

# Campari HOUSE

## FUNCTION & EVENTS

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\*PLEASE BE AWARE THAT ALL FUNCTION MENUS ARE SUBJECT TO AVAILABILITY & MAY VARY WITHOUT NOTICE



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## CAMPARI HOUSE CANAPÉS

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### CANAPÉS

MINIMUM 20 PIECES

- POLENTA, GORGONZOLA & PEA CHIPS** | 03.5
- FISH FINGER** CRUMBED SERVED WITH LEMON AIOLI | 03.5
- BRUSCHETTA** WITH TOMATO & BOCCONCINI | 03.5
- GRILLED VEGETABLE**, MOZZARELLA QUICHE | 04
- CROQUETTES** OF CHORIZO, PEAS, SCAMORZA | 04
- SEMI DRIED TOMATO & GOATS CHEESE TART** | 04
- MUSHROOM** STUFFED WITH TALEGGIO | 04
- ARANCINI** WITH PROSCIUTTO LEEK & MOZZARELLA | 04
- CHEDDAR & LEEK TART** | 04.2
- SPICED CHICKEN SKEWERS** | 04
- VEAL & PORK MEATBALLS** WITH SPICY TOMATO SAUCE | 04
- BEEF SAUSAGE ROLL** | 04
- BRAISED BEEF & MUSHROOM TART** | 04
- CROSTINI WITH SALAMI & FRESH OLIVES** | 04
- EGGPLANT & RED PEPPER** CANNELLONI WITH RICOTTA & PESTO | 04
- SMOKED SALMON MOUSSE** ON BRUSCHETTA | 04
- CARAMELISED PEAR** WRAPPED PROSCIUTTO | 04
- SEARED EYE FILLET & HORSERADISH CREAM** ON BRUSCHETTA | 05
- SLICED DUCK BREAST & CARROT RELISH** ON FLAT BREAD | 05
- SEARED SCALLOPS** WITH BLOOD ORANGE REDUCTION | 05
- KINGFISH SASHIMI** WITH LIME & CORIANDER DRESSING | 05
- PRAWN** WITH AVOCADO, CORN CHIP | 05
- STICKY LAMB RIBS** | 06

### SLIDERS & SOFT SHELL TACOS

- GRILLED CHICKEN**, DOUBLE BRIE, GHERKINS, CHIVE AIOLI | 07
- WAGYU BEEF**, GHERKINS, ONION, TRUFFLE AIOLI | 07
- CAULIFLOWER**, LENTILS, SPINACH PATTIES, VEGAN CHEESE | 07
- TACO**, WITH CRISPY PORK BELLY, CHICHARRON, CHIPOTLE AIOLI | 07
- TACO**, BEEF BRISKET, KIDNEY BEANS, MOZZARELLA | 07

### PIZZAS

11" | PLATTERS

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- 3 CHEESE MARGHERITA** WITH FRESH BASIL | 20 | 55
- FUNGI, OIL BASE**, MIXED MUSHROOMS, FIOR DI LATTE, TRUFFLE OIL | 22 | 60
- PROSCIUTTO PARMA**, PEAR, GORGONZOLA & ROCKET | 24 | 70
- GARLIC PRAWN**, FENNEL, ZUCCHINI, SEMI DRIED TOMATO | 24 | 70
- SMOKED HAM**, SALAMI, PANCETTA, PEPPERS, OLIVES | 23 | 65
- MARINATED CHICKEN**, POTATO, MUSHROOMS, RED ONION, SCAMORZA | 23 | 65
- SAN DANIELE PROSCIUTTO**, FRESH ROMA TOMATO, ROCKET STRACCIATELLA | 24 | 70
- PULLED LAMB, ARTICHOKE, ROCKET, SHAVED PECORINO** | 23 | 65

