



NON-EXCLUSIVE GROUP BOOKINGS AT POSTINO OSTERIA

Postino Osteria’s prime location and award-winning chefs are ideal for your next group booking (15-30 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 \$89pp
- ☐ Priority Package \$109pp
- ☐ Children’s Menu (For children under 12 years) \$30pp

Dietary Requirements or Allergies	
Special requests / Occasion	

Step 4 – Choose your drinks

- Beverage Package?**

Tier 1 ☐ 2hrs \$65

Tier 2 ☐ 2hrs \$75

Tier 3 ☐ 2hrs \$100
- Welcome Drinks on Arrival?**

☐ “Italian Aperitivo” Aperol Spritz \$18pp

Something Sweet Before You Leave?

☐ “Italian Digestivo” Limoncello \$10pp
- Choose Your Own Drinks?**

☐ Beverages on consumption - Select on the day

☐ On consumption - Pre-select from our wine list

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

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 15 or more guests, a 10% service charge will be to the final bill. For bookings on a Sunday, an additional 10% Sunday surcharge will be applied to your 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	



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

\$89 per person

Pane

Wholemeal organic bread,
Rio Vista extra virgin olive oil

Crudo di Tonno Caprese

Tuna crudo, stracciatella,
tomato and basil dressing

Wagyu Tonnato

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

.....

Orecchiette alle Cime di Rapa

Turnip tops, anchovies, stracciatella

.....

Saltimbocca

Veal sirloin, prosciutto, sage,
white wine sauce

Rucola

Rocket, Parmigiano-Reggiano,
balsamic dressing

.....

Pistacchio Tiramisu

Mascarpone, Bronte pistachio, coffee,
savoiardi biscuits

Priority Package

\$109 per person

Pane

Wholemeal organic bread, Rio Vista
extra virgin olive oil

Mondeghini

Milanese meatballs

Burrata All'assassina

Crisp spaghetti cake, chilli, burrata,
crispy garlic flakes, oregano

Wagyu Tonnato

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

.....

Orecchiette alle Cime di Rapa

Turnip tops, anchovies, stracciatella

.....

Porchetta Romana

Roasted pork belly, roast potato,
salmoriglio dressing

Rucola

Rocket, Parmigiano-Reggiano, balsamic
dressing

.....

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

.....

Drink – Choose 1

Sparkling 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

2023 Case Gheller Extra Dry
Millesimato – Veneto, IT

White Wine

2024 Sibiliana 'Sensale' Grillo –
Sicilia, IT

Red Wine

2023 Sibiliana Sensale Nero d'Avola –
Sicilia, IT

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 Case Gheller Extra Dry
Millesimato – Veneto, IT

White Wine

2023 Terre dei Buth Pinot Grigio –
Veneto, IT

Red Wine

2022 Cantalici 'Baruffo' Chianti
Classico – Tuscany, IT

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 – Lombardia, IT

White Wines

2021 Palmento Costanzo 'Mofete'
Etna Bianco – Sicilia, IT

2023 Colterenzio 'Altkirch' Chardonnay -
Alto Adige, IT

Red Wines

2020 Generazione Alessandro
'Croceferro' Etna Rosso – Sicilia, IT

2022 Whistler Wines 'Shiver' Shiraz –
Barossa Valley, SA

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



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