

Maccheroni

by Rustic Kitchen



GROUP BOOKINGS 7 + are required to be on \$ 55 minimum spend per guest.
8% tips required.

LUNCH Saturday from 11 am

DINNER Monday to Saturday from 17.30 pm till late
Menu subjected to changes due to products availability.

Maccheroni

by Rustic Kitchen



DINING ROOM

- 36 guests maximum seated / 60 cocktail party
 - Minimum spend requirements
 - Monday to Thursday \$ 1500
 - Friday & Saturdays \$ 3000
 - Sundays \$ 3900
 - Food & Alcohol Packages available

Please note that the menu choices are only sample choices, and all menus are subject to change due to seasonal availability of produce.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

Maccheroni

by Rustic Kitchen



Share Menu Options

3 course sit down share menu

1 starter, 2 pasta, 1 choice of fish or meat, 1 salad

OR

2 pasta, 1 choice of fish or meat, 1 salad and 1 dessert

\$55 per person

4 course sit down share menu

2 starters, 2 pasta, 1 choice of fish or meat, 1 salad and 1 desserts

\$75 per person

Stone mill Homemade bread and olives are included for the table on arrival.

Course are served in a traditional Italian shared format.

Maccheroni

by Rustic Kitchen

Menu Sample

Antipasti & Sides

- Mixed Olives 8 **PB DF CG PB**
- Stone Mill house made bread, EVO, Balsamic 7 **DF VG**
- Prosciutto San Daniele 9 **DF GF**
- Pasquini Mortadella 7 **DF GF**
- Wagyu Bresaola 11 **DF GF**
- Culatello 10 **DF GF**
- Mushroom Arancini, Paprika Aioli 14 **VG**
- Fried Pork Ribs, Balsamic Glaze 20 **DF GF**
- Crisp Polenta , Italian XO sauce, Shrimp **GF** 14
- Gnocco Fritto Chizze, Silverbeet, Ricotta 14 **VG**
- Potato Bread, Baccala', Capers Salad 16 **PS**
- Burrata, Fennel, Beetroot, Cucumber, Pinenuts 22 **VG GF**
- Parsnip Chips, Rosemary Salt, Aioli 14 **VG DF**
- Witlof, Blue Cheese, Pecan, Blood Orange 16 **VG GF**
- Fried Brussel Sprouts, Stracciatella, Chilli Oil 13 **VG GF**

PS Pescatarian **VG** Vegetarian **GF** Gluten Free

PB Plant Based **DF** Dairy Free



Maccheroni

by Rustic Kitchen

Pasta

- Tortelli Spinach, Reggiano 24 months, Burnt butter & Sage 36 **VG**
- Maccheroni **PB VG** , Guanciale, Olives, Caciocavallo 29
- Cappelletti Reggiani In Brodo 33
- Cannelloni, Beef Brisket Ragout, Pecorino, Bechamel 31

Secondi

- 250gr Scotch Fillet Tagliata, Rocket, Parmesan, Balsamic 39 **GF**
- Market Fish, Grains, Cauliflower, Greens, Tomato 40 **GF PS**

Dessert & Cheeses

- Ricotta Tiramisu, Slivered Almond 14
- Sour Cherry & Yoghurt Roulade, Pistachio Praline 16 **GF**
- Daily Cheese 10
- Parmigiano Reggiano 24 Months 10
- Blue Cheese Gorgonzola Dolce 10

PS Pescatarian **VG** Vegetarian
PB Plant Based **DF** Dairy Free
GF Gluten Free



TERMS & CONDITIONS

FOOD & BEVERAGE

All beverages are charged on a consumption basis and **BYO** is not permitted. For groups of 15 or more, we suggest a pre-select beverages from our current wine list. No beverage or food of any kind is permitted to be brought into the premises without prior consent from management. Please be advised that all alcoholic beverages cannot be served after 11.45 pm.

RESPONSIBLE SERVICE OF ALCOHOL

I Maccheroni practices the Responsible Service of Alcohol. We reserve the right to refuse entry or service and remove any person from the premises if the manager on duty believes the person is intoxicated or is behaving in a violent, quarrelsome or disorderly manner or is smoking within the venue.

FINANCES

A deposit or credit card details are required in order to secure your booking. A deposit will always be required for 'exclusive use' of our restaurant. Final payment is required upon completion of your dining experience. In the event you have paid a deposit, the deposit amount will be deducted from your final bill. Please be advised that there are surcharge on all credit cards.

SURCHARGES

A 1.5% surcharge applies to all credit card transactions, Mastercard Debit 0.8%
Visa Debit 0.6%

GRATUITY

A gratuity charge of 8% will also be added to the final bill.

CONFIRMATION

A signed copy of terms and conditions along with the deposit if requested is required to secure the booking. Confirmed minimum numbers of guests attending are required 48 hours prior to your booking. This is the minimum number of guests that you will be charged. Numbers may be increased depending on availability at the discretion of the venue.

CANCELLATION POLICY

Cancellations need to be received 24 hours (1 working days) prior to your scheduled reservation. In the event you fail to cancel your booking within this time period or don't show up to our restaurant, you hereby authorise us to charge your credit card at \$30 per person in accordance to the booking form below.

OTHER EVENTS

I Maccheroni reserves the right to book other events in restaurant with the exception of an exclusive use of the whole restaurant event. Additionally, I Maccheroni reserves the right to book another event on adjoining tables at any time.

INDEMNITY

The client shall conduct the function in an orderly manner, in full compliance with the rules of the restaurant and in accordance with all applicable laws.

Speeches are permissible with prior notice to management.

The restaurant assumes no responsibility and/or liability for any loss or damage to any property belonging to the client or the client's guests. The restaurant reserves the rights in its absolute discretion to exclude or remove any undesirable person/s from the premises. The restaurant also reserves the rights to cancel the booking if the restaurant or any part of it is closed due to circumstances beyond control; the client becomes insolvent, bankrupt and/or enters into liquidation or receivership; the event might prejudice the reputation of the restaurant.

HOW TO BOOK

Please complete and sign the accompanying booking form in acceptance of the terms and conditions and return it with the deposit. Cash, EFT, bank cheque, company cheque & credit are acceptable forms of payment.

BOOKING FORM 7+ I MACCHERONI BOOKINGS 7 +

3 COURSE SEATED MENU

4 COURSE SEATED MENU

Contact Name _____

Company Name _____

Contact Number _____

Contact Email Address _____

Event Date _____

Occasion _____

PAYMENT AUTHORISATION

Card Name

Card Type (please circle) **AMEX / Visa / MasterCard**

Card Number ____ / ____ / ____ / ____

Exp. Date ____ / ____ **CCV** ____

Cardholder's Signature

I hereby authorize **I MACCHERONI** to debit my credit card for \$40 per person, in the event I do not adhere to the cancellation policy outlined in the above terms and conditions.

I understand that there are surcharges on all credit card transactions.

I, _____ agree to the above terms

and conditions. Signature: _____

Date: _____

PLEASE COMPLETE THIS FORM AND EMAIL BACK TO

admin@imaccheroni.com.au

Booking Name _____

Number of Guests _____