



# POSTINO OSTERIA

## 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

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](mailto: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 10 or more guests there will be a 10% service charge added to your final bill on the day. Please be advised that for all Sunday bookings there will be a 15% surcharge added 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	



# POSTINO OSTERIA

## 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

#### Stracciatella

Stracciatella, sun dried tomato, roasted capsicum

#### Baccala Mantecato

Whipped Aquana Murray cod Venetian-style 'baccala', polenta chips

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#### Gigli

King prawns, Pilu bottarga, cherry tomato, orange zest

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#### Cotoletta di Agnello milanese

Crumbed Lamb cutlets, rosemary, preserved tomato

#### 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

#### Stracciatella

Stracciatella, sun dried tomato, roasted capsicum

#### Wagyu Tonnato

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

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#### Gigli

King prawns, Pilu bottarga, cherry tomato, orange zest

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#### Bistecca Fiorentina

1kg beef T-bone  
rocket, salsa verde

#### Rucola

Rocket, Parmigiano-Reggiano, balsamic dressing

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#### Postino Tiramisu

Mascarpone, bronte pistachio, coffee, savoiardi biscuits

### Kids Menu

(for children under 12 years)

\$25 per person

#### Choose one main

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

#### Choose one dessert

Vanilla gelato  
Bombolone

#### Choose one drinks

Sparkling water  
Soft drink

## BEVERAGE PACKAGES

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

### TIER ONE

2 hours \$65 per person

#### Non-alcoholic

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

#### Beers

Peroni Red  
Heaps Normal Non Alcoholic - XPA

#### Sparkling wine

NV Il Follo, Prosecco Extra Dry, Veneto

#### White wine

2022 Coltorenzio, Pinot Grigio, Alto Adige

#### 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

#### Beers

Peroni Red  
Heaps Normal Non Alcoholic - XPA

#### Sparkling wine

2021 Angelo Bortolin, Valdobbiandene Prosecco Brut  
DOCG, Veneto

#### White wine

2021 Alessandro di Camporeale, 'Benedetto Catarratto,  
Sicily (Organic)

#### Red wine

2022 Majnoni Guicciardini, Chianti DOCG, Tuscany  
(Organic)

### TIER THREE

2 hours \$100 per person

#### Non-alcoholic

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

#### Beers

Peroni Red  
Heaps Normal Non Alcoholic - XPA

#### Sparkling wine

2021 Santus, Franciacorta Brut DOCG, Lombardy  
(Organic)

#### White wines

2021 Generazione Alessandro, 'Trainara' Etna Bianco,  
Sicily (Organic)  
2022 Massimo Rivetti, 'Boticella' Chardonnay, Piemonte  
(Organic)

#### Red wines

2020 Palmento Constano, 'Mofete' Etna Rosso, Sicily  
(Organic)  
2020 Cantalici, 'Baruffo' Chianti Classico, Tuscany  
(Organic)