

VAPORETTO BAR & EATERY EST. 2014

“A CULINARY VOYAGE TO VENETIAN ELEGANCE”



7/618 Glenferrie Rd - Hawthorn

www.vaporetto.com.au



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 \$75pp)

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

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

+ alcohol-free package @ \$49pp

BYO: ALL DAY - EVERYDAY corkage \$19 per bottle (750ml)

(\$30 per bottle on special event days i.e. Christmas)

Award-winning Wine List

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

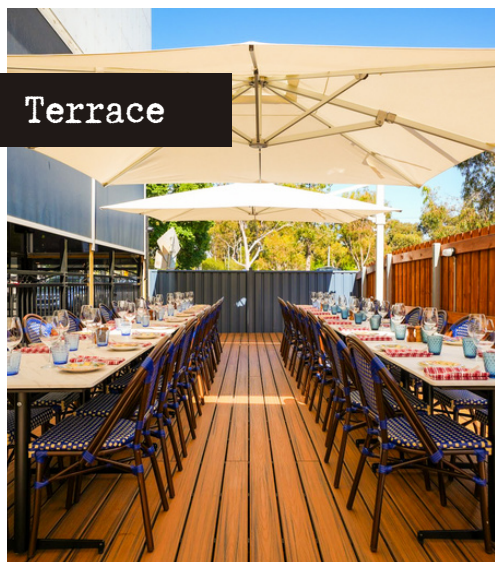
Mezzanine



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 75PP

SHARED ANTIPASTI

Pane all'Aglia V

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

Arancini V

Crispy Arancini 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

Capesante

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

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

Fries and Salad

ARAGOSTA DEL CAPITANO +\$35pp

Replace one of the Pasta/Risotto with our famous Lobster Linguine
with whole WA Lobster in a Garlic, Chilli and Tomato Sugo

BISTECCA +\$35pp

Replace one of the Pasta/Risotto with our 1kg Grass-Fed Char-Grilled T-Bone Steak served with Rocket,
Parmesan & Candied Walnuts Salad with Mustard and Jus

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

***Note a 5% Function Service Fee will be added to all Vaporetto Experience bills.

VAPORETTO CANAPE MENU

SELECTION OF SIX 45PP

SELECTION OF TEN 55PP

EXTRA CANAPE 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

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

MEAT

PROSCIUTTO AND PARMESAN CROQUETTE, CANDIED ONION

GRILLED BEEF SKEWER WITH SALSA VERDE

CRUMBED CHICKEN WITH LIME AIOLI

LAMB SAUSAGE ROLL, TOMATO CHUTNEY

STICKY CHICKEN SKEWER, CHILLI SAUCE

SWEET

CRISPY CANNOLI WITH ORANGE INFUSED RICOTTA CREAM

BABY TIRAMISU

ADD PIZZA 25PP EACH

MARGHERITA (TOMATO BASE, MOZZARELLA, BASIL, EVOO)

SPICY CALABRESE (TOMATO BASE, MOZZARELLA, CALABRESE SALAMI, NDUJA,

CHERRY TOMATOES, BLACK OLIVES, ROCKET)

ITALIAN MEATLOVER (TOMATO BASE, MOZZARELLA, HAM, PORK SAUSAGE, SOPPRESSA SALAMI)

ZUCCA (MOZZARELLA, PUMPKIN, HERB PESTO, GOAT CHEESE, ROASTED ONION, PINE NUTS)

GARLIC FOCACCIA (GARLIC, HERB AND PARMIGIANO)

BEVERAGE PACKAGES

THREE DIFFERENT LEVELS OFFERED + 1 ALCOHOL-FREE OPTION

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)

VENEZIA LIBERA PACKAGE \$49PP

3 HRS (extra hour +\$10)

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@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

