

VAPORETTO BAR & EATERY EST. 2014

# “A CULINARY VOYAGE TO VENETIAN ELEGANCE”

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7/6I8 Glenferrie Rd - Hawthorn

[www.vaporetto.com.au](http://www.vaporetto.com.au)



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## HOST YOUR EVENT AT VAPORETTO

Celebrate your special moments at Vaporetto Bar & Eatery,  
a Venetian- inspired restaurant tucked  
behind the iconic Lido Cinema in Hawthorn.

Our warm Italian hospitality, shared dining menus and  
vibrant atmosphere create the perfect setting for birthdays, corporate  
dinners, engagements and celebrations.

### WHAT WE OFFER:

Sit Down Dining: Vaporetto Experience (starting at \$69pp)

Cocktail Function: Canape Menu (starting at \$18pp)

Beverage Packages: 3 Levels (\$59pp, \$79pp, \$99pp)

BYO: Every day at lunch time

Sunday to Thursday at dinner time (corkage \$15 per bottle)

Award-winning Wine List

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# OUR EVENT SPACES



Galleria

Up to 30 guests for sit-down dining  
Up to 40 guests for cocktails & canapés

PRIVATE DINING SURROUNDED BY VENETIAN IMAGERY



Bar

Up to 30 guests for cocktails & canapés

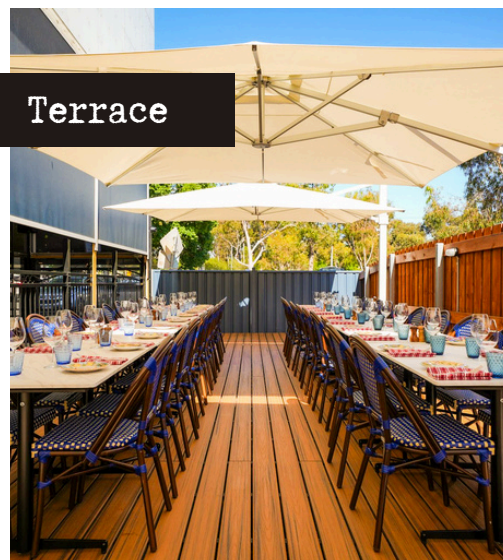
COCKTAIL STYLE EVENTS IN OUR VENETIAN  
INSPIRED BAR



Mezzanine

Up to 20 guests for sit-down dining  
Up to 30 guests for cocktails & canapés

COSY PRIVATE SPACE OVERLOOKING THE DINING ROOM



Terrace

Up to 40 guests for sit-down dining  
Up to 60 guests for cocktails & canapés

OUTDOOR TERRACE, PERFECT FOR LARGER CELEBRATIONS

# VAPORETTO EXPERIENCE

STARTING AT 69PP

## SHARED ANTIPASTI

Pane all'Aglìo V

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

Arancini V

Crispy Arancini (2) with Mushrooms and Taleggio Cheese, served with Truffle Mayo

Calamari

Spiced Fried Calamari served with Harissa Mayo, Herbs and Burnt Lemon

Wagyu Carpaccio

Wagyu Bresaola, Rocket, Parmesan, Fried Capers, Pickled Mushrooms & Black Truffle Mayo

## SHARED PRIMI

Ravioli di Zucca V

Fresh Pumpkin Ravioli with Butter Noisette, Sage, Sour Cherries, Parmesan & Vincotto

Gnocchi al Ragù

Fresh Potato Gnocchi with slow-braised Lamb Shoulder Ragù and Pecorino Romano Cheese

Risotto Busara

Risotto with Mussels, Vongole, Calamari,

Scallops and Prawns in Garlic, Chilli and Tomato Sugo

## SHARED CONTORNI

Patatine V

Fries with Aioli and Parmesan Herbs Salt

Insalata V

Cos Hearts, Pickled Celery, Chives, Toasted Walnuts, Gorgonzola Cheese & Apple Vinaigrette

## ARAGOSTA DEL CAPITANO +\$25pp

Replace one of the Pasta/Risotto with our famous Lobster Linguine

with whole WA Lobster in a Garlic, Chilli and Tomato Sugo

## SHARED SECONDI +\$15PP

Spigola alla Vicentina

Pan-Seared Barramundi Fillet with Prosciutto wrapped Asparagus served over Soft Polenta & Creamy

Vicentina Sauce with Toasted Almonds

Ossobuco alla Veneziana

Slow-Braised Beef Ossobuco served with Mashed Potato, Vegetables, Jus and Gremolata

## SHARED DOLCI +\$10pp

Chocolate Mousse & Classic Traditional Tiramisù

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

# VAPORETTO 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

## RIALTO 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)

## BURANO 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)

## SAN MARCO 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)

# EVENT BOOKING INFORMATION

TO SECURE YOUR EVENT, PLEASE EMAIL [INFO@VAPORETTO.COM.AU](mailto:INFO@VAPORETTO.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  
VAPORETTO BAR & EATERY

