



STEFANO'S  
CAFE

# IN-HOUSE FUNCTION PACK

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Flooded with natural light during the day or soft atmosphere in the evenings, our gallery is the perfect space for events all year round. The diverse room can be transformed into an exclusive dining space for up to 80 people or casual stand up cocktail event for up to 180. Outside, our vine covered pergola can also be set for a festive dinner or casual drinks.

Depending on the event, our menu packages can be tailored to suit any style. Just ask our dedicated functions co-ordinator about how we can host your next event.



# BREAKFAST

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Minimum of 10 people. Served on share platters for you to enjoy.

## **STEFANO'S CLASSIC BREAKFAST - \$16pp**

Includes:

Locally smoked bacon

Eggs how you like them - poached/scrambled/fried  
(2 eggs per person)

Assorted toast (2 pieces per person)

Stefano's Preserves chutney's

## **ADDITIONAL SIDES - \$3pp, per option**

Smoked salmon

Merbein mushrooms with butter & thyme

Baby spinach

Local avocado (seasonal)

House baked beans (seasonal)

Local Italian sausage

Peperonata – braised capsicum & tomato

Asparagus (seasonal)

## **ADDITIONAL SIDES - \$6pp, per option**

House made bircher muesli (v)

Quinoa porridge (gf) (v) (seasonal)

Fresh fruit salad (seasonal)

Poached fruits (seasonal)

Pancakes with jam, cream & maple syrup

(v) vegetarian (gf) gluten free (df) dairy free

please note some items may be customised to suite specific dietary requirements.

Menu valid until 01.06.2020



# LUNCH

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Minimum of 15 people. Served on share platters for you to enjoy.

## LUNCH - \$26pp

Includes your selection of 2 dishes from below, plus salad or seasonal vegetables & bread

### INDIVIDUAL DISHES

- Italian sausage pasta (gf opt)
  - Beef cheek ragu with polenta (gf)
  - Baked salmon with lemon & herbs (gf)
  - Prawn, tomato, chilli, garlic linguine (gf opt)
  - Ricotta gnocchi with Napoli sauce (v)
  - Pumpkin & gorgonzola tart (v)
  - Braised chicken Maryland with potatoes, tomatoes and olives (gf)
  - Moroccan vegetable and chickpea tagine with pistachios & currant coriander yoghurt (v) (gf) (df opt)
  - Cannelloni - spinach & ricotta (v)
  - Yellow chicken curry with steamed rice (v opt)
  - Eggplant melanzane (v)
  - Slow roasted lamb shoulder (gf opt)
  - Osso bucco
- More options available upon request*

### ADDITIONAL OPTIONS

#### ANTIPASTO PLATTER - \$8.5pp

A selection of cured meats, marinated olives, marinated vegetables, cheeses, breads & crackers

#### FRUIT PLATTER - \$6pp

A selection of seasonal fruits

#### CHEESE PLATTER - \$8.5pp

Selection of hard, soft & blue cheeses, biscuits, fruit & quince paste

### DESSERTS

Stefano's café has a large range of cakes on display in our café for you to choose from including Brunetti cakes and locally made cakes.

*Options available upon request*

(v) vegetarian (gf) gluten free (df) dairy free  
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Menu valid until 01.06.2020



# FINGER FOOD

Minimum of 30 people

## OPTION 1 - \$24.5pp

7 items per person

Select 5 of the following choices:

## OPTION 2 - \$32.5pp

10 items per person

Select 7 of the following choices:

## OPTION 3 - \$38.5pp

12 items per person

Select 8 of the following choices:

### HOT

Polenta fingers with tomato chutney (v) (gf)

Fish cakes with Stefano's yellow curry paste (v)

Corn fritters with peach chutney (v)

Chorizo & potato croquettes

Mozzarella carrozza (v)

Prawns & saffron arancini

Italian meatballs

House arancini (v)

Salt & pepper drumettes (gf)

Pork & fennel sausage roll

Garlic & chilli prawns (gf)

Mildura beer battered market fish

Salt & pepper squid

Marinated chargrilled quail (gf)

Grilled haloumi with fig jam (v) (gf)

Mini spinach & ricotta Filo pie (v)

Tomato, pesto & buffalo mozzarella pizza (v)

Italian sausage, salami & mozzarella pizza

Roast pumpkin, eggplant, capsicum & fetta pizza (v)

Ham, mushroom, olives & mozzarella pizza

Potato, rosemary, garlic & parmesan pizza (v)

French lamb cutlet with salsa verde (gf)

Asian beef skewer

Chicken satay skewer (gf)

Crispy pork belly

Slow cooked beef pie

Sesame Haloumi bites (v)

Teriyaki chicken drumettes

Crispy fried chicken with soy mayo

Parmesan crumbed mushrooms with aioli (v)

Felafels with tahini yoghurt (v) (gf)

Eggplant meatballs with zatar and kale pesto (v)

Lamb koftas with mint yoghurt

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# FINGER FOOD

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Minimum of 30 people

## COLD

Tomato gazpacho

San choy bow (Chinese lettuce cups) (gf)

Antipasto skewer (gf)

Ricotta and pea tartlets

Prawn & pea frittata (gf)

Yabby frittata (gf)

Tomato, basil, mozzarella tartlet (v)

Chicken & pesto tartlet

Chicken, celery & walnut sandwich (gf opt)

