

# rococo

RESTAURANT GROUP

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## FUNCTION PACKAGE

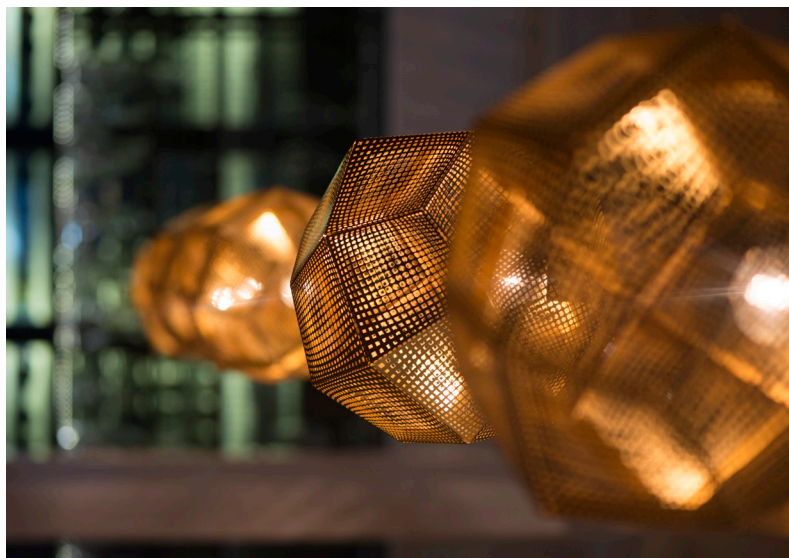
SPRING / SUMMER  
2017 - 2018

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For all booking enquiries,  
contact us by email at  
[enquiry@rococo.net.au](mailto:enquiry@rococo.net.au) or by  
phone on (03) 9525 3232.

**ROCOCO ACLAND**  
85-91 Acland Street  
St. Kilda, VIC, 3182  
(03) 9525 3232

**ROCOCO HAWTHORN**  
797 Glenferrie Road  
Hawthorn, VIC, 3122  
(03) 9818 8212





At Rococo we cater for all events, from small intimate gatherings to large functions to booking the entire venue for your birthday, graduation, corporate function, and more.

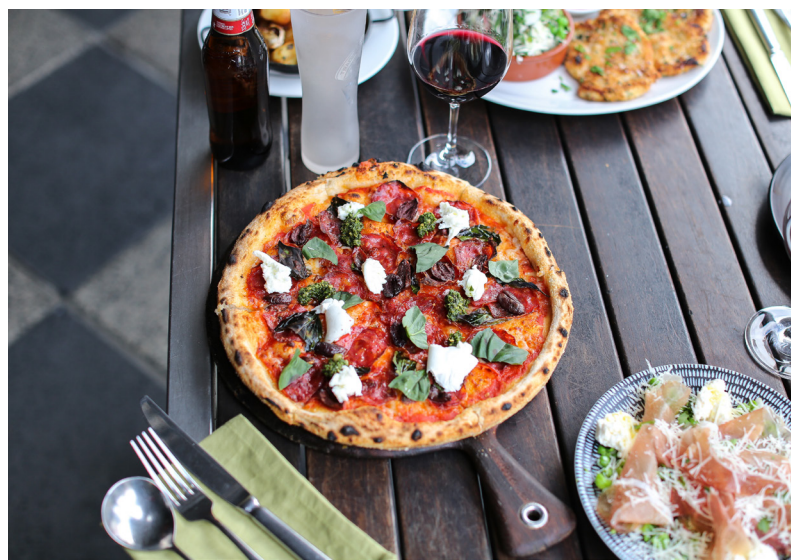
We've worked closely with our chefs to develop a range of set-menu options to suit any occasion and accommodate every budget. If, however, you don't see anything that suits your tastes, or if you require we cater for certain dietary requirements, we are more than happy to work with you to create a custom menu to make your meal perfect.

With two large venues, we have spaces large and small to accommodate your booking needs. At our St Kilda venue, we have a private dining room for larger functions, otherwise we can ensure that you have a semi-exclusive section of the restaurant reserved specifically for your booking.

To proceed with a reservation, please find our Terms and Conditions at the back of this package. Please be sure to read the contents and return the carefully completed confirmation form to our bookings office in order to ensure that your booking receives priority.

Please note that all bookings will remain tentative until this form has been received and you have received confirmation of your reservation from our bookings office.

If you have any questions or concerns, please contact us directly on (03) 9525 3232 between the hours of 10am-5pm, Monday to Friday.





