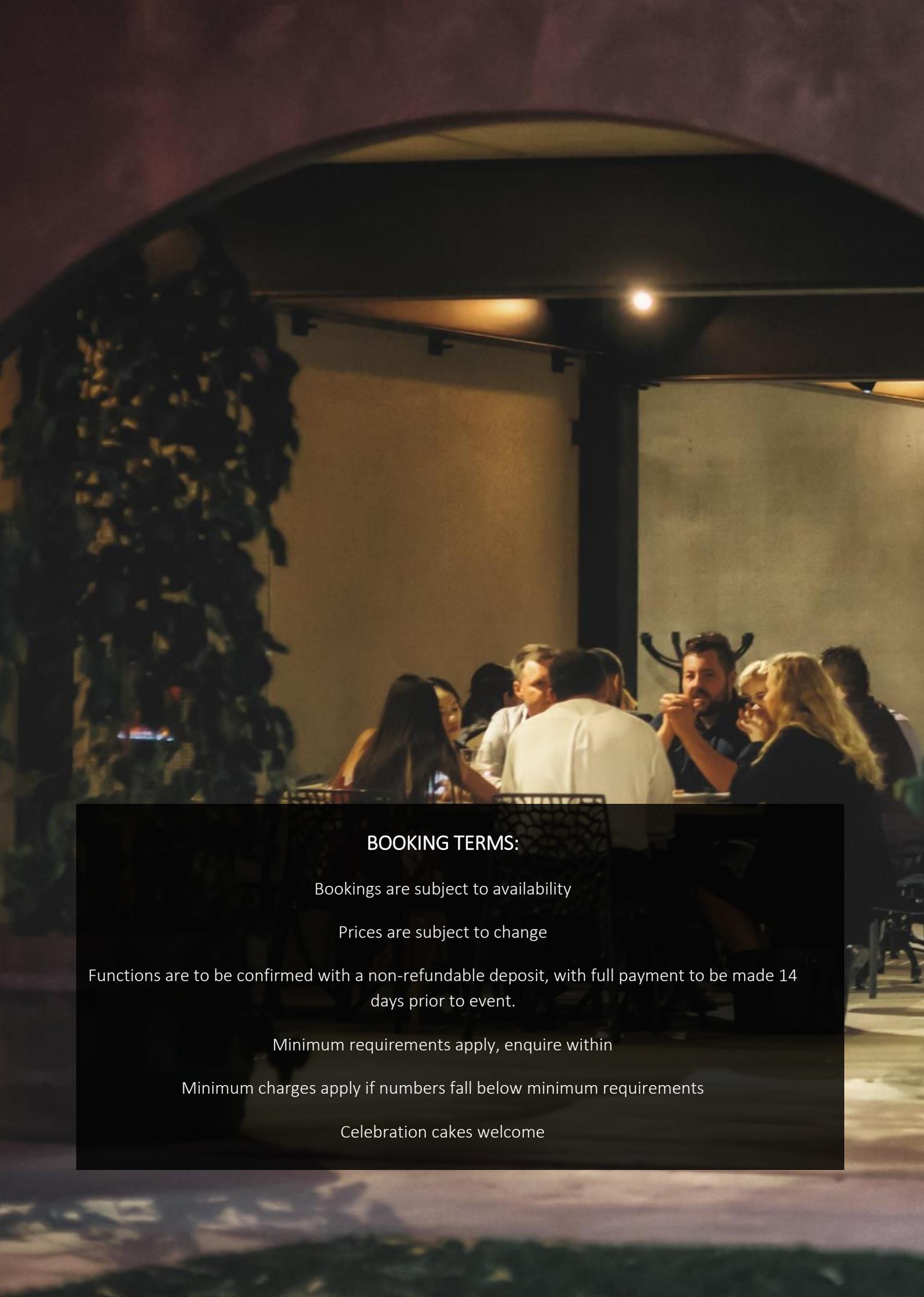
10 PER PERSON

A variety of

Various tarts & Cannoli

Vanilla Bean Panna Cotta

Baked Lime Cheesecake



BOOKING TERMS:

Bookings are subject to availability

Prices are subject to change

Functions are to be confirmed with a non-refundable deposit, with full payment to be made 14 days prior to event.

Minimum requirements apply, enquire within

Minimum charges apply if numbers fall below minimum requirements

Celebration cakes welcome