



## SET MENU

### Rustica Wood fired Pizza and Home Made Pasta

Shop 9 / 169 Annangrove rd Annangrove (Annangrove shopping village) 9679 2021

Cafe Rialto Pizza Bar is a family run business,

Our success is due to our generous home-style traditional Italian meals and commitment to quality. We provide a friendly and relaxed atmosphere that ensures customers not only become regulars but continue to share in our journey and indeed become friends.

The following menu formats have been designed to ensure that your function is a success as well as simple to organize.

### OPTION 1 \$ 32.00 PP

#### STARTERS

ANTIPASTO PLATTER

TRADITIONAL SELECTION OF GRILLED VEGETABLES CURED MEATS & IMPORTED CHEESES.

#### PASTA (MIXED PLATTERS)

FRESH HAND MADE FETTUCCINE PASTA COOKED WITH CREAM MUSHROOMS AND BACON

PASTA COOKED WITH TRADITIONAL HOME MADE NAPOLITANO SAUCE.

#### PIZZA (8 SLICES)

CHOICE OF 3 ANY PIZZAS

### OPTION 2 \$ 42.00 PP

#### STARTERS

WOOD FIRED BREAD OLIVE OIL AND GREEN SICILIAN OLIVES

#### ENTRÉE (CHOICE OF TWO)

BRUSCHETTA WOOD FIRED BREAD W/ FRESH TOMATO BOCCONCINI PROSCIUTTO AND ROCKET

CRISPY SQUID LIGHTLY FIRED BABY SQUID WITH GARLIC MAYO

CRISPY ARANCINI STUFFED RICE BALLS TOMATO SUGO W/ PARMESAN AND MOZZARELLA

CROQUETTES W/POTATO MOZZARELLA, HAM AND PARMESAN LIGHTY FRIED.

#### MAINS (CHOICE OF TWO)

ITALIAN STYLE CHICKEN BREAST WITH CREAMY MUSHROOM SAUCE

ITALIAN STYLE MILK FED VEAL STEAK WITH PEPPERONATA SAUCE.

OVEN BAKED BARRAMUNDI WITH SEASON VEGGIES'.

TAGLIATELLE PASTA WITH FRESH PRAWNS, ROCKET CHILLI IN A NAPOLETANA SAUCE

SPAGHETTI BOLOGNESE SLOW COOKED BEEF AND PORK RAGU W TOMATO SUGO.

FETTUCCINI BOSCAIOLA W/BACON MUSHROOM AND CREAMY WHITE SAUCE.

LINGUINE MELAZANE EGGPLANT CHILI, RICOTTA & BASIL IN TOMATO SUGO.

RIGATONI LAMB 4HR ROASTED LAMB SHOULDER W/BASIL PARMESAN IN TOMATO SUGO.

#### SIDES

ROCKET SALAD MIXED SALAD



## OPTION 3 \$ 55.00 PP

### STARTERS

ANTIPASTO PLATTER

TRADITIONAL SELECTION OF GRILLED VEGETABLES CURED MEATS & IMPORTED CHEESES.

### ENTRÉE (CHOICE OF TWO)

BRUSCHETTA WOOD FIRED BREAD W/ FRESH TOMATO BOCCONCINI PROSCIUTTO AND ROCKET

CRISPY SQUID LIGHTLY FIRED BABY SQUID WITH GARLIC MAYO

CRISPY ARANCINI STUFFED RICE BALLS TOMATO SUGO W/ PARMESAN AND MOZZARELLA

CROQUETTES W/POTATO MOZZARELLA, HAM AND PARMESAN LIGHTY FRIED.

### MAINS (CHOICE OF TWO)

ITALIAN STYLE CHICKEN BREAST WITH CREAMY MUSHROOM SAUCE

ITALIAN STYLE MILK FED VEAL STEAK WITH PEPPERONATA SAUCE.

OVEN BAKED BARRAMUNDI WITH SEASON VEGGIES'.

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LINGUINE MELAZANE EGGPLANT CHILI, RICOTTA & BASIL IN TOMATO SUGO.

RIGATONI LAMB 4HR ROASTED LAMB SHOULDER W/BASIL PARMESAN IN TOMATO SUGO.

### SIDES

ROCKET SALAD

MIXED SALAD

### DESSERT (CHOICE OF TWO)

CHOCOLATE FLOURLESS CAKE AND ICE CREAM

STRAWBERRY & VANILLA BEAN PANNACOTTA

TIRAMISU

3 FLAVOURS OF GELATO



## BEVERAGE PACKAGES

### **\$18.00 PER PERSON UP TO 3 HOURS SERVICE**

SPARKLING WINE: WOLF BLASS BILYARA

WHITE WINE :            ROTHBURY SAUVIGNON BLANC  
1 CHOICE OF WHITE    ROTHBURY CHARDONNAY

RED WINE :             ROTHBURY SHIRAZ  
1 CHOICE OF RED      ROTHBURY CABERNET MERLOT

BEERS ON TAP         PERONI  
CHOICE OF ANY        CASCADE LIGHT  
                              RIALTO DRAUGHT  
                              TOOHEY X DRY  
                              CROWN  
                              YENDA PALE ALE  
                              VB

SOFT DRINK

### **\$25.00 PER PERSON UP TO 3 HOURS SERVICE**

SPARKLING WINE    WOLF BLASS BILYARA

WHITE WINE            ANGEL COVE SAUVIGNON BLANC  
2 CHOICE OF WHITE    PERTARINGA SAUVIGNON BLANC  
                              PINOT GRIGIO ITA  
                              TERRE DEGI OSCII PINOT GRIGO  
                              COPPABELLA CHARDONNAY

RED WINE  
2 CHOICE OF RED      THE RIBEKE SHIRAZ  
                              ITALIAN CHIANTI  
                              BLEASDALE CAB/SAV 35  
                              MAXWELL CAB/MERLOT 8/30  
                              ESSENSE PINOT NOIR 9/35  
                              FABINO VALPOLICELLA DOCG 9/35  
                              NOBILE MONTEPULCIANO DOCG 9/35  
                              VITARE PUGLIA SAGIOVESE 9/35

BEER

CHOICE OF ANY BEER    PERONI  
                                  CASCADE LIGHT  
                                  RIALTO DRAUGHT  
                                  TOOHEY X DRY  
                                  CROWN  
                                  CORONA  
                                  SOFT DRINK    SPARKLING WATER





## Function Booking Confirmation Form

Please complete this form, menu selection form, terms & conditions form & email back to us as confirmation of your booking.

Function Date: \_\_\_\_\_

Name: \_\_\_\_\_

Host: \_\_\_\_\_

Email: caferialto@live.com

No of Guests: Adults: \_\_\_\_\_ Arrival Time: \_\_\_\_\_

Type of Function: \_\_\_\_\_

Telephone: Mobile: \_\_\_\_\_ Email: \_\_\_\_\_

Children: \_\_\_\_\_

Menu Selection:

\_\_\_ Option1: \$29

\_\_\_ Option2: \$39

\_\_\_ Option3: \$49

Beverage Selection

\_\_\_ Option 1 \$18 Soft Drinks, Sparkling, White & Red Wine , Beer

\_\_\_ Option 2 \$25 Soft Drinks, Sparkling Water, Sparkling, White & Red Wine, Beer

Children 12years and under will be charged at half price.

*“If there is any aspect of these menus you wish to discuss please contact us.*

*If you require any special dietary requirements please let us know in advance prior to the event.*

*Final numbers must be confirmed at least 48 hours prior to the event and will be charged according to the final numbers.*

***Function bookings are available 7 days a week for lunch or dinner. Lunch Functions require a minimum of 30 people. Evening Functions must be a minimum of 15 persons.***



## MENU SELECTION

Starters: \_\_\_\_\_

Entree: \_\_\_\_\_

Pasta/Mains \_\_\_\_\_

Pizza: \_\_\_\_\_

Salad: \_\_\_\_\_

Desserts: \_\_\_\_\_

Other: \_\_\_\_\_

Wine/Drink selection

White Wine: \_\_\_\_\_

Red Wine: \_\_\_\_\_

Sparkling Wine: \_\_\_\_\_

Beer: \_\_\_\_\_

Soft Drink: \_\_\_\_\_

Water: \_\_\_\_\_

Other : \_\_\_\_\_



## Terms and Conditions

1. BOOKINGS WILL BE CONSIDERED TENTATIVE UNTIL THE FORM IS COMPLETED SIGNED & EMAILED BACK TO CAFE RIALTO PIZZA BAR
2. A DEPOSIT OF \$10.00 PER PERSON WILL BE CHARGED TO YOUR CREDIT CARD UPON RECEIPT OF THIS FORM.
3. THE HOLDING DEPOSIT WILL BE CHARGED AS A CANCELLATION FEE SHOULD YOUR BOOKING BE CANCELLED WITH LESS THAN 48 HOURS NOTICE
4. CANCELLATION RECEIVED LESS THAN 24 HOURS NOTICE WILL ALSO BE CHARGED THE FULL FOOD COMPONENT.
5. FINAL NUMBERS AND MENU CHOICES MUST BE CONFIRMED 72 HOURS PRIOR TO THE RESERVATION.
6. A CORKAGE CHARGE OF \$5 PER PERSON WILL BE ADDED TO THE ACCOUNT FOR BYO WINE.
7. CHARGES APPLY FOR THE AMOUNT OF SET MENU BASED ON FINAL NUMBERS CONFIRMED.
8. LUNCH FUNCTIONS MUST SELECT A BEVERAGE PACKAGE OR HAVE MINIMUM SPEND.

Deposit \_\_\_\_\_ Payment Details \_\_\_\_\_

Cardholders Name: \_\_\_\_\_

Credit Card Number: \_\_\_\_\_

Expiry Date: \_\_\_\_\_

Amount: \_\_\_\_\_ Authorisation \_\_\_\_\_

I have read and understood the terms and conditions outlined above and authorise a deposit to be charged to my credit card.

Signature: \_\_\_\_\_