



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) \$25pp

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 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	



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

Burrata

Vannella burrata, lightly oven roasted mixed grapes, Vin Santo, almond

Wagyu Tonnato

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

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Orecchiette alle Cime di Rapa

Turnip tops, anchovies, stracciatella

.....

Cotoletta di Agnello

Crumbed Lamb cutlets, rosemary, preserved tomato

Rucola

Rocket, Parmigiano-Reggiano, balsamic dressing

.....

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

Burrata

Vannella burrata, lightly oven roasted mixed grapes, Vin Santo, almond

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

.....

Pistacchio Tiramisu

Mascarpone, bronte pistachio, coffee, savoiardi biscuits

Children's Menu

(for children under 12 years)

\$25 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
Sparkling Water



POSTINO OSTERIA

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.*

