



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

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, parsley 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

- 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

Savour a delicious selection of popular meats, featuring three juicy pork 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, parsley 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

- 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.

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 (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

MINI PASTA PARCELS Pre-Order Only

Spaghetti Pomodoro (V)

Pesto Gnocchi (V)

Fagioli Tubettini Pasta (V)

Spaghetti Bolognese

Lasagna

Vegetarian Lasagna

Spaghetti Carbonara

Creamy Chicken Spinach Fettuccine

Garlic Chili Prawn Pappardelle

Marinara

Beef Cheek Ravioli

SIDES

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

Pork Meatballs GF

Four house-made pork, 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 V

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

Smashed Avocado V

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

Gluten free option available

PIZZAS

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

\$34

\$120

\$120

\$14

\$14

\$14

\$15

\$15

\$15

\$15

\$16

\$18

\$18

\$18

\$10

+\$2

\$10

\$10

\$14

\$18

+\$3

\$20

\$20

+\$3

Gluten free base available

+ \$4

Cheese V

\$22

Margarita V

Sliced tomato, basil, salt and pepper.

\$24

Cacciatore

Mild cacciatore.

\$26

Tropicana

Bacon, shredded ham and pineapple pieces.

\$28

Veggie Arrosto V

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

\$28

Carne 🍖

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

\$29

Puttanesca

Sliced tomato, anchovies, capers and black olives.

\$28

The Gino

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

\$26

Supremo 🍖

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

\$30

Pollo e Pancetta

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

\$29

Marinara 🍖

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

\$34

