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2019 Gianni's Kitchen

# Function Packages

5 Kyabra St,  
**Newstead**

## **Why choose Gianni's Kitchen?**

**We caters for all dietary requirements, Christmas Parties, Corporate Dinners, Birthday Parties, Anniversaries and Cocktail Parties.**

**Gianni's Kitchen is the perfect venue for groups ranging from 10 people up to 100 for a Sit Down Event, or 20 people up to 150 people for a Cocktail Party.**

**At Gianni's Kitchen we pride ourselves on delivering functions and events that inspire, indulge and truly celebrate your occasion in impeccable Italian style.**

We are happy to work with you in order to make your event a success. We will customise both food and beverage packages to suit you and your guests needs.

# Gianni's Table

Guests choice from each course

4 Course Set Menu - \$65 per person

## Starter

**Focacce Traditional (Veg)** - *Focaccia bread, olive oil & rosemary*

## Entrée

**Calamari Fritti** - *Fried calamari & aioli*

**Arancini Siciliani (Veg)** - *Arancini ball filled with fior di latte mozzarella on a Napoli sauce*

**Polpette della Nonna** - *House made meat balls in a fresh basil & Napoli sauce, green peas*

**Caprese Salad** - *Mozzarella di bufala, tomato, basil & olive oil*

## Main

**Veal Parmigiana** - *Thin sliced veal topped with eggplant, buffalo mozzarella & light Napoli sauce*

**Truffle & Mushroom Risotto (Veg)** - *Carnaroli rice with truffle & mushroom sauce*

**Market Fish** - *Fish of the day served with seasonal vegetable*

## Dessert

**Dark Chocolate & Orange Tart** - *Home made tart from Nonna's recipe*

**Tiramisu** - *Classic Italian tiramisu*

**Cannoli Siciliani** - *Traditional Sicilian cannoli filled with ricotta cheese & chocolate*

# G.K's Table

Guests choice from each course

3 Course Set Menu - \$59 per person

## Entrée

**Calamari Fritti** - *Fried calamari & aioli*

**Polpette della Nonna** - *House made meat balls in a fresh basil & Napoli sauce, green peas*

**Caprese Salad** - *Mozzarella di bufala, tomato, basil & olive oil*

## Main

**Chicken Saltimbocca alla Romana** - *Chicken lined with prosciutto & sage*

**Sausage & Barolo Wine Risotto** - *Carnaroli rice with sausage & Barolo reduction*

**Saffron Salmon** - *Pan fried salmon, saffron sauce & broccoli*

## Dessert

**Panna Cotta** - *Vanilla panna cotta served with red berries coulis*

**Tiramisu** - *Classic Italian tiramisu*

# Kitchen Banquet

Designed to be served on large platters and bowls, shared in the middle of the table

Entrée, Main & Dessert - \$55

Main & Dessert - \$49

## Entrée

**Focacce Traditional (Veg)** - *Focaccia bread, olive oil & rosemary*

**Antipasto Classico** - *Selection of Italian cured meat*

**Pizza** - *Chef selection (add seafood - \$7)*

## Main

**Petto Di Pollo** - *Chicken breast & porcini mushroom sauce*

**Saffron & Zucchini Risotto (Veg)** - *Carnaroli rice served with a saffron creamy sauce & zucchini*

**Roast potatoes** - *Side of roast potatoes*

## Dessert

**Panna Cotta** - *Vanilla panna cotta served with red berries coulis*

# Cocktail Party at G.K

We've got finger food, cocktails and canapés to suit every celebration

**BENVENUTO** - 6 Canapés tailored for you & freshly baked focaccia bread - \$35 per person

**PREGO** - 8 Canapés designed for you, authentic Italian pizzas & a Welcome Cocktail for everyone on arrival - \$45 per person

*Thank you for allowing Gianni's Kitchen to host your event*

# Drinks Packages

Let's party

Gianni's Kitchen offers several Beverage Packages, or we can custom make one to suit your needs. We are happy to offer a Beverage Package, Consumption Bar or Cash Bar for your function.

**STANDARD** - 2 Hours \$29 - 3 Hours \$35 - per person

**Bubbles** - 958 Santero Italian Sparkling

**White** - Vivolo Chardonnay

**Red** - Il Bastardo Sagiovese Di Toscana

**Beer** - XXXX Gold (mid), Corona, Fonzie Abbott Lager (on tap)

**Others** - Post mix sodas & juices

**PREMIUM** - 2 Hours \$37 - 3 Hours \$43 - per person

**Bubbles** - Santero Butterfly Prosecco

**White** - Pinot Grigio Ca' Di Frara

**Red** - Castel Vecchio Chianti Classico (organic)

**Beer** - Peroni Leggera (mid), Corona, Fonzie Abbott Lager (on tap), Apple Cider, Peroni red label

**Others** - Post mix sodas & juices