



ORIGINAL
WOOD
FIRED
PIZZA



mancini's

FUNCTION SET MENUS

ENTRÉE TO SHARE

Italian style grilled vegetables & marinated olives
Woodfired pizza crust
Rocket salad or Italian salad

SECOND COURSE — PLATTERS OF MIXED PASTAS (choice of 2 selections)

Gnocchi Sorrentina

Potato dumplings in a napoletana sauce, topped w parmesan & mozzarella

Tortellini Boscaiola

Mushrooms, garlic & bacon in a cream sauce

Ravioli Sabrina

Basil, spinach & ricotta in a napoletana sauce

Spaghetti Marinara

Tiger prawns, calamari, local black mussels, fish, baby octopus, pipi, parsley, garlic in a napoletana sauce

Fettuccine Crema Al Pollo

Chicken, mushrooms & avocado in a pink cream sauce

Fettuccine Sunset

Semi-dried tomatoes, garlic & pine nuts in a pink cream sauce

Fettuccine Pesto

Toasted pine nuts, garlic & basil in a rich olive oil sauce w a dash of cream

Penne Enrico

Lots of garlic, lots of parsley & chilli in a napoletana sauce

Spaghetti Bolognese

Slow cooked premium beef mince cooked in a napoletana sauce

MAIN COURSE — A VARIETY OF TRADITIONAL WOODFIRED PIZZAS (choice of 4 selections)

Margherita

Mozzarella, basil leaves & a dash of olive oil

Hawaiian

Ham & pineapple

Mexicana

Hot pepperoni, capsicum, onions & chilli

Giardino

Mushrooms, roasted green capsicum, onion, olives, eggplant, semi-dried tomatoes, garlic & oregano

Capricciosa

Ham, mushrooms & olives

Supreme

Mushrooms, capsicum, onion, ham, cabanossi & olives

Meat Lovers

Ham, cabanossi, salami, bacon & beef strips

BBQ Chicken

Chicken breast, onion, mushrooms & BBQ sauce

Spicy Peri Peri

Chicken breast, roasted capsicum, bocconcini, caramelized onion, w peri peri sauce & aioli

Mancini's Special

Ham, capsicum, mushrooms, garlic & oregano

Pescatore

Mixed seafood, fresh garlic & parsley

COFFEE & TEA



ADULTS	42.95	PER PERSON
KIDS (4 – 12)	22.95	PER PERSON
INFANTS (4 & UNDER)	FREE	
DESSERT (GF OPTION AVAILABLE)	5.95	PER PERSON
CAKEAGE UP TO 20 PEOPLE	15.00	
CAKEAGE OVER 20 PEOPLE	1.00	PER PERSON

UNLIMITED SOFT DRINKS	6.95	PER PERSON
CORKAGE	4.95	PER BOTTLE
JUGS	10.95	PER JUG
7.50 PER TABLE CLOTH. HELIUM BALLOONS AVAILABLE FROM 8.50 PER ARRANGEMENT. FUNCTION ROOM IS NOT GUARANTEED EXCLUSIVELY FOR LESS THAN 80 PEOPLE. SATURDAY NIGHT MINIMUM SPEND 5000.00.		

ENTRÉE TO SHARE

Calamari Fritti
Woodfired pizza crust
Arancini Misto
Italian style grilled vegetables & marinated olives
Rocket salad or Italian salad

SECOND COURSE — PLATTERS OF MIXED PASTAS (choice of 2 selections)

Gnocchi Sorrentina
Potato dumplings in a napoletana sauce, topped w parmesan & mozzarella

Tortellini Boscaiola
Mushrooms, garlic & bacon in a cream sauce

Ravioli Sabrina
Basil, spinach & ricotta in a napoletana sauce

Spaghetti Marinara
Tiger prawns, calamari, local black mussels, fish, baby octopus, pipi, parsley, garlic in a napoletana sauce

Fettuccine Crema Al Pollo
Chicken, mushrooms & avocado in a pink cream sauce

Fettuccine Sunset
Semi-dried tomatoes, garlic & pine nuts in a pink cream sauce

Fettuccine Pesto
Toasted pine nuts, garlic & basil in a rich olive oil sauce w a dash of cream

Penne Enrico
Lots of garlic, lots of parsley & chilli in a napoletana sauce

Spaghetti Bolognese
Slow cooked premium beef mince cooked in a napoletana sauce

MAIN COURSE — A VARIETY OF TRADITIONAL WOODFIRED PIZZAS (choice of 4 selections)