## 2-COURSE MENU

*\$55 per person*

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### ANTIPASTI

A selection of Rococo antipasti to share, served with oven-baked focaccia and ciabatta with extra-virgin olive oil and sea salt

### MAINS

Please select 6 main course options from the following for your guests to choose from on the evening:

#### CHAR-GRILLED CALAMARI SALAD /

garlic, lemon & chilli marinated calamari, mixed leaves, baby capers, tomato, ligurian olives, lemon & parmesan dressing

#### LINGUINE WITH TASMANIAN SALMON /

asparagus, artichoke, roasted fennel, baby spinach, olive oil, white wine, dill

#### ROASTED PUMPKIN RISOTTO /

sweet corn, caramelised onion, tomato, parmesan fresh ricotta & basil

#### LINGUINE ALLA ROCOCO /

chicken, semi dried tomato, capers, olives, tomato sugo, chilli, parmesan

#### PIZZA AI FUNGHI /

assortment of mushrooms, garlic, fior di latte

#### SPAGHETTI PRAWNS 'ALLA BUSARA' /

chilli, tomato, fresh herbs, white wine, garlic

#### SALUMI DUE PIZZA /

virginian ham, calabrese salami, mozzarella di bufala, rosemary, creamed artichokes, caramelised onion

#### CHICKEN, FETA & BEETROOT SALAD /

torn cos, chicken breast, pine nuts, honeyed carrots, pangrattato, balsamic onions, lemon, & lavender mustard dressing (cold chicken)

#### BUCATINI ALL'AMATRICIANA /

pancetta (bacon), tomato, garlic, fresh chilli, parmesan,

#### CHAR-GRILLED CHICKEN & BACON RISOTTO /

baby leeks, fresh tomato, basil & parmesan

rocket and parmesan salad with balsamic, lemon and olive oil dressing to share with mains

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## 2 - COURSE MENU

*\$65 per person*

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### ANTIPASTI

A selection of Rococo antipasti to share, served with oven-baked focaccia and ciabatta with extra-virgin olive oil and sea salt.

### MAINS

Please select 6 main course options from the following for your guests to choose from on the evening:

#### **POLLO ALLA MILANESE /**

crumbed free range chicken breast, tomato sugo, italian coleslaw, rosemary & garlic potatoes  
artichoke hollandaise

#### **320 GRAM BLACK ANGUS CHAR GRILLED SIRLOIN /**

bearnaise sauce, rocket & parmesan salad, rosemary & garlic potatoes, sea salt

#### **CHAR-GRILLED CALAMARI SALAD /**

garlic, lemon & chilli marinated calamari, mixed leaves, baby capers, tomato, ligurian olives, lemon & parmesan dressing

#### **TASMANIAN SALMON RISOTTO /**

creamed artichokes, baby leeks, flaked salmon, fresh peas, black pepper & lemon

#### **ROASTED PUMPKIN RISOTTO /**

sweet corn, caramelised onion, tomato, parmesan  
fresh ricotta & basil

#### **RIGATONI SAUSAGE /**

pork & fennel sausage, broccoli, tomato, garlic, chilli, pangrattato, parmesan

#### **SPAGHETTI WITH CHAR-GRILLED SEAFOOD /**

garlic, lemon, parsley, olive oil

#### **LINGUINE ALLA ROCOCO /**

chicken, semi dried tomato, capers, olives, tomato sugo, chilli, parmesan

#### **CHAR GRILLED PRAWN PIZZA /**

garlic, fior di latte, fresh basil, sea salt

#### **CHICKEN, FETA & BEETROOT SALAD /**

torn cos, chicken breast, pine nuts, honeyed carrots, pangrattato, balsamic onions, lemon, & lavender mustard dressing (cold chicken)

#### **BUCATINI ALL'AMATRICIANA /**

pancetta (bacon), tomato, garlic, fresh chilli, parmesan,

#### **PROCUITTO MARGHERITA PIZZA /**

prosciutto di parma, mozzarella di bufala, basil, sea salt

#### **CHAR GRILLED SEAFOOD PIZZA /**

cherry tomatoes, garlic, fior di latte, basil, dill

#### **CHAR-GRILLED CHICKEN & BACON RISOTTO /**

baby leeks, fresh tomato, basil & parmesan

#### **GNOCCHI AL POMODORO /**

potato gnocchi, san marzano tomato, basil, ricotta, pangrattato, parmesan, basil

rocket and parmesan salad with balsamic, lemon & olive oil dressing to share with your mains

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# 3 - COURSE MENU

\$75 per person

## ANTIPASTI

A selection of Rococo antipasti to share, served with oven-baked focaccia and ciabatta with extra-virgin olive oil and sea salt.

