



# 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 (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?**

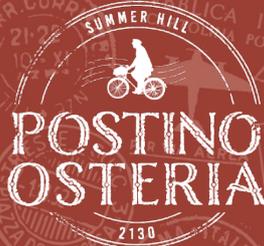
- "Italian Aperitivo" Aperol Spritz \$18pp
- Something Sweet Before You Leave?**
- "Italian Digestivo" Limoncello \$10pp

**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](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 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

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#### Orecchiette al peperone

Orecchiette, roasted capsicum sauce,  
stracciatella, Cantabric anchovies,  
Piedmont hazelnut crumb

.....

#### Saltimbocca

Veal sirloin, prosciutto, sage,  
white wine sauce

#### Rucola

Rocket, Parmigiano-Reggiano,  
balsamic dressing

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#### 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 al peperone

Orecchiette, roasted capsicum sauce,  
stracciatella, Cantabric anchovies,  
Piedmont hazelnut crumb

.....

#### 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

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#### Dessert – Choose 1

Vanilla gelato  
Bombolone

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#### Drink – Choose 1

Sparkling water  
Soft drink



# 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

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.*