\*GLUTEN FREE BASE | 04 | 10

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### ANTIPASTO

- HARDWARE LANE PLATE** CHEFS SELECTION OF ANTIPASTO INCLUDING HOUSE BREAD, DIPS, PICKLED VEGETABLES, CURED MEATS & CHESES | 32 | 60

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## CAMPARI HOUSE SET MENUS

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### CHOICE OF SET MENU\*

1 COURSE + SIDES 35PP | 2 COURSE 55PP | 3 COURSE 70PP  
4 COURSE 75PP | SIDES 05PP  
UP TO 30 GUESTS - CHOICE OF  
UP TO 70 GUESTS - ALTERNATIVE DROP

### ENTRÉE

**SPICE DUSTED CALAMARI** WITH ROCKET, ORANGE, OLIVES, CHERRY TOMATO & CITRUS AIOLI

**CRISPY PORK BELLY**, VANILLA APPLE PUREE, PICKLED RED ONION

**QUINOA**, MIXED LEAVES, BEETROOT & GOATS CHEESE SALAD

### MAIN

**PAN FRIED GNOCCHI**, BUTTERNUT PUMPKIN, GORGONZOLA & HAZELNUT

**FISH OF THE DAY** WITH SEASONAL ACCOMPANIMENTS

**GRILLED RIB EYE** WITH MUSHROOM, PUMPKIN, WITLOF, PORCINI DUST & GARLIC BUTTER

### SIDES

PLATED TO THE TABLE TO SHARE

**MIXED LEAF SALAD** WITH BEETROOT, PUMPKIN, RED ONION, RAISINS

**CRINKLE CUT CHIPS** & CHIVE AIOLI

### DESSERT

**WARM POACHED FRUITS**, LEMON MASCARPONE, ORANGE MADELEINES

**BAKED NUTELLA CHOCOLATE PUDDING**, BERRY COMPOTE & VANILLA ANGLAISE

**COFFEE PANNA COTTA**, SALTED CARAMEL, ALMOND TUILE

### CHEESE

PLATED TO THE TABLE TO SHARE

**A SELECTION OF 3 IMPORTED & LOCAL CHEESES** SERVED WITH ACCOMPANIMENTS

### SHARED ENTRÉE SET MENU

2 COURSE (ENTRÉE & MAIN ONLY) 50PP | 3 COURSE 65PP | SIDES 05PP  
UP TO 30 GUESTS - CHOICE OF MAIN  
UP TO 70 GUESTS - ALTERNATIVE DROP

### ENTRÉE

PLATED TO THE TABLE TO SHARE

**SPICE DUSTED CALAMARI** WITH ROCKET, ORANGE, OLIVES, CHERRY TOMATO & CITRUS AIOLI

**ARANCINI** WITH PROSCIUTTO LEEK & MOZZARELLA

**GRILLED BRUSCHETTA**, OF THE DAY

### MAIN

**PAN FRIED GNOCCHI**, ROASTED PUMPKIN, WALNUT, GORGONZOLA CREAM

**FISH OF THE DAY** WITH SEASONAL ACCOMPANIMENTS

**GRILLED RIB EYE** WITH MUSHROOM, PUMPKIN, WITLOF, PORCINI DUST & GARLIC BUTTER

### SIDES

PLATED TO THE TABLE TO SHARE

**MIXED LEAF SALAD** WITH BEETROOT, PUMPKIN, RED ONION, RAISINS

**CRINKLE CUT CHIPS** & CHIVE AIOLI

### DESSERT

**WARM POACHED FRUITS**, LEMON MASCARPONE, ORANGE MADELEINES

**BAKED NUTELLA CHOCOLATE PUDDING**, BERRY COMPOTE & VANILLA ANGLAISE

**COFFEE PANNA COTTA**, SALTED CARAMEL, ALMOND TUILE

\*ALL MAIN ENTREES & MAINS ARE GLUTEN FREE

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## CAMPARI CELEBRATION PACKAGES

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SOMETHING TO GET YOU STARTED | 130