## MAINS

Please select 6 main course options from the following for your guests to choose from on the evening:

### POLLO ALLA MILANESE /

crumbed free range chicken breast, tomato sugo, italian coleslaw, rosemary & garlic potatoes  
artichoke hollandaise

### 320 GRAM BLACK ANGUS CHAR GRILLED SIRLOIN /

bearnaise sauce, rocket & parmesan salad, rosemary & garlic potatoes, sea salt

### CHAR-GRILLED CALAMARI SALAD /

garlic, lemon & chilli marinated calamari, mixed leaves, baby capers, tomato, ligurian olives, lemon & parmesan dressing

### TASMANIAN SALMON RISOTTO /

creamed artichokes, baby leeks, flaked salmon, fresh peas, black pepper & lemon

### ROASTED PUMPKIN RISOTTO /

sweet corn, caramelised onion, tomato, parmesan  
fresh ricotta & basil

### RIGATONI SAUSAGE /

pork & fennel sausage, broccoli, tomato, garlic, chilli, pangrattato, parmesan

### SPAGHETTI WITH CHAR-GRILLED SEAFOOD /

garlic, lemon, parsley, olive oil

### LINGUINE ALLA ROCOCO /

chicken, semi dried tomato, capers, olives, tomato sugo, chilli, parmesan

### CHAR GRILLED PRAWN PIZZA /

garlic, fior di latte, fresh basil, sea salt

### CHICKEN, FETA & BEETROOT SALAD /

torn cos, chicken breast, pine nuts, honeyed carrots, pangrattato, balsamic onions, lemon, & lavender mustard dressing (cold chicken)

### BUCATINI ALL'AMATRICIANA /

pancetta (bacon), tomato, garlic, fresh chilli, parmesan,

### PROCUITTO MARGHERITA PIZZA /

prosciutto di parma, mozzarella di bufala, basil, sea salt

### CHAR GRILLED SEAFOOD PIZZA /

cherry tomatoes, garlic, fior di latte, basil, dill

### CHAR-GRILLED CHICKEN & BACON RISOTTO /

baby leeks, fresh tomato, basil & parmesan

### GNOCCHI AL POMODORO /

potato gnocchi, san marzano tomato, basil, ricotta, pangrattato, parmesan, basil

rocket and parmesan salad with balsamic, lemon and olive oil dressing to share with mains

## DESSERT

### Cannoli Siciliani

fresh whipped ricotta, grand marnier, candied pistachios, dark chocolate, pistacio gelato

### Nutella Panna Cotta

with a chocolate & hazelnut crumb

### Flour-less Orange & Polenta Cake

caramel brandy oranges, sea salt, caramel ice cream



## ROCOCO BEVERAGE PACKAGE

\$35 per person (2 hour duration)

\$45 per person (3 hour duration)

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### WINE

NV	<b>Dogarina</b> - <i>Prosecco Superiore, Extra Dry DOC</i>	Valdobbiadene, ITALY
2016	<b>Rococo</b> - <i>Moscato</i>	King Valley, VIC
2016	<b>Rococo</b> - <i>Pinot Grigio</i>	King Valley, VIC
2016	<b>Rococo</b> - <i>Shiraz</i>	Multi Regional, SA

(all Rococo table wines in the Standard Beverage Package are served in carafe)

### BEER

Draught Two Brothers Lager - Moorabbin VIC  
Draught Napoleon Apple Cider - Yarra Valley VIC  
Cascade Light - TAS

(Hawthorn Venue: Peroni Rossa, Strongbow Original Cider, Cascade Light)

### SOFT

Coke, Diet Coke, Sprite, Soda, Tonic, Lemon Squash

### JUICE

Orange, Apple



## ROCOCO BEVERAGE PACKAGE

\$60 per person (2 hour duration)

\$70 per person (3 hour duration)

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### WINE

Please choose two whites or a white and rosé to be offered to your guests:

NV	<b>Dogarina</b> - Prosecco Superiore, Extra dry DOC	Valdobbiadene, Italia
2017	<b>Hole In The Water</b> - Sauvignon Blanc	Marlborough, NZ
2016	<b>Yering Station Village</b> - Chardonnay	Yarra Valley, VIC
2015	<b>Vesevo- Falanghina</b> - IGT	Campania, Italy
2016	<b>Marques Del Turia Bobal</b> - Grenache Rosé	Valencia, Spain

Please choose two red to be offered to your guests:

2016	<b>Greenstone Point</b> - Pinot Noir	South Island, NZ
2015	<b>Rocca Ventosa</b> - Sangiovese Abruzzo	Abruzzo, Italy
2016	<b>Chalk Hill Luna</b> - Shiraz	McLaren Vale, SA
2012	<b>Colavita</b> - Valpolicella	Ripasso, Italy

### BEER

Draught Two Brothers Lager - Moorabbin VIC  
Draught Napoleon Apple Cider - Yarra Valley VIC  
Draught Boatrocker Pale Ale - Braeside VIC  
Draught Coldstream Czech Pilsner - Yarra Valley VIC  
Cascade Light - TAS

(Hawthorn Venue: Peroni Rossa, Strongbow Original Cider, Cascade Light)

### SOFT

Coke, Diet Coke, Sprite, Soda, Tonic, Lemon Squash

(Santa Vittoria Still & Sparkling Water for the table included)

### JUICE

Orange, Apple