



Minimum booking of 35 Adults

FUNCTION MENU ONE

\$40.00
each

TO START

Garlic Bread and Gourmet Stone-Baked Pizza

Choose from Cheese, Cacciatore, Margarita, Tropicana, Veggie Arrosto, Supremo, Carne, Pollo e Pancetta, Puttanesca or The Gino

TO FOLLOW - Served buffet style

Spaghetti Bolognese

Special blend of beef and pork mince, slowly simmered with vegetables and herbs
Beef only option available

Spaghetti Carbonara Funghi

Bacon rashers and mushrooms sautéed in a creamy sauce

Lasagne

Beef and pork mince bolognese sauce, roasted eggplant and zucchini, ham and bechamel sauce
Beef only option available
Vegetarian only option available

Spaghetti Pomodoro v

Tomato based Napolitana with herbs

Italian Garden Salad GF

Fresh salad greens, with tomatoes, cucumber, onion, with a drizzle of our Italian dressing

TO FINISH - One dessert per person

Gelato GF

Traditional Italian gelato ice cream served in a cup or waffle cone

FUNCTION MENU TWO

\$50.00
each

TO START

Gourmet Stone-Baked Pizza

Choose from Cheese, Cacciatore, Margarita, Tropicana, Veggie Arrosto, Supremo, Carne, Pollo e Pancetta, Puttanesca or The Gino

Meat Sharing Platter to Share

Pork meatballs, crispy chicken cutlets, garlic bread and your choice of two Italian sausages
(choose from hot pork, mild pork, beef or chicken sausages)

TO FOLLOW - Served buffet style

Spaghetti Bolognese

Special blend of beef and pork mince, slowly simmered with vegetables and herbs
Beef only option also available

Spaghetti Carbonara Funghi

Bacon rashers and mushrooms sautéed in a creamy sauce

Lasagne

Beef and pork mince bolognese sauce, roasted eggplant and zucchini, ham and bechamel sauce
Beef only option also available
Vegetarian only option also available

Creamy Chicken & Spinach Fettuccine

Chicken and leek sautéed in a creamy sauce, served over house made spinach fettuccine

Italian Garden Salad GF

Fresh salad greens, with tomatoes, cucumber, onion, with a drizzle of our Italian dressing

TO FINISH - One dessert per person, choose from:

Gelato GF

Traditional Italian gelato ice cream served in a cup or waffle cone

Sicilian Cannoli

Tube-shaped shells of fried dough, filled with a sweet, creamy custard filling

Lemon Cheesecake

With a buttery cookie crust and a luscious cream cheese filling made with fresh lemon juice and lemon zest

GELATO FLAVOURS

Vanilla, Chocolate, Pistachio, Ferrero, Strawberry, Rum n' Raisin, Choc Chip, Choc Mint, Salted Caramel, Mars Bar, Italian Pastry Custard, Strawberry Cheesecake, Chocolate Fudge Brownie, Oreo, Chocolate Fudge Peanut Butter, Honeycomb, Lemon Sorbet, Blood Orange Sorbet, Mango Sorbet, Passionfruit Sorbet

CAKES: WE CAN MAKE CUSTOM CAKES FOR ANY OCCASION.

Public Holiday 10% surcharge applies

For Bookings:

bookings@pastainthevalley.com.au | 0419 741 936

2931 West Swan Road, Caversham

www.pastainthevalley.com.au



GRAZING MENU

PLATTERS

Meat Tasting Platter \$32
Feeds 2-4 people

Antipasto Platter \$120
Feeds 15-20 people | Pre-Order Only

Fruit Platter \$120
Feeds 15-20 people | Pre-Order Only

MINI PASTA PARCELS Pre-Order Only

Spaghetti Pomodoro (V) \$14
Pesto Gnocchi (V) \$14
Fagioli Tubettini Pasta (V) \$14
Spaghetti Bolognese \$15
Lasagna \$15
Vegetarian Lasagna \$15
Spaghetti Carbonara \$15
Creamy Chicken Spinach Fettuccine \$16
Garlic Chili Prawn Pappardelle \$18
Marinara \$18
Beef Cheek Ravioli \$18

SIDES

Garlic Bread V \$9
Warm Pana Di Casa bread with garlic butter & herbs

Italian Sausage \$9
Choose from hot (GF) or mild pork (GF), chicken (GF) or beef sausage

Chicken Cutlet \$9
Crispy free range chicken cutlet

Pork Meatballs GF \$14
Four house-made pork, basil and parmesan cheese meatballs, cooked in pomodoro sauce, topped with parmesan cheese

Italian Garden Salad GF V \$15
Dressed salad greens, with tomatoes, cucumber, onion

Bruschetta V \$18
Diced tomatoes, basil, garlic, onion, feta and olive oil, served on lightly toasted pane di casa bread

Smashed Avocado V \$18
Smashed avocado, feta, on lightly toasted pane di casa bread

Gluten free option available + \$2

PIZZAS

Hand stretched, stone baked gourmet pizzas all served with mozzarella cheese and pomodoro sauce

Gluten free base available + \$4

Cheese V \$22

Margarita V \$24
Sliced tomato, basil, salt and pepper

Cacciatore \$26
Mild cacciatore

Tropicana \$26
Bacon, shredded ham and pineapple pieces

Veggie Arrosto V \$26
Mozzarella cheese, tomato sauce, sliced tomato, roasted eggplant, zucchini, capsicum, finished with baby spinach

Carne 🍖 \$28
Shredded ham, mild cacciatore, Italian gourmet hot pork sausage, BBQ sauce, finished with spring onion

Puttanesca \$26
Sliced tomato, anchovies, capers and black olives

The Gino \$26
Sliced tomato, mild cacciatore, salt & pepper, finished with rocket

Supremo 🍖 \$28
Roasted eggplant, zucchini, mild cacciatore, bacon, Italian gourmet hot pork sausage and black olives

Pollo e Pancetta \$28
Italian gourmet chicken sausage, bacon, bruschetta mix, and BBQ sauce

Marinara 🍖 \$32
Mozzarella cheese, olive oil, prawns, calamari and fish, marinated in chilli, spring onion, garlic and parsley