1X BOTTLE OF HOUSE WINE OF YOUR CHOICE (SPARKLING, WHITE, RED)

1X PIZZA OF YOUR CHOICE

1X COCKTAIL JUG OF YOUR CHOICE

1X HARDWARE LANE PLATE

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THE HOUSE PACKAGE | 350

UP TO 15 GUESTS

4X BOTTLE OF HOUSE WINE OF YOUR CHOICE (SPARKLING, WHITE, RED)

3X PIZZA OF YOUR CHOICE

2X COCKTAIL JUG OF YOUR CHOICE

2X HARDWARE LANE PLATE

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THE VIP PACKAGE | 750

15 - 30 GUESTS

AVAILABLE IN THE LOUNGE ONLY

6X BOTTLE OF HOUSE WINE OF YOUR CHOICE (SPARKLING, WHITE, RED)

6X PIZZA OF YOUR CHOICE

3X HARDWARE LANE PLATE

1X BOTTLE OF HOUSE SPIRITS WITH ACCOMPANIMENTS

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COCKTAIL JUGS

**MOJITO** A HEALTHY SERVE OF CUBAN RUM, FRAGRANT MINT, REFRESHING LIME & CANE SUGAR SERVED OVER CRUSHED ICE

**SANGRIA** YOUR CHOICE OF RED, WHITE OR SPARKLING WINE MIXED WITH ORANGE OR PEACH LIQUEUR SERVED WITH SEASONAL FRUIT

**PIMMS CUP** MADE TRADITIONALLY WITH GINGER ALE, FRESH MINT, CUCUMBER & ORANGE

PIZZAS | SELECT FROM

**3 CHEESE MARGHERITA** WITH FRESH BASIL

**FUNGI, OIL BASE,** MIXED MUSHROOMS, FIOR DI LATTE, TRUFFLE OIL

**PROSCIUTTO PARMA,** PEAR, GORGONZOLA & ROCKET

**GARLIC PRAWN,** FENNEL, ZUCCHINI, SEMI DRIED TOMATO

**SMOKED HAM,** SALAMI, PANCETTA, PEPPERS, OLIVES

**MARINATED CHICKEN,** POTATO, MUSHROOMS, RED ONION, SCAMORZA

**SAN DANIELE PROSCIUTTO,** FRESH ROMA TOMATO, ROCKET STRACCIATELLA

\*GLUTEN FREE BASE | 04 | 10

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HOUSE WINE | 40 PER BOTTLE

**HARDY'S SPARKLING BRUT, NV,** SOUTH EASTERN, AUST

**HARDY'S CHARDONNAY, NV,** SOUTH EASTERN, AUST

**HARDY'S SAUVIGNON BLANC,** SOUTH EASTERN, AUST

**HARDY'S MOSCATO,** SOUTH EASTERN, AUST

**HARDY'S CABERNET MERLOT,** SOUTH EASTERN, AUST

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HOUSE SPIRITS

ALL BOTTLES ARE SERVED WITH, CITRUS, GARNISHES, MIXERS & ICE

**VODKA** | KETEL ONE

**GIN** | TANQUERAY

**RUM** | PLANTATION ORIGINAL, BACARDI

**WHISKY** | JOHNNIE WALKER BLACK

**BOURBON** | BULLEIT

**TEQUILA** | ESPOLON

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## CAMPARI HOUSE BEVERAGE PACKAGES

