

(Small) Groups at Chiosco

Chiosco is now able to open for a maximum of 36 guests considering social distancing. There is extremely limited seating capacity and seating timings available, we look forward to being able to extend these when the government eases restrictions.

We understand that groups of friends would like to relax, linger longer and enjoy each other's company. How excellent that now we can! So we have designed the following options to book exclusive use of these spaces over multiple seating times.

Timing Options:

Lunch Saturday	Full Service exclusivity 11.30am to 4.30pm Two Seatings exclusivity 1.15pm to 4.30pm
Dinner Wednesday to Saturday	Full Service exclusivity 5pm to 10.00pm Two Seatings exclusivity 6.45pm to 10.00pm
Late Long Sunday Lunch	Full Service exclusivity 1.30pm to 6.30pm Two Seatings exclusivity 3pm-6.30pm

Minimum Spends for exclusive use:

Two Seatings exclusivity (in Chiosco Restaurant) - minimum spend \$7,200
Full Service exclusivity (Three Seatings, in Chiosco Restaurant) - minimum \$10,000

Any group from 10 guests, who wants to enjoy a longer lunch or dinner with us, please refer to the below menu as well.

Menu Variations:

Any dietary requirements and variations on the menu will need to be confirmed 3 days in advance. Please note that we are not able to accommodate any variations on the menu for non-exclusive bookings.

We are sorry but at this time we are not able to accommodate BYO Wine

Other bits and pieces:

We are very happy to be able to open for very limited capacity at this time. Due to the extreme restrictions we are facing unfortunately at this time we are unable to accept any gift vouchers in the short term. Please note also for this reason it is the same price for adults and children, thank you for your understanding in this, and your continued support.

Credit Card Guarantee is required to secure your booking. Please note that if you have a reduction in numbers or cancellation without at least 24 hours notice, we reserve the right to charge you a \$75 per person fee.

Thank you for your support and understanding. We cannot wait to have our guests back with us, eating, drinking, laughing and enjoying our hospitality. Buon appetito!

Group Package \$200 per person

APERITIVI ON ARRIVAL

Aperol Spritz cocktails on arrival

Freshly shucked Sydney rock oysters – pickled shallot (3ea)

SEATED MENU

Homemade sourdough bread with ricotta

Chiosco's signature vitello tonnato: Slow cooked veal, tuna mayonnaise, fried capers, parsley oil

Calamari fritti: Deep-fried calamari with lemon mayonnaise

Spaghetti prawns and zucchini

Chicken alla Milanese: Chicken (250g), parmesan and herb crumb schnitzel, capers

Roasted potatoes, garlic and rosemary

Traditional tiramisu

Cheese plate to linger over: chef's selection of cheese with condiments

BEVERAGE PACKAGE

non-alcoholic Still & sparkling water, juice, soft drinks, coffee & tea

beer Peroni leggera, Peroni 'nastro azzurro'

sparkling wine Prosecco DOC "Riva dei frati" brut (glera)

white wine Vermentino di Sardegna DOC "i fiori" 2017 – Pala (vermentino)

red wine Montepulciano doc 'piane di maggio' 2018 - agriverde

Upgrade to Tier 2 \$15+, upgrade to Tier 3 \$30+ - details provided on request

Group Package \$300 per person

APERITIVI ON ARRIVAL

Aperol Spritz cocktails on arrival

Freshly shucked Sydney rock oysters – pickled shallot (3ea)

SEATED MENU

Homemade sourdough bread with ricotta

Prosciutto and pane carasau: Prosciutto di Parma with Sardinian flat bread, pane carasau

Chiosco's signature vitello tonnato: Slow cooked veal, tuna mayonnaise, fried capers, parsley oil

Calamari fritti: Deep-fried calamari with lemon mayonnaise

Casarecce alla norma: Tomato, deepfried eggplant, ricotta, basil

Spaghetti prawns and zucchini

Chicken alla Milanese: Chicken (250g), parmesan and herb crumb schnitzel, capers

Roasted potatoes, garlic and rosemary and Rocket, parmesan and pear salad

Traditional tiramisu and Nutella Bombolone

Cheese plate to linger over: chef's selection of cheese with condiments

PREMIUM BEVERAGE PACKAGE

non-alcoholic Still & sparkling water, juice, soft drinks, coffee & tea

beer Peroni leggera, menabrea birra

sparkling wine Prosecco di Valdobbiadene Superior DOCG extra dry 2017 – Col vetoraz (glera)

white wine (select one)

Vallagrina IGT sauvignon 2017 - Balter

Vernaccia di San Gimignano DOCG 2015 – Poderi del Paradiso

Alta Adige DOC Pinot Grigio 2017 - Tiefenbrunner

red wine (select one)

Salento IGT Primitivo "criteria" 2014 – Schola sarmenti

Rosso Piceno DOC "Gino" 2016 – Fattoria San Lorenzo (sangiovese – montepulciano)

Romagna Sangiovese DOC Superiore 2015 – Podere la berta (sangiovese)