JAGS

- EST 1997 -RESTAURANT

















MENU ONE

\$40 PER ADULT \$30 PER CHILD UNDER 12

ALL SERVED ON PLATTERS

STARTERS

Garlic Pizzetta Garden Salad

MAIN COURSE

Pizza / A selection of traditional pizzas

MENU TWO

\$50 PER ADULT \$40 PER CHILD UNDER 12

ALL SERVED ON PLATTERS

STARTERS

Garlic Pizzetta Garden Salad Calamari Fritti

STARTERS

Penne Al Pomodoro / Tube pasta pan tossed in a rich fresh napolitana sauce Fettucini Boscaiola / Long ribbon pasta, pan tossed with fresh mushroom, bacon and cream

MAIN COURSE

Pizza / A selection of traditional pizzas

MENU THREE

\$60 PER ADULT \$45 PER CHILD UNDER 12

ALL SERVED ON PLATTERS

STARTERS

Garlic Pizzetta Garden Salad Calamari Fritti

PASTA

Penne Al Pomodoro / Tube pasta pan tossed in a rich fresh napolitana sauce

Fettucini Boscaiola / Long ribbon pasta, pan tossed with fresh mushroom, bacon and cream

MAIN COURSE - CHOICE OF ONE ONLY

BOTH MAINS CAN BE SERVED FOR AN ADDITIONAL \$10PP

Chicken Pizzaiola

Chicken breast fillet with capsicum, onion, olives, garlic andoregano in a napolitana sauce

OR

Veal Funghi
Crumbed Veal with fresh mushroom and nutmeg in a creamy sauce

All main courses served with vegetables

MAIN COURSES CAN BE SERVED INDIVIDUALLY FOR AN EXTRA CHARGE OF \$10 PER PERSON (MAXIMUM OF 30 GUESTS)

MENU FOUR

\$70 PER ADULT \$50 PER CHILD UNDER 12

ALL SERVED ON PLATTERS

STARTERS

Garlic Pizzetta Garden Salad Calamari Fritti

STARTERS

Penne Al Pomodoro / Tube pasta pan tossed in a rich fresh napolitana sauce

MAIN COURSE

Veal Vino Bianco

Crumbed Veal with fresh mushroom and nutmeg in a creamy sauce, Served with vegatables

and

Pizza / A selection of traditional pizzas

MENU ADDITIONS

CALAMARI / \$8PP

ARANCINI / \$8PP

NAPOLI PRAWNS / \$10PP

CHIPS / \$5PP

PIZZA / \$10PP

BRUSCHETTA PIZZA / \$8PP

PASTA PLATTER / FROM \$8PP

FRUIT PLATTER FOR SIX / \$50

BEVERAGES

BEVERAGES ARE NOT INCLUDED IN OUR SET MENUS. NO BYO.
ALTERNATIVELY WE OFFER FIXED PRICE BEVERAGE PACKAGES:

PACKAGE #1 \$45 PER PERSON - 3 HOURS (\$15 PER ADDITIONAL HOUR)

Includes selected bottles of red and white wines, beer on tap, bottled still and sparkling water and jugs of soft drink and juices.

PACKAGE #2 \$15 PER PERSON - 3 HOURS

Includes bottled still and sparkling water and jugs of soft drink and juices.

PACKAGE #3 \$5 PER PERSON - 3 HOURS

Includes jugs of soft drink

TERMS & CONDITIONS

- 1. BEVERAGES ARE NOT INCLUDED. Drinks will be charged towards the final bill.
- 2. A minimum of 10 people is required for a group menu.
- 3. A 30% deposit is required after the reservation has been confirmed.
- 4. Deposit is nonrefundable if booking is cancelled within four weeks prior to function date.
- 5. Final guest numbers must be confirmed no later than 72 hours prior to the function date. You will be charged according to the confirmed numbers, regardless of late changes or guests which are unexpectedly absent.
- 6. Menu selection must be confirmed at least one week prior to your event.
- 7. Please note: should a swap occur for any other dishes from the A La Cart menu you will be charged accordingly.
- 8. Prices are subject to change without notice. However, if a function has been booked and confirmed under a previous price, you will be charged the original price.
- 9. Cake service charge of \$3 per person is applicable to cut and serve a cake.
- 10. BYO not applicable.
- 11. Table tap water not served with group functions
- 12. The client is responsible for delivery and collection of any external props, including balloons. We must be advised of all deliveries and pickups prior to event. A cleaning fee of \$150 will apply if all installations, including props & balloons are not properly removed. All props must be collected at the conclusion of the event. We will not store or accept any responsibility for Items remaining on the premises. No confetti or table scatterings are allowed.
- 13. Functions are time-limited to 4 hours
- 14.10% Sunday Surcharge applicable







