



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	
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 weekend, an additional 5% surcharge will be applied to your final bill. A 15% surcharge applies on Public Holidays. 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 alla Marinara

Tuna crudo (A), fresh tomato, Pantelleria capers, oregano

Vitello tonnato

Slow cooked, thinly sliced veal, tuna mayonnaise, pine nuts, capers

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Maccheroni al pomodoro giallo Maccheroni pasta, yellow tomato sugo, roasted heirloom cherry tomato, basil, salted ricotta

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

Mozzarella alla catalana

Buffalo Mozzarella, pickled onion, celery,
yellow cherry tomato

Vitello tonnato

Slow cooked, thinly sliced veal, tuna mayonnaise, pine nuts, capers

.....

Maccheroni al pomodoro giallo Maccheroni pasta, yellow tomato sugo, roasted heirloom cherry tomato, basil, salted ricotta

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 (A) & Chips
Chicken Cotoletta and chips
Pasta with Napoletana sauce
Pasta with butter and parmesan

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Dessert – Choose 1

Vanilla gelato
Bombolone

.....

Drink – Choose 1

Sparkling water
Soft drink

Seafood origins: (A) Australia, (I) Import, (M) Mixed

Gluten free pasta is available upon request. We cannot guarantee allergen-free dishes. Vegetarian and vegan sharing menu available.



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 Mansalto, 'La Commenda' Chianti
Superiore - 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

2023 Lunae Bisoni, 'Etichetta Grigia'
Vermentino - Liguria, IT

2024 Mercer, 'Limited Edition'
Chardonnay - Tumbarumba, NSW

Red Wines

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

2023 Samuele's Gorge, Shiraz -
McLaren Vale, SA

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

