



Sneaky's

WINE BAR FUNCTIONS



PRIVATE FUNCTION PACKAGES

PACKAGES FOR PRIVATE FUNCTIONS IN THE WINE BAR.

MINIMUM SPENDS

FRIDAY NIGHT 2500
SATURDAY NIGHT 3500
SUNDAY LUNCH 2500

CAPACITY

SEATED 60
COCKTAIL & GRAZING 80

FUNCTION TIMES

LUNCH 12.00PM— 4.30PM
DINNER 6.00PM — 11.30PM

DRINKS PACKAGE // 40 pp

VIRGARA WINES WHITE // CHARDONNAY, SAUVIGNON BLANC, MOSCATO, BUBBLY
VIRGARA WINES RED // MERLOT, SHIRAZ, CABERNET SAUVIGNON, ROSÉ
TAP BEER
CIDER
SOFT DRINKS
TEA / COFFEE

Children under 12 for banquets // 25 pp

SAME ENTRÉE AS ADULTS + CHOICE OF

CHICKEN SCHNITZEL // CHIPS + SAUCE
CHICKEN NUGGETS // CHIPS + SAUCE

FISH // CHIPS + SAUCE
SPAGHETTI RAGU

For cocktail, children under 12 are \$15 and are served bowls of chips & nuggets - Soft drink included



SIT DOWN FUNCTION IN THE WINE BAR

For up to 60 people—All banquets include jugs of soft drink

BANQUET 1 // 50 pp

THE SNEAKY GRAZE // GRAZING BOARDS OF OUR SALUMI AND FORMAGGI WITH A FEW ADDED EXTRAS

ARANCINI BALLS // STUFFED WITH ONION, BACON, MUSHROOM, CAPSICUM

ITALIAN MEATBALLS // HOUSE MADE, SERVED WITH NAPOLETANA SAUCE

PORK BELLY // SNEAKY'S ROSE AND PLUM SAUCE REDUCTION

PAPPARDELLE CARBONARA // EGG PASTA, SMOKED BACON, CREAM, CHEESE

MARGHERITA // WOOD OVEN PIZZA, SAN MARZANO TOMATOES, BASIL, FIOR DI LATTE

ANTONIO // WOOD OVEN PIZZA, SAN MARZANO TOMATOES, SALAMI, OLIVES, CHILLI, PROVOLONE, BASIL

BANQUET 2 // 75 pp

THE SNEAKY GRAZE // GRAZING BOARDS OF OUR SALUMI AND FORMAGGI WITH A FEW ADDED EXTRAS

ARANCINI BALLS // STUFFED WITH ONION, BACON, MUSHROOM, CAPSICUM

SALT & PEPPER SQUID // AUSTRALIAN SQUID

COSTOLETTE DI MAIALE // AMERICAN STYLE PORK RIBS IN SNEAKY'S SAUCE

GNOCCHI // SERVED WITH NAPOLETANA SAUCE

PORK BELLY PIZZA // PORK BELLY, NDUJA, ONION

CAPRICCIOSA // WOOD OVEN PIZZA, SAN MARZANO TOMATOES, FIOR DI LATTE, HAM, OLIVES, MUSHROOMS, ARTICHOKE HEARTS

** ADD ON WAGYU STEAK TO ANY BANQUET FOR AN EXTRA \$10 PER PERSON

MIXED DESSERTS // 12 pp

LIME CHEESECAKE + MINI CANNOLI + PROFITEROLE + CHOCOLATE GANACHE TART







COCKTAIL MENU 1 // 50 pp

ARANCINI BALLS // STUFFED WITH ONION, BACON MUSHROOM, CAPSICUM

SMOKED SALMON // SLICES ON HOUSE MADE CROUTONS WITH A TANGY CREAM CHEESE

CHICKEN INVOLTINI // THIGH FILLET, PARMESAN + HERB FILLING, BACON

WOOD OVEN PIZZA

ITALIAN MEATBALLS // HOUSE MADE

PORK BELLY // SNEAKY'S ROSE AND PLUM SAUCE REDUCTION

MINIMUM 50 ADULTS

COCKTAIL MENU 2 // 65 pp

SALT & PEPPER SQUID // AUSTRALIAN SQUID

CAPRESE // SKEWERS WITH TOMATO, FIOR DI LATTE CHEESE, BASIL + EXTRA VIRGIN OLIVE OIL

ARANCINI BALLS // STUFFED WITH ONION, BACON MUSHROOM, CAPSICUM

SMOKED SALMON // SLICES ON HOUSE MADE CROUTONS WITH A TANGY CREAM CHEESE

CHICKEN INVOLTINI // THIGH FILLET, PARMESAN + HERB FILLING, BACON

WOOD OVEