



FUNCTION MENU

TWO COURSE MENU \$68pp

Starters, Pasta, Salad

THREE COURSE \$98pp

Starters, Pasta, Main, Salad

On Arrival

House baked bread, extra virgin olive oil, balsamic vinegar

(Extra bread is charged per basket)

Starters (platters)

Choose 3

Tomato Bruschetta, Spanish onion, garlic, oregano, basil. DF

Porcini Arancini, mushroom, mozzarella, parmesan, breadcrumbs GF

Pork & Veal Meatballs in tomato sauce

Eggplant Invololini, oven baked, fried eggplant, mushrooms, cheese, basil, breadcrumbs GF, DF

Calamari lightly floured & fried, seasoned, served with lemon GF. DF

Garlic Prawns, tomato, garlic, white wine, parsley GF

Tuna Carpaccio soy, garlic, lemon, chill, basil, virgin olive oil GF. DF

Optional Extras:

Nonna's Bead Baskets \$6ea. \$8ea gf

Garlic Bread \$3pp \$4.5pp gf

Olive Fritti \$14 per serve

Porcini Arancini \$5pp

Pastas (platters)

Choose up to 3

Gnocchi Prawn & Truffle oil, tomato, garlic, butter

Gnocchi Crab & Basil, tomato, basil, butter, shallots, garlic, cream, white wine

Gnocchi Porcini mixed mushroom, sage, garlic, cream, parmesan

Gnocchi Pork & Veal Bolognese

Fettucine Ragù, slowly cooked beef, tomato, garlic, parsley, white wine

Penne Eggplant, tomato, garlic, basil, parsley, olives

gluten free gnocchi & penne available

Mains (platters)

Choose 2

Atlantic Salmon with ginger, shallot & soy on mash potato
Veal Scallopine with mushroom sauce on mash potato (chicken served when unavailable)
Grilled king prawns + \$10pp
Grilled scampi + \$15pp

Sides

Rocket & parmesan Salad (included in ALL set menus)
Mixed Salad, cucumber, tomato, onion +\$12 per serve
Caprese Salad, tomato, bocconcini, olives, basil + \$16 per serve
Shoestring Chips + \$8 per serve
Greens, garlic, virgin olive oil + \$16 per serve
(All sides are for up to 4ppl per serve)

ADD ON – Dessert \$14 per person served alternate

Choose 2

Tiramisu, coffee soaked biscuits, mascarpone cream
White chocolate crème brule with bitter burnt sugar GF
Cinnamon crepes mascarpone cream, chocolate sauce, strawberries GF
Affogato al café

All items are subject to price change and availability

TEENAGE MENU. 11YRS -17YRS \$55PP

Garlic Bread
Gnocchi Napolitana OR Bolognese
schnitzel & Chips
vanilla gelato

CHILDREN'S MENU. 5YRS – 10YRS. \$35PP

Garlic bread
Penne Napolitana
Schnitzel & Chips
Vanilla Gelato

BABY MENU. 1YR - 4YRS. \$20

Garlic Bread
Baby Gnocchi Napolitana
Vanilla Gelato

BEVERAGE PACKAGE

\$48pp 3 hours
\$13 per additional hour pp

Prosecco
Sauvignon Blanc OR Pinot Grigio
Pinot Noir OR Sangiovese
Peroni Leggera, Peroni Nastro Azzuro, Corona
Jugs coke, jugs lemonade, soft drinks, juices, still & sparkling water
Tea & coffee

Strictly NO BYO is allowed for function or group bookings. Alternatively you can have a bar tab and drinks on consumption, Still and Sparkling water only to be served for groups and functions.

BYO CAKES

Should you wish to supply your own cake please advise us prior to your function cakeage charge is INCLUDED for plating and service of your main cake only. Should you wish for any additional cakes or biscuits to be plated an additional \$3 per platter will apply. Should you wish to add a scoop of gelato to your cake the total charge is \$5pp

We offer tiramisu cake but must be ordered 2 weeks prior to the function and will be priced on application

TERMS & CONDITIONS

BOOKINGS

To make a booking, the correct deposit must be paid to L'olio La Gnoccheria at the time of booking and with a completed and signed Function Group Booking Form. Tentative reservations will only be held for 7 days, L'olio has the right to cancel your reservation should this signed terms & conditions page not be received in this time. All changes can only be done directly with the Functions Coordinator between the hours of 9am-3pm Wed – Fri.

If your group or function is 40 people or greater the minimum spend will apply during non-peak times.

Monday to Thursday \$4000, Friday & Saturday Nights \$6000, Sunday \$5000. For all special occasions, long weekends, public holidays please contact our event Co Ordinator to discuss as the minimum spend will vary.

DEPOSITS

\$20 per person (including children) is required to be paid as deposit upon booking your function date, this deposit is deducted from your final bill on the day.

PAYMENT

The outstanding balance of your function is to be settled on the day of your function, L'olio does not offer account facilities.

FINAL NUMBERS

Guaranteed numbers are required 48hrs prior to your function. Charges will apply to the guaranteed minimum number, or the final head count, whichever is greater.

DELIVERY & COLLECTION OF GOODS

L'olio will only accept delivery of goods on the day of the function 1hr prior to your start time

TERMS & CONDITIONS CONTINUED

DECORATIONS

We are happy to accept prior delivery and placement of your items for your function such as place cards & bombonniere, anything else is the responsibility of the host to ensure they are placed for the start of the function. Items must be collected at the conclusion of the event. L'olio will not accept responsibility for items remaining on the premises. No decorations will be accepted that can be deemed offensive by other diners. Strictly NO confetti items are allowed. All decorations must be removed, or a rubbish fee will apply.

HOURS

Standard duration for functions is 4hrs. If your booking is a lunch all guests must be vacated by 4pm-4.30pm. All dinner functions must conclude by 10pm– 10.30pm unless prior arrangements have been made with the function manager and a room hire fee will be charged at \$250 per hour.

DAMAGES

The client is financially liable for any damages to the restaurant property, fixtures or fittings whether sustained by their actions or through the action of their guests. Nothing is to be nailed, screwed to the walls, doors or other surfaces which are part of the restaurant.

CANCELLATIONS

A deposit is required to secure your booking, this deposit is non-refundable.

Postponing or transferring an event date with more than 6 weeks' notice will not incur additional costs, and all monies will be transferred to your new date. Any cancellations under 4 weeks of the event, forfeit 100% of all monies paid.

COVID -19 CLAUSE: Should any government restrictions be enforced that limit, restrict, or require you to cancel your event, or in the event of a lockdown at our venue your function will be transferred, without penalties, to the next available date of your choice. Otherwise, the paid event funds will be transferred as a credit towards a future event.

CREDIT CARD SURCHARGE

Please note all credit cards incur 1.5% surcharge

RESPONSIBLE SERVICE OF ALCOHOL

L'olio is committed to the responsible service of alcohol, intoxicated guests will not be served. It is a requirement of the law that intoxicated persons be removed from the premises.

PUBLIC HOLIDAY

An additional 10% per person surcharge is applicable for all days gazetted by the government as a public holiday.

INSURANCE & PUBLIC LIABILITY

L'olio accepts no responsibility for damage or loss of merchandise, cakes, equipment, or personal articles left in the restaurant prior to, during or after a function.

Lolio La Gnoccheria

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