Beetroot & goats cheese tartlet (v)

Baccala crostino

Caramelized onion & fetta tartlets (v)

Seasonal bruschetta (v)

Lemongrass & ginger oysters

Vegetable frittata with goat's curd (v) (gf)

Vegetarian rice paper roll (v) (gf)

Prosciutto wrapped bocconcini with pesto (gf)

Cherry tomato with pesto goat's curd (gf)

Manzo tonnato rare beef with tuna mayo on crostini with capers (gf opt)

Skewered prawn, watermelon & fetta (gf)

Buckwheat blinis, smoked salmon & crème fraiche

Profiteroles stuffed with tuna, caper & dill

Pears with blue cheese & prosciutto (gf)

Filo cups with roast capsicums & Persian fetta (v)

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# DINNER

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Minimum of 30 people

## **ANTIPASTO - \$8.5pp**

A selection of cured meats, marinated olives, marinated vegetables, cheeses, breads & crackers

## **ENTREE - \$15pp**

Includes your choice of entree individually plated and served

Select 1 of the following choices:

### **INDIVIDUAL DISHES**

Seasonal sformato

Cured ocean trout

Ricotta gnocchi with Napoli sauce (v)

Potato gnocchi with mushroom ragout

Marinated grilled quail

Fried baby squid aioli and mixed greens

Grilled polenta taleggio mixed mushrooms (v)

House tart (v)

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# DINNER

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Minimum of 30 people

## MAIN - \$38.5pp

Includes your selection of 3 dishes from the following, plus salad or seasonal vegetables & bread. All served on share platters.

Select 3 of the following choices:

### INDIVIDUAL DISHES

Italian sausage pasta (gf opt)

Beef cheek ragu with polenta (gf)

Baked salmon with lemon & herbs (gf)

Ricotta gnocchi with Napoli sauce (v)

Braised chicken Maryland with potatoes, tomatoes & olives (gf)

Moroccan vegetable & chickpea tagine, pistachios, currant & coriander yoghurt (v) (gf)

Braised beef cheeks with parmesan polenta

Cannelloni - spinach & ricotta (v)

Eggplant melanzane (v)

Slow roasted lamb shoulder (gf)

Oven roasted eye fillet (gf)

Pan-fried market fish with capponata

Potato gnocchi with mushroom ragout (v)

Osso bucco

Spaghetti with prawns, tomato and basil

Spanakopita (v)

Grilled spatchcock with a brown rice and bean salad and jerk sauce (gf)

Chicken curry with rice (gf) (v opt)

Stuffed and roasted butternut pumpkin (v) (gf)

Messina style lamb (baked lamb chops with olives) served with roast potatoes

Oven roasted squid and pork belly served with crusty bread (gf opt)

Pork and fennel meatballs served on polenta

Lentil and ricotta eggplant moussaka (v)

Lamb and vegetable tagine served with cous cous

Classic lasagne

Porchetta

Mushroom risotto (v)

Braised goat

Prawn & pea risotto (gf)

Marinated grill quail

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# DESSERT

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Minimum of 30 people

## DESSERT - \$12pp

Includes your choice of 1 dessert plated individually & served

Select 1 of the following choices:

### INDIVIDUAL DISHES

House made panna cotta (gf)  
Tiramisu  
Chocolate and Stefano's olive oil tart  
Cream Catalana (Spain's crème brulee)  
Lime and Tequila mousse with polenta & chilli wafer  
Lemon and pistachio syrup cake  
Mexican chocolate pot

*More options available upon request*

### SPECIALTY CAKES (Birthday cakes)

Can be made by our local baker,  
The Petite Pantry by calling 0498 644 637

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# BEVERAGES ON CONSUMPTION

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Choose from our extensive bar menu with a tab running at your discretion. Please speak with our function co-ordinator for any specific requirements.

## **WINE LIST**

See full list of sparkling, white and red wines in our wine list.

## **BEER**

Peroni, Carlton Dry, Corona, Cascade Light, Little Creatures, Furphy, Estrella & Castello \$8

## **CIDER**

Barossa pear & apple cider \$9.5

## **SOFT DRINKS**

Coke, Sprite, Fanta, Lift \$4

# HIRE / TERMS & CONDITIONS

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## **INCLUDED IN ROOM HIRE, IF REQUIRED**

Roving microphone

Music speakers for iPhone or Spotify

Lectern

## **ITEMS FOR HIRE**

Projector \$150

Screen \$150

*Band and AV set up is the responsibility of the client*

## **TERMS & CONDITIONS**

Final numbers to be confirmed 7 days prior to your event

Full payment required 3 days prior to your event

Beverages on consumption to be paid on the day/  
night of your event

No changes can be made within 24 hours before  
your event

Bar closes at 11pm

Venue closes at 11.30pm

Cancellations within 3 days of event will incur a 50%  
of total cost cancellation fee

Cancellation with 24 hours of event will be charged  
at the full amount

No glitter filled balloons or foil numbers

Minimum spend for food \$60 per person for  
numbers under 30 people

\$250 room hire fee

BYO cake can be cut and served by our staff with  
double cream for \$4 per person

**To discuss your functions food, beverage and setup requirements please call us on 03 5021 3627  
or email [functions@stefano.com.au](mailto:functions@stefano.com.au) to arrange an appointment with our function co-ordinator.**