

Così

since 1996

Authentic Italian Cuisine



68 Toorak Rd, South Yarra
www.cosirestaurant.com.au



HOST YOUR EVENT AT COSI

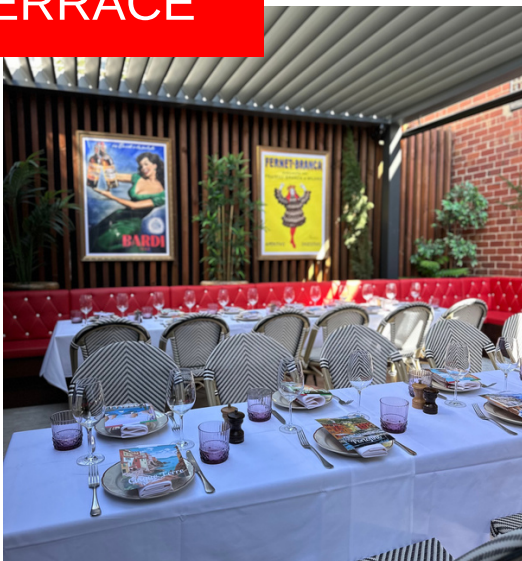
Celebrate your special moments with us, where authentic Italian cuisine, elegant surroundings and warm hospitality create the perfect setting for any occasion.

EVENTS OFFER:

- Sit Down Dining: Cosi Experience (starting at \$75pp)
 - Cocktail Functions: Canapé Menu (starting at \$18pp)
 - Beverage Packages: 3 Levels (\$59pp, \$79pp, \$99pp)
+ alcohol-free package at \$49pp
 - BYO: ALL DAY - EVERYDAY corkage \$19 per bottle (750ml)
(corkage \$30 per bottle on special events day i.e. Christmas)
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OUR SPACES

TERRACE



Up to 35 guests for sit-down dining
Up to 45 guests for cocktails & canapés
EXCLUSIVE USE AVAILABLE

Covered and climate controlled
This is our largest space. Independent sound system
and dedicated bar. Perfect for all types of events.
Table setup varies according to number of guests



FRONT ROOM

Up to 12 guests - shared use only

Suitable for smaller groups, you can sit right by
the window where the action takes place.



BACK DINING

Up to 30 guests for sit-down dining or stand-up function

Our beautiful back dining room is separated from the front by a red velvet curtain. Overlooking the courtyard this space is perfect
for sit-down events. Table arrangement varies according to number of guests



COSI EXPERIENCE

starting at \$75pp

SHARED ANTIPASTI

Pane all'Aglia V

Baked Olive Oil Baguette Bread with Garlic, Herbs, Butter and Mozzarella Cheese

Calamari

Lightly-fried Calamari served with Homemade Balsamic Mayo

Arancini V

Crispy Saffron, Pumpkin and Rosemary Arancini with Gorgonzola Cheese, served with Aioli

Polpette

Beef and Pork Meatballs cooked in a Roasted Cherry Tomato Napoletana Sauce,
with Parmesan and Crostini

Capesante

Scallops on the Shell with Roasted Cauliflower Puree, Homemade Potato Crisps & Salsa Verde

SHARED PRIMI

Risotto allo Zafferano

Saffron Risotto with Prawns, Scallop and Asparagus, Provola Affumicata and Prosecco

Gnocchi Pere, Gorgonzola e Noci V

Fresh Potato Gnocchi in a Gorgonzola Cheese Sauce, with Poached Pears and Candied Walnuts

Casarecce al Ragù di Agnello

Fresh Casarecce Pasta with slow-braised
Lamb Shoulder Ragù & Pecorino Romano Cheese

SHARED CONTORNI

Fries V

Thin-cut Fries with Aioli and Parmesan Herb Salt

Cosi Salad V

Cos Hearts, Gorgonzola Cheese, Pears, Crunchy Toasted Hazelnuts,
Pickled Shallots & Balsamic Vinaigrette

SHARED SECONDI +15pp

Pesce all'Isolana

Pan-Roasted Barramundi Fillet with Cherry Tomatoes, Capers, Potatoes, Olives and Crostini

Ossobuco

Slow-Braised Beef Ossobuco served with Soft Polenta, Vegetables, Jus and Gremolata

SHARED DOLCI +10pp

Cosi Tiramisù

Dietary Restrictions and Allergens Notice
Our kitchen handles a wide array of ingredients, including milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat (gluten), soybeans, and others. Given the extensive use of these ingredients, we meticulously focus on food preparation but must acknowledge that eliminating cross-contamination entirely is not feasible. Consequently, while we strive to accommodate dietary preferences and restrictions, we regret to inform that we cannot serve guests with severe allergies or those at risk of anaphylactic reactions.

