

# ROSELLA

## PRIVATE FUNCTION COCKTAIL STYLE MENU

\$55 PER PERSON

### ARANCINI

CURED MEATS, FAVA BEAN DIP

CRUDO DI MARE, PICKLED FENNEL

POLPETTE, CICORIA

MELANZANA INVOLTINI *eggplant involtini*

COZZE GRATINATE *mussels gratin*

CHICKEN SKEWERS, *mustrad glaze*

POLPO IN UMIDO, *stewed octopus*

THIS MENU IS INSPIRED BY THE PUGLIAN WAY OF LIFE. WHETHER YOU'RE HOSTING AN INTIMATE OR A CORPORATE GATHERING, THIS MENU WILL SUIT YOUR EVENT PERFECTLY.

MINIMUM SPEND REQUIRED

*January - September*

MONDAY - THURSDAY 1,500.00  
FRIDAY 2,000.00  
SATURDAY & SUNDAY 2,500.00

*October - December*

MONDAY - THURSDAY 2,000.00  
FRIDAY 2,500.00  
SATURDAY & SUNDAY 3,000.00

MENU CAN BE ADAPTED TO DIETARY REQUIREMENTS WITH DUE NOTICE OF 5 DAYS PRIOR TO BOOKING.

*15 percent* SURCHARGE APPLIES ON PUBLIC HOLIDAYS



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PRIVATE FUNCTION DINING PACKAGE

\$95 PER PERSON

SHARED AFFETTATI *cured meats*

SHARED SARDINES IN SAOR

SHARED FAVE E CICORIA

SPAGHETTI ALL'ASSASSINA *served individually*

BRAISED LAMB SHOULDER

SHARED SWORDFISH, PEPPERONATA

SHARED SEASONAL VEGETABLES

SHARED CHOCOLATE SALAMI

PANNACOTTA *served individually*

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