



ORIGINAL
WOOD
FIRED
PIZZA



mancini's

FUNCTION SET MENUS

ENTRÉE TO SHARE

Woodfired Garlic & Cheese Pizza
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

Risotto Pollo
Italian arborio rice simmered w chicken & mushrooms
in a light cream 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

Penne Vegetarian
Mushrooms, capsicum, olives, sun-dried tomato,
onion & eggplant in a napoletana sauce

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

Vegetarian
Mushrooms, capsicum, onion & olives

Mexicana
Hot pepperoni, capsicum, onions & chilli

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

Diablo (Hot)
Beef, sour cream, pepperoni, onion, tomato, jalapenos,
avocado & chilli

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	PER PERSON
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
HELIUM BALLOONS AVAILABLE FROM 8.50 PER ARRANGEMENT.		

ENTRÉE TO SHARE

Calamari Fritti
Woodfired Garlic & Cheese Pizza
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

Risotto Pollo
Italian arborio rice simmered w chicken & mushrooms in a light cream 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

Penne Vegetarian
Mushrooms, capsicum, olives, sun-dried tomato, onion & eggplant in a napoletana sauce

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

Vegetarian
Mushrooms, capsicum, onion & olives

Mexicana
Hot pepperoni, capsicum, onions & chilli

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

Diablo (Hot)
Beef, sour cream, pepperoni, onion, tomato, jalapenos, avocado & chilli

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	49.95	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	PER PERSON
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
HELIUM BALLOONS AVAILABLE FROM 8.50 PER ARRANGEMENT.		

ENTRÉE TO SHARE

Calamari Fritti
Woodfired Garlic & Cheese Pizza
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

Risotto Pollo
Italian arborio rice simmered w chicken & mushrooms in a light cream 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

Penne Vegetarian
Mushrooms, capsicum, olives, sun-dried tomato, onion & eggplant in a napoletana sauce

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

Grilled Chicken
Fresh breast fillets grilled served w steamed vegetables

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).....	26.95	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	PER PERSON
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

HELIUM BALLOONS AVAILABLE FROM 8.50 PER ARRANGEMENT.

ENTRÉE TO SHARE — ON BOARDS

Calamari
Cozze Napoletana
Woodfired Pizza Crust
Arancini Misto
Stuffed Mushrooms
Prosciutto 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

Risotto Pollo
Italian arborio rice simmered w chicken & mushrooms in a light cream 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

Penne Vegetarian
Mushrooms, capsicum, olives, sun-dried tomato, onion & eggplant in a napoletana sauce

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

Vegetarian
Mushrooms, capsicum, onion & olives

Mexicana
Hot pepperoni, capsicum, onions & chilli

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

Diablo (Hot)
Beef, sour cream, pepperoni, onion, tomato, jalapenos, avocado & chilli

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.....	79.95	PER PERSON
KIDS (4 – 12).....	34.95	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	PER PERSON
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
HELIUM BALLOONS AVAILABLE FROM 8.50 PER ARRANGEMENT.		

ENTRÉE TO SHARE — ON BOARDS

Calamari
Cozze Napoletana
Woodfired Pizza Crust
Arancini Misto
Stuffed Mushrooms
Prosciutto 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

Risotto Pollo
Italian arborio rice simmered w chicken & mushrooms in a light cream 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

Penne Vegetarian
Mushrooms, capsicum, olives, sun-dried tomato, onion & eggplant in a napoletana sauce

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

Grilled Chicken
Fresh breast fillets grilled served w steamed vegetables

Veal Funghi
Mushrooms, garlic & shallots in a cream sauce

CHILDREN'S MAIN MEALS

Nuggets & Chips • Kids Margherita Pizza

COFFEE & TEA



ADULTS.....	89.95	PER PERSON
KIDS (4 – 12).....	35.95	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	PER PERSON
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
HELIUM BALLOONS AVAILABLE FROM 8.50 PER ARRANGEMENT.		

SET MENU CONDITIONS

Parties of 15 people or more are considered a large group booking and are required to select one of our set menu options. All set menus are for a mixture of adults & children. The ratio must be a minimum of 1 adult to 1 child.

FUNCTION ROOM EXCLUSIVITY

Function room is not guaranteed exclusively for less than 100 people Saturday night, 80 people Friday & Sunday and 60 people Monday - Thursday. Saturday night minimum spend \$5000.00.

DEPOSIT

A holding deposit of 30% will be required to secure your booking.

FINAL NUMBERS & PAYMENT

Estimated numbers are required 2 weeks prior to your function & final numbers to be confirmed 48 hours prior to your function. Payment will be calculated on confirmed final numbers 48 hours prior to function. Mancini's Original Woodfired Pizza does not accept cheques. Payment can be made with cash, credit card or eft. Mancini's Restaurant BSB: 062 116 ACC: 1001 5613

FUNCTION DURATION

Lunch 3 hours
Dinner 4 hours

ROOM CAPACITY

Function Room 130
Main Restaurant 70
Outdoor 40

CANCELLATION

We reserve the right to charge \$500 cancellation fee with notice less than 4 weeks. Any Cancellation made between 14 to 2 days prior to the event will be charged 50% off the estimated food cost.

ENTERTAINMENT

For respect of all our dining patrons all group bookings less than 80 people sharing our function room or main restaurant are not allowed to bring in live entertainment, activity sets, photo booths or any equipment larger than 80-100cm unless authorised by management. Access times must be approved by the restaurant manager.

AV REQUIREMENTS

Mancini's Original Woodfired Pizza has a standard audio visual package which includes a data projector, large electric screen & cordless microphones available for your use if required.

