



Minimum booking of 35 Adults
Children under 14 half price

FUNCTION MENU ONE

\$45.00
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

Our signature blend of beef mince, gently simmered with onion, carrot, celery and Italian herbs. Finished with parmesan cheese and parsley.

Spaghetti Carbonara Funghi

A delicious blend of bacon, leeks, garlic, onion, parsey and mushrooms, sautéed in a rich, creamy sauce. Finished with parmesan cheese and fresh parsley.

Lasagne

Indulge in our house-made lasagne, featuring generous layers of savoury beef bolognese sauce, luscious mozzarella and parmesan cheese along with béchamel sauce.

Vegetarian option available

Spaghetti Pomodoro v

Classic vegetarian napolitana, a rich tomato-based sauce infused with aromatic herbs for a simple yet flavourful taste of Italy. Finished with parmesan cheese and parsley.

Italian Garden Salad GF

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

TO FINISH

Gelato GF

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

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

FUNCTION MENU TWO

\$55.00
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

Savour a delicious selection of popular meats, featuring three juicy **beef** mealballs, crispy chicken cutlets and your choice of two flavourful Italian sausages. Served alongside irresistible garlic bread, this dish is perfect for those who crave a taste of it all. *Choose from beef, chicken (GF), hot pork (GF) or mild pork (GF) sausages*

TO FOLLOW - Served buffet style

Spaghetti Bolognese

Our signature blend of beef mince, gently simmered with onion, carrot, celery and Italian herbs. Finished with parmesan cheese and parsley.

Spaghetti Carbonara Funghi

A delicious blend of bacon, leeks, garlic, onion, parsey and mushrooms, sautéed in a rich, creamy sauce. Finished with parmesan cheese and fresh parsley.

Lasagne

Indulge in our house-made lasagne, featuring generous layers of savoury beef bolognese sauce, luscious mozzarella and parmesan cheese along with béchamel sauce.

Vegetarian option available

Creamy Chicken & Spinach Fettuccine

Tender chicken, leek, onion and garlic sautéed in a creamy sauce, tossed with fresh spinach leaves and served over house-made spinach fettuccine. Finished with parmesan cheese and fresh parsley.

Italian Garden Salad GF

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

TO FINISH

Gelato GF

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

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 (SUITS 8 - 10 PEOPLE)

PLATTERS

Meat Tasting Platter

Feeds 2-4 people

Antipasto Platter

Feeds 15-20 people | Pre-Order Only

Fruit Platter

Feeds 15-20 people | Pre-Order Only

SIDES / SHARING

Garlic Bread V

Warm pane di casa bread with garlic butter and herbs.

Gluten free option available

Italian Sausage

Your choice of hot pork (GF) or mild pork (GF), chicken (GF) or beef sausage.

Chicken Cutlet

Crispy free range chicken cutlet.

Add aioli or chilli aioli

Beef Meatballs GF

Four house-made beef, basil and parmesan cheese meatballs, cooked in pomodoro sauce, topped with parmesan cheese and parsley.

Italian Garden Salad GF V

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

Add fetta and/or avocado

Bruschetta (4) V

Diced tomatoes, basil, garlic, onion, fetta and olive oil, served on lightly toasted pane di casa bread.

Smashed Avocado (3) V

Smashed avocado, crumbled fetta, served on lightly toasted pane di casa bread.

Gluten free option available

PIZZAS

\$36

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

\$140

Gluten free base available

+ \$4

Cheese V

\$22

Margarita V

\$25

Sliced tomato, basil, salt and pepper.

Cacciatore

\$28

Mild cacciatore.

\$10

+ \$3

The Gino

\$28

Sliced tomato, mild cacciatore, salt & pepper, finished with rocket.

\$10

Tropicana

\$30

Bacon, shredded ham and pineapple pieces.

\$10

Veggie Arrosto V

\$30

Sliced tomato, roasted eggplant, zucchini, capsicum, finished with baby spinach.

\$14

Carne 🍖

\$30

Bacon, shredded ham, mild cacciatore, Italian gourmet hot pork sausage (GF), BBQ sauce, finished with spring onion.

\$20

+ \$3

Puttanesca

\$30

Sliced tomato, anchovies, capers and black olives.

\$22

Pollo e Pancetta

\$30

Italian gourmet chicken sausage, bacon, bruschetta mix, and BBQ sauce.

\$20

Supremo 🍖

\$32

Roasted eggplant, zucchini, mild cacciatore, bacon, Italian gourmet hot pork sausage and black olives.

+ \$3

Marinara 🍖

\$35

Olive oil instead of pomodoro sauce, prawns, calamari and fish, marinated in chilli, spring onion, garlic and parsley.