Margherita
Mozzarella, basil leaves & a dash of olive oil

Hawaiian
Ham & pineapple

Mexicana
Hot pepperoni, capsicum, onions & chilli

Giardino
Mushrooms, roasted green capsicum, onion, olives, eggplant, semi-dried tomatoes, garlic & oregano

Capricciosa
Ham, mushrooms & olives

Supreme
Mushrooms, capsicum, onion, ham, cabanossi & olives

Meat Lovers
Ham, cabanossi, salami, bacon & beef strips

BBQ Chicken
Chicken breast, onion, mushrooms & BBQ sauce

Spicy Peri Peri
Chicken breast, roasted capsicum, bocconcini, caramelized onion, w peri peri sauce & aioli

Mancini's Special
Ham, capsicum, mushrooms, garlic & oregano

Pescatore
Mixed seafood, fresh garlic & parsley

COFFEE & TEA



ADULTS	48.95	PER PERSON
KIDS (4 - 12)	24.95	PER PERSON
INFANTS (4 & UNDER)	FREE	
DESSERT (GF OPTION AVAILABLE)	5.95	PER PERSON
CAKEAGE UP TO 20 PEOPLE	15.00	
CAKEAGE OVER 20 PEOPLE	1.00	PER PERSON

UNLIMITED SOFT DRINKS	6.95	PER PERSON
CORKAGE	4.95	PER BOTTLE
JUGS	10.95	PER JUG
7.50 PER TABLE CLOTH. HELIUM BALLOONS AVAILABLE FROM 8.50 PER ARRANGEMENT. FUNCTION ROOM IS NOT GUARANTEED EXCLUSIVELY FOR LESS THAN 80 PEOPLE. SATURDAY NIGHT MINIMUM SPEND 5000.00.		

ENTRÉE TO SHARE

Salt & Pepper Misto
Woodfired pizza crust
Arancini Misto
Pruciatto Crudo
Burrata
Italian style grilled vegetables & marinated olives
Rocket salad or Italian salad

SECOND COURSE — PLATTERS OF MIXED PASTAS (choice of 2 selections)

Gnocchi Sorrentina
Potato dumplings in a napoletana sauce, topped w parmesan & mozzarella

Tortellini Boscaiola
Mushrooms, garlic & bacon in a cream sauce

Ravioli Sabrina
Basil, spinach & ricotta in a napoletana sauce

Spaghetti Marinara
Tiger prawns, calamari, local black mussels, fish, baby octopus, pipì, parsley, garlic in a napoletana sauce

Fettuccine Crema Al Pollo
Chicken, mushrooms & avocado in a pink cream sauce

Fettuccine Sunset
Semi-dried tomatoes, garlic & pine nuts in a pink cream sauce

Fettuccine Pesto
Toasted pine nuts, garlic & basil in a rich olive oil sauce w a dash of cream

Penne Enrico
Lots of garlic, lots of parsley & chilli in a napoletana sauce

Spaghetti Bolognese
Slow cooked premium beef mince cooked in a napoletana sauce

MAIN COURSE — PLATTERS OF MAINS SERVED W VEGETABLES (choice of 2 mains)

Pollo Boscaiola
Chicken breast, mushrooms, garlic & bacon in cream sauce

Barramundi Fillet
Grilled & topped w olive oil, parsley & garlic sauce

Veal Mare Monte
Tiger prawns & mushrooms in a pink cream sauce

Veal Prima
Tiger prawns, avocado, garlic in a pink cream sauce

Veal Saltimbocca
Prosciutto & mozzarella in a napoletana sauce

Pollo Parmigiana
Topped w eggplant & mozzarella in a napoletana sauce

Pollo Gabriella
Tiger prawns, mushrooms, ricotta, spinach, shallots & garlic in a cream sauce

Pollo Pesto
Toasted pine nuts, garlic & basil in a rich olive oil sauce w a dash of cream