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### BEVERAGE PACKAGE A

2 HOUR 30PP | 3 HOUR 40PP | 4 HOUR 48PP | 5 HOUR 52PP

UNLIMITED SUPPLY OF

**HARDY'S SPARKLING BRUT, NV, SOUTH EASTERN, AUST**

**HARDY'S CHARDONNAY, SOUTH EASTERN, AUST**

**HARDY'S SAUVIGNON BLANC, SOUTH EASTERN, AUST**

**HARDY'S MOSCATO, SOUTH EASTERN, AUST**

**HARDY'S CABERNET MERLOT, 2014, KING VALLEY, VIC**

**FURPHY ON TAP**

**BOAGS LIGHT BOTTLE**

**COLDSTREAM CIDER CAN**

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### BEVERAGE PACKAGE B

2 HOUR 38PP | 3 HOUR 51PP | 4 HOUR 60PP | 5 HOUR 65PP

UNLIMITED SUPPLY & YOUR CHOICE OF 3 OF THE FOLLOWING WINES

**FEATURED PROSECCO, NV,**

**MIRITU BAY SAUVIGNON BLANC, 2016, MARLBOROUGH, NZ**

**SPY VALLEY PINOT GRIS, 2016, MARLBOROUGH, NZ**

**ZEMA ESTATE CABERNET SAUVIGNON, 2013**

COONAWARRA, SA

**ATZE'S SHIRAZ, 2016, BAROSSA VALLEY, SA**

**FURPHY ON TAP**

**HEINEKEN ON TAP**

**BOAGS LIGHT BOTTLE**

**COLDSTREAM CIDER CAN**

**NON-ALCOHOLIC ALL SOFT DRINK & JUICE**

**\*BAR TABS & CASH BAR OPTIONS ARE ALSO AVAILABLE**

### BEVERAGE PACKAGE ADD-ONS

**HOUSE SPIRITS** | KETEL ONE, TANQUERAY, PLANTATION ORIGINAL

BULLEIT, JOHNNIE WALKER BLACK | 14PP | PH

**BOTTLED BEERS** | ASAHI, CORONA, PERONI, HEINEKEN, SOMERSBY APPLE CIDER & SOMERSBY PEAR CIDER | 10PP | PH

**COCKTAIL UPON ARRIVAL** | BARTENDERS CHOICE | 15PP

**COCKTAIL JUGS** | MOJITO, SANGRIA OR PIMMS CUP | 40EA

\*BEVERAGE PACKAGES MUST BE ORDERED FOR THE ENTIRE GROUP, NO EXCEPTIONS. GROUPS DO NOT HAVE TO CHOOSE A BEVERAGE PACKAGE, BAR TABS & CASH BAR OPTIONS ARE ALSO AVAILABLE.

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### FUNCTION COCKTAILS | 18 EA

**MARGARITA**, TEQUILA, COINTREAU & LIME JUICE SHAKEN & SERVED OVER ICE OR STRAIGHT UP

**TOM COLLINS**, GIN & LEMON TOPPED WITH SODA. WE LIKE TO CALL IT GROWN UP LEMONADE

**COSMOPOLITAN**, VODKA, COINTREAU, LIME & CRANBERRY COME TOGETHER JUST THE WAY CARRIE LIKES IT

**DARK & STORMY**, RUM, TANGY LIME & AROMATIC GINGER BEER, BUILT TALL & DELICIOUS

**THE SOUR IS YOURS**, FROM THE CLASSIC WHISKY SOUR, TO AN OH SO MELBOURNE GIN & ELDERFLOWER SOUR. LET OUR BARTENDERS KNOW WHAT YOU'RE THINKING & LET THEM SHAKE UP YOUR FAVOURITE

**CHAMPAGNE COCKTAIL**, A CLASSY MARRIAGE OF FIZZ, BITTERS & BRANDY. CAVIAR NOT INCLUDED

**BARTENDERS CHOICE**, FEEL LIKE TAKING A BIT OF A RISK? LEAVE IT TO OUR BARTENDERS TO CHOOSE FOR YOU



LOUNGE ROOM

© Campari HOUSE

*Rooftop*  
@Campari HOUSE

*the Soda*  
**BAR**

CAMPARI HOUSE

23-25 HARDWARE LANE, MELBOURNE, 3000

03 9600 1574

EVENTS@CAMPARIHOUSE.COM.AU