



GROUP BOOKINGS

CELEBRATE IN STYLE WITH
OSTERIA IL COCCIA IN 'LA CANTINA'

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'La Cantina'

Inspired by the barrel rooms and traditional wine cellars of Italian villas, 'La Cantina' is our semi-private dining room. A warm and welcoming space, we can seat between 8 and 20 guests – the perfect way to enjoy an intimate dining experience and celebrate life's most treasured moments.

With large wooden barn doors, our function dining room can be sectioned off from the main part of the restaurant for you to enjoy birthdays, anniversary celebrations, baby showers, business dinners or any other spectacular event you could think of.

For groups, we offer a set three course or our famous five course Experience menu, thoughtfully curated by Chef Nico.

You may choose to add our matching wines to your celebration, carefully hand selected by Alexandra to compliment each course.



SAMPLE MENU

5 Course Experience

\$135pp | Add matching wines for \$85pp

Indulge in Osteria il Coccia's signature 5-course menu, 'The Flame, Embers & Smoked Experience', where every dish is a meticulously crafted journey through Chef Nico's culinary mastery. This culinary journey promises to delight your senses at every course.

osteria sourdough bread, smoked butter

brioche, taramasalata, salmon roe & rockmelon, bresaola
NV Coesel Rose Brosa Brut, Pavana del Fretina, Valdobbiadene, Italy

hiramasa kingfish, eel cream, nectarine, brodetto
2021 Poggio Al Tesoro 'Solosole' Bolgheri DOC, Vermentino, Organic, Tuscany, Italy

risotto, capsicum, spanner crab, creme fraiche, lettuce
2021 Funaro Nero d'Avola DOC, Organic, Sicily, Italy

black market sirloin, asparagus, beurre maitre d'hôtel
2020 Nicodemi Le Murate, Organic, Montepulciano d'Abruzzo DOCG, Abruzzo, Italy

chocolate cremoso, cherries
2019 Domaine De La Pigeade, Muscat de Beaume de Venise AOC, France

orange blossom lolly



SAMPLE MENU

3 Course Experience

\$105pp | Option to add on matching wines

Experience the culinary artistry of Chef Nico with Osteria il Coccia's signature 3-course shared menu, a delicious journey showcasing the chef's exquisite skills, featuring a harmonious blend of flavours and ingredients that promise to delight your taste buds and leave you craving more.

Osteria sourdough bread, smoked butter

Piadina romagnola, taramasalata, salmon roe

Burrata, beetroot, rainbow chard

Blackmore wagyu M+9 carpaccio, ndjua, cornichons, cacio ricotta, carasau

Fregola alla nerano, zucchini, lemon, scamorza

Murray Cod eggplant & pork potato salad

Fig ricotta

Truffle chocolate



ELEVATE YOUR *'La Cantina'* Experience

We understand that when it comes to an event or family celebration, everything should be perfect. Take away the stress of planning and enhance your experience with our optional offerings:

MENU EXTRAS

Elevate your dining experience with our delectable range of sides and add ons.

| | |
|---|-------|
| 1/2 doz Appellation Oysters | \$40 |
| 650g Dry Aged Ranger Valley Ribeye..... | \$145 |
| Sturia Oscietra Caviar from France 15g..... | \$160 |
| <i>Served with cultured sour cream and blinis</i> | |
| Insalatina | \$18 |
| Roast Potatoes | \$18 |



ELEVATE YOUR *'La Cantina'* Experience

PERSONALISED MENUS

We can arrange personalised menus and pre-arranged seating plans for you and your guests.

Pricing: \$10pp

FLOWER ARRANGEMENTS

Want to add a touch of floral mastery to the room? We can arrange spectacular flower arrangements to compliment your event or celebration.

Pricing: From \$84 per arrangement

CELEBRATION CAKES

Birthday? Anniversary? Engagement Announcement? No matter the occasion, we can pre-arrange a celebration cake for you and your guests. Choose from Chef Nico's Tiramisu or Mille Feuille.

Pricing: \$10pp



'LA CANTINA'

Terms and Conditions

- For any group bookings, diners are welcome to choose from our Experience 5 course degustation menu or our 3 course menu.
- If you need to cancel, reduce the number of guests within 7 days of your booking time, or if any members of your party do not attend, 50% of the total booking fee will be held by the venue for cancellations or no-shows.
- A 10% gratuity will be added to the final bill.
- Kindly be aware that there is a 10% surcharge in place for reservations on Saturday, Sundays, and a 15% surcharge for bookings on Public Holidays.
- We are a fully licensed venue and do not accept BYO.
- Please note, menus are subject to changes without notice. Menus are changing weekly, based on locally available produce.
- Surcharge 1.1% credit card, 2.2% Amex.

