

NON-EXCLUSIVE GROUP BOOKINGS AT POSTINO OSTERIA

Postino Osteria's prime location and award-winning chefs are ideal for your next group booking (10-30 guests).

Book your event in 5 easy steps! Step 1 - Choose your time _____ date ___ / ___ / 20___ Step 2 - Choose your number of guests Adults: ___ Under 18 years: ___ Under 12 years: ___ Step 3 - Choose a menu ☐ Postino Package \$79pp ☐ Priority Package \$99pp ☐ Children's Menu (For children under 12 years) \$30pp Dietary Requirements or Allergies Special requests / Occasion Step 4 - Choose your drinks **Beverage Package? Welcome Drinks on Arrival? Choose Your Own Drinks? Tier 1** ☐ 2hrs \$65 ☐ "Italian Aperitivo" Aperol Spritz \$18pp Beverages on consumption -Select on the day **Tier 2** 2hrs \$75 **Something Sweet Before You Leave?**

Step 5 - Enter your Confirmation Details and return this page to info@postino.au

☐ "Italian Digestivo" Limoncello \$10pp

Tier 3 2hrs \$100

Full Name / Company	
Contact number	
Email address	
Credit card number	
Cardholder name	
Expiry date	CVC number
T&C	Credit card details are required to secure all bookings. We request 7 days' notice for a cancellation or decrease in guest numbers by more than 50%. This booking is guaranteed to the value of \$50 per guest based on the last confirmed guest numbers. Pricing is inclusive of GST. For groups of 10 or guests, a 10% service charge will be to the final bill. For bookings on a public holiday, there is an additional public holidays surcharge of 15% added to the final bill. A card processing fee applies to all transactions; 1.65% for credit cards, 0.55% for EFTPOS cards. Thank you for your understanding.
Signature & Date	

On consumption -

Pre-select from our wine list



MENU

Please note these are sample menus and subject to change to showcase the best produce available. One set menu per booking for the whole table only. We can accommodate most dietary requirements or allergies with at least 72 hours' notice.

Postino Package \$79 per person

Pane

Wholemeal organic bread, Rio Vista extra virgin olive oil

Buffalo Mozzarella

Buffalo mozzarella, pickled pumpkin, hazelnut crumb, pumpkin seed dressing

Wagyu Tonnato

Thinly sliced Blackmore wagyu, tuna mayonnaise, pine nuts, capers

Orecchiette alle Cime di Rapa

Turnip tops, anchovies, stracciatella

Guancia con Pearà

Beef cheek on a bed of sourdough, bone marrow and pepper puree – finished with red wine sauce, gremolata, lemon and parsley

Rucola

Rocket, Parmigiano-Reggiano, balsamic dressing

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Babà Napoletano

Rum babà, whipped pastry cream, Amarena cherries, cherry syrup Priority Package \$99 per person

Pane

Wholemeal organic bread, Rio Vista extra virgin olive oil

Parmigiano e olive

24-month aged Parmigiano-Reggiano, rosemary and garlic marinated Italian olives

Buffalo Mozzarella

Buffalo mozzarella, pickled pumpkin, hazelnut crumb, pumpkin seed dressing

Wagyu Tonnato

Thinly sliced Blackmore wagyu, tuna mayonnaise, pine nuts, capers

Orecchiette alle Cime di Rapa

Turnip tops, anchovies, stracciatella

Bistecca Fiorentina

1kg beef T-bone rocket, salsa verde

Rucola

Rocket, Parmigiano-Reggiano, balsamic dressing

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Pistacchio Tiramisu

Mascarpone, bronte pistachio, coffee, savoiardi biscuits

Children's Menu

(for children under 12 years) \$30 per person

Main - Choose 1

Battered Fish & Chips Chicken Cotoletta and chips Pasta with Napoletana sauce Pasta with butter and parmesan

Dessert - Choose 1

Vanilla gelato Bombolone

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Drink – Choose 1Sparkling water
Soft drink



BEVERAGES

"Italian Aperitivo"

Welcome Aperol Spritz on arrival \$18pp

Something Sweet Before You Leave

"Italian Digestivo" Limoncello \$10pp

BEVERAGE PACKAGES

TIER ONE

2 hours \$65 per person

Non-Alcoholic

Still & sparkling water, juice, soft drinks, coffee & tea

Beer

Peroni Red Heaps Normal Non-Alcoholic XPA

Sparkling Wine

2022 Casa Gheller Extra Dry Prosecco Millesimato, Glera, Veneto

White Wine

2022 Terre dei Buth Pinot Grigio, Veneto (Organic)

Red Wine

2022 Sibiliana, 'Sensale' Syrah, Sicily (Organic)

TIER TWO

2 hours \$75 per person

Non-Alcoholic

Still & sparkling water, juice, soft drinks, coffee & tea

Beer

Peroni Red Heaps Normal Non-Alcoholic XPA

Sparkling Wine

2023 Col Vetoraz Valdobbiadene Prosecco Superiore Brut, Glera, Veneto

White Wine

2022 Tenimenti Leone 'Core' Malvasia Puntinata/Greco, Lazio

Red Wine

2021 Cantalici 'Baruffo' Chianti Classico, Tuscany (Organic)

TIER THREE

2 hours \$100 per person

Non-Alcoholic

Still & sparkling water, juice, soft drinks, coffee & tea

Beer

Peroni Red Heaps Normal Non-Alcoholic XPA

Sparkling Wine

NV Bellavista Grande Cuvée Alma Brut Franciacorta, Chardonnay/ Pinot Nero/Pinot Bianco, Lombardia

White Wines

2021 Palmento Costanzo 'Mofete' Etna Bianco, Sicilia

2023 Colterenzio 'Altkirch' Chardonnay, Alto Adige

Red Wines

2020 Generazione Alessandro 'Croceferro' Etna Rosso, Sicilia

2021 Cantalici, 'Baruffo' Chianti Classico, Tuscany (Organic)

*Please note these are sample menus and are subject to change.