We deeply appreciate your understanding and cooperation in ensuring the safety and well-being of all our guests.

***Drinks are not included and will be charged on consumption

COSI CANAPE MENU

SELECTION OF THREE 18PP - SELECTION OF SIX 32PP

SELECTION OF TEN 54PP

EXTRA CANAPE SELECTION 5 EACH

VEGETARIAN:

MAC AND CHEESE CROQUETTES

SPINACH AND RICOTTA PANZEROTTI

TOMATO, MOZZARELLA AND BASIL BRUSCHETTA

MUSHROOM ARANCINI WITH TRUFFLE MAYO

PUMPKIN AND GOAT CHEESE TARTLET WITH SALSA VERDE

POLENTA CROSTINI WITH MUSHROOM PATE' AND PECORINO

FISH:

SEARED SCALLOP, PEA PUREE, CORN AND SHALLOTS SALSA

BATTERED SNAPPER FINGERS WITH LEMON & HERB MAYO

SPICED PRAWN SKEWER, MINT RELISH

SMOKED SALMON CROSTINI WITH PEPPER CREAM CHEESE

DILL WHIPPED TUNA CREAM PATE TARTLET, SALMON CAVIAR

MEAT:

PROSCIUTTO AND PARMESAN CROQUETTE, CANDIED ONION

GRILLED BEEF SKEWER WITH SALSA VERDE

LAMB KOFTA WITH TZATZIKI

CRUMBED CHICKEN WITH LIME AIOLI

LAMB SAUSAGE ROLL, TOMATO CHUTNEY

STICKY CHICKEN SKEWER, CHILLI SAUCE

SWEET:

MINI LEMON TART, RASPBERRY

CRISPY CANNOLI WITH ORANGE INFUSED RICOTTA CREAM

BABY TIRAMISU

CHOCOLATE AND HAZELNUT BROWNIE WITH CHANTILLY CREAM

ADD PASTA BOWL 18PP EACH:

GNOCCHI ALLA SORRENTINA

CASARECCE AL RAGU

RISOTTO GAMBERI E ASPARAGI

BEVERAGE PACKAGES

THREE DIFFERENT LEVELS OFFERED + 1 ALCOHOL FREE OPTION

ROMA PACKAGE \$59PP

3 HRS (extra hour +\$15)

3 HOURS DRINK PACKAGE WITH ONE APERITIVO PER GUEST,
UNLIMITED PROSECCO, WINES, BEERS, CIDER AND SOFT DRINKS,
ONE COFFEE/TEA PER GUEST
(House Wines)

FIRENZE PACKAGE \$79PP

3 HRS (extra hour +\$20)

3 HOURS DRINK PACKAGE WITH ONE APERITIVO PER GUEST,
UNLIMITED PROSECCO, WINES, BEERS, CIDER AND SOFT DRINKS,
ONE COFFEE/TEA PER GUEST
(Premium Wines)

MILANO PACKAGE \$99PP

3 HRS (extra hour +\$25)

3 HOURS DRINK PACKAGE WITH ONE APERITIVO PER GUEST,
UNLIMITED PROSECCO, WINES, BEERS, CIDER AND SOFT DRINKS,
+ OPEN BAR (BASIC SPRITS AND MIXERS)
AND ONE COFFEE/TEA PER GUEST
(Premium Wines + Champagne Upgrade available)

COSI LIBERO PACKAGE \$49PP (alcohol-free)

3 HRS (extra hour +\$10)

3 HOURS DRINK PACKAGE WITH ALCOHOL FREE SPARKLING WINE, COCKTAILS,
BEER AND SOFT DRINKS,
ONE COFFEE/TEA PER GUEST

EVENT BOOKING INFORMATION

TO SECURE YOUR EVENT, PLEASE EMAIL

INFO@COSIRESTAURANT.COM.AU

WE CAN DISCUSS MENUS, DRINKS AND THE BEST SPACE AVAILABLE
ACCORDING TO YOUR GROUP SIZE AND EVENT TYPE.

- MINIMUM GROUP SIZE FOR FUNCTIONS - 12 GUESTS
- SECURITY DEPOSIT REQUIRED TO CONFIRM THE BOOKING - sent via email
(Deposit deducted from final bill on the day)
 - 5% FUNCTION SERVICE FEE APPLIES
- DIETARY REQUIREMENTS CAN BE ACCOMMODATED WITH NOTICE

**WE LOOK FORWARD TO HOSTING YOUR EVENT AT
COSI BAR RISTORANTE!**

