



SEATED CATERING PACKAGES

PRIVATE FUNCTIONS + LARGE GROUPS

BANQUET MENU'S

BANQUET ONE // \$75PP

THE SNEAKY GRAZE - Grazing boards of salumi, formaggi and a few added extras.

ARANCINI BALLS - With quattro formaggi.

POLPETTE - Italian meatballs in a San Marzano napoletana sauce.

MARGHERITA - Wood oven pizza with a house made tomato base, fior di latte and basil.

ANTONIO - Wood oven pizza with a house made tomato base, salami, olives, provolone and fior di latte.

FUNGHI - Penne with local Swiss brown and porcini mushrooms, drizzled with truffle oil in a light cream sauce.

PANCIA DI MAIALE - Slow cooked pork belly with Sneaky's rosé and plum sauce reduction.

SALATE - Lettuce, cucumber, tomato, onion, olives and feta.

BANQUET TWO // \$110PP

THE SNEAKY GRAZE - Grazing boards of salumi, formaggi and a few added extras.

ARANCINI BALLS - With quattro formaggi.

SALT & PEPPER SQUID

MARGHERITA - Wood oven pizza with a house made tomato base, fior di latte and basil.

PROSCIUTTO PEPI - Wood oven pizza with a house made tomato base, with roasted capsicums, onion and San Daniele prosciutto.

GAMBERI PICCANTE - Penne with wild caught Australian prawns, chilli and fresh basil in a rosé sauce.

SOTTOFILETTO DI WAGYU - Wagyu scotch fillet with chimichurri.

SALATE - Lettuce, cucumber, tomato, onion, olives and feta.

SET MENU'S

SET MENU ONE // \$80PP

STARTERS // TO SHARE

THE SNEAKY GRAZE - Grazing boards of salumi, formaggi and a few added extras.

MAINS // CHOICE OF

BARRAMUNDI - Cone Bay barramundi, wild rocket, cherry tomatoes, onion and feta.

PANCIA DI MAIALE - Slow cooked pork belly served with Kifler potatoes and Sneaky's rose and plum sauce reduction.

POLLO RIPIENO - Chicken breast on the bone, stuffed with leg ham and asiago cheese, served with gorgonzola sauce and vegetables.

SOTTOFILETTO DI WAGYU - Wagyu scotch fillet served with Kifler potatoes and chimichurri sauce.

SET MENU TWO // \$95PP

STARTERS // TO SHARE

THE SNEAKY GRAZE - Grazing boards of salumi, formaggi and a few added extras.

ENTRÉE //

FUSILLI NAPOLETANA - House made fusilli in a traditional San Marzano tomato sauce.

MAINS // CHOICE OF:

BARRAMUNDI - Cone Bay barramundi, wild rocket, cherry tomatoes, onion and feta.

PANCIA DI MAIALE - Slow cooked pork belly served with Kifler potatoes and Sneaky's rose and plum sauce reduction.

INVOLTINI - Rolled chicken thigh with bread herb filling, wrapped in prosciutto, served with chicken reduction sauce, Kifler potatoes and asparagus.

FILETTO D'OCCHIO - Eye fillet served with mash potatoes, broccolini and red wine jus.

CHILDREN (12 & UNDER) // \$26PP

THE SNEAKY GRAZE - Grazing boards of salumi, formaggi and a few added extras.

CHOICE OF MAIN MEAL

Spaghetti Bolognese

Ham & Cheese Pizza

Salami & Cheese Pizza

Chicken Nuggets & Chips

Chicken Schnitzel & Chips

Fish & Chips

DRINKS PACKAGE // \$55PP

VIRGARA WHITE WINES - Pinot Grigio, Chardonnay, Moscato, Sauvignon Blanc

VIRGARA RED WINES - Merlot, Cabernet Sauvignon, Family Blend, Malbec, Barrel Select Shiraz

VIRGARA SPARKLING & ROSÉ - Sparkling White, Sparkling Red, Sangiovese Rosé, Wild Rosé

BEER ON TAP - Sneaky's Lager, Peroni, Hard Solo, Asahi

TEA & COFFEE

DESSERTS // \$13PP

CHOICE OF TWO (ALTERNATE DROP)

Lime Cheesecake

Sticky Date Pudding

Vanilla Bean Panna Cotta

Tiramisu

Poached Pear

Trio of Gelati