Pollo Dijon
Crushed macadamia nuts in a dijon mustard cream sauce

Veal Funghi
Mushrooms, garlic & shallots in a cream sauce

CHILDREN'S MAIN MEALS

Nuggets & Chips • Kids Margherita Pizza

COFFEE & TEA



ADULTS	59.95	PER PERSON
KIDS (4 – 12)	25.95	PER PERSON
INFANTS (4 & UNDER)	FREE	
INDIVIDUAL PLATES	EXTRA 3.00	PER PERSON
DESSERT (GF OPTION AVAILABLE)	5.95	PER PERSON
CAKEAGE UP TO 20 PEOPLE	15.00	
CAKEAGE OVER 20 PEOPLE	1.00	PER PERSON

UNLIMITED SOFT DRINKS	6.95	PER PERSON
CORKAGE	4.95	PER BOTTLE
JUGS	10.95	PER JUG
7.50 PER TABLE CLOTH. HELIUM BALLOONS AVAILABLE FROM 8.50 PER ARRANGEMENT. FUNCTION ROOM IS NOT GUARANTEED EXCLUSIVELY FOR LESS THAN 80 PEOPLE. SATURDAY NIGHT MINIMUM SPEND 5000.00.		

ENTRÉE TO SHARE — ON BOARDS

Salt & Pepper Misto
Cozze Napoletana
Woodfired pizza crust
Arancini Misto
Stuffed mushrooms
Pruciatto Crudo
Burrata
Fiori Di Zucca (seasonal)
Italian style grilled vegetables & marinated olives
Rocket salad or Italian salad

SECOND COURSE — PLATTERS OF MIXED PASTAS (choice of 2 selections)

Gnocchi Sorrentina
Potato dumplings in a napoletana sauce, topped w parmesan & mozzarella

Tortellini Boscaiola
Mushrooms, garlic & bacon in a cream sauce

Ravioli Sabrina
Basil, spinach & ricotta in a napoletana sauce

Spaghetti Marinara
Tiger prawns, calamari, local black mussels, fish, baby octopus, pipi, parsley, garlic in a napoletana sauce

Fettuccine Crema Al Pollo
Chicken, mushrooms & avocado in a pink cream sauce

Fettuccine Sunset
Semi-dried tomatoes, garlic & pine nuts in a pink cream sauce

Fettuccine Pesto
Toasted pine nuts, garlic & basil in a rich olive oil sauce w a dash of cream

Penne Enrico
Lots of garlic, lots of parsley & chilli in a napoletana sauce

Spaghetti Bolognese
Slow cooked premium beef mince cooked in a napoletana sauce

ADULTS.....	69.95	PER PERSON
KIDS (4 – 12).....	25.95	PER PERSON
INFANTS (4 & UNDER).....	FREE	
INDIVIDUAL PLATES.....	EXTRA 3.00	PER PERSON
DESSERT (GF OPTION AVAILABLE).....	5.95	PER PERSON
CAKEAGE UP TO 20 PEOPLE.....	15.00	
CAKEAGE OVER 20 PEOPLE.....	1.00	PER PERSON

MAIN COURSE — PLATTERS OF MAINS SERVED W VEGETABLES (choice of 2 mains)

Pollo Boscaiola
Chicken breast, mushrooms, garlic & bacon in cream sauce

Barramundi Fillet
Grilled & topped w olive oil, parsley & garlic sauce

Veal Mare Monte
Tiger prawns & mushrooms in a pink cream sauce

Veal Prima
Tiger prawns, avocado, garlic in a pink cream sauce

Veal Saltimbocca
Prosciutto & mozzarella in a napoletana sauce

Pollo Parmigana
Topped w eggplant & mozzarella in a napoletana sauce

Pollo Gabriella
Tiger prawns, mushrooms, ricotta, spinach, shallots & garlic in a cream sauce

Pollo Pesto
Toasted pine nuts, garlic & basil in a rich olive oil sauce w a dash of cream

Pollo Dijon
Crushed macadamia nuts in a dijon mustard cream sauce

Veal Funghi
Mushrooms, garlic & shallots in a cream sauce

CHILDREN'S MAIN MEALS

Nuggets & Chips • Kids Margherita Pizza

COFFEE & TEA



UNLIMITED SOFT DRINKS.....	6.95	PER PERSON
CORKAGE.....	4.95	PER BOTTLE
JUGS.....	10.95	PER JUG
7.50 PER TABLE CLOTH. HELIUM BALLOONS AVAILABLE FROM 8.50 PER ARRANGEMENT. FUNCTION ROOM IS NOT GUARANTEED EXCLUSIVELY FOR LESS THAN 80 PEOPLE. SATURDAY NIGHT MINIMUM SPEND 5000.00.		