

Functions at Sassy

Platters *(20 pieces)*

Housemade Focaccia, Dips gfo 65

Salumi Platter, Italian & Local Cured Meats gf 85

Artisan Cheese Board, Condiments gfo 95

Arancini Beef Ragu 85

Cheese Arancini gf vg 85

Potato & Zucchini Croquettes 85

Caprese Skewers, Bocconcini, Cherry Tomato, Basil gf 75

Italian Meatballs Napolitana Sauce 85

Citrus Tiger Prawns gf 85

Chicken Cotoletta Brioche Slider (10 piece) 85

Pizzette 85

Hand Pressed Pizza Slabs (30 pieces) GFO + 15

Mortadella, Stracciatella, Pistacchio, EVOO

Margherita, Napolitana Sauce, Fiori Di Latte, Basil v

Roasted Pumpkin, Caramelised Onion, Stracchitella, Fresh Herb v

Rustica, Porcini Mushrooms, Italian Sausages, Fiori Di Latte, Truffle Oil

Diavola, Spicy Salami, Olives, Nduja, Napolitana Sauce, Chilli, Fiori Di Latte

Capricciosa, Parma Ham, Olives, Artichokes, Napolitana Sauce, Fiori Di Latte

Dolce *(20 pieces)*

Tiramisu 85

Sicilian Cannoli 75

Seasonal Fresh Fruit Platter gfv 75

Dessert Arancini, Dark Chocolate Orange, Choc Hazelnut 85

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Beverages

BAR TABS

You are welcome to place a bar tab to the value of your preference.
Please specify the types of beverages you would like included.

BEVERAGE PACKAGES

Customisable corporate beverage packages are available upon request.

GENERAL FUNCTION INFORMATION

All event bookings require a deposit to secure the space
All food and beverage requirements are to be advised in writing no less than 14
days prior to the event

* Kindly note, all food and beverage is to be prepaid 10 days prior
to your event and is non-refundable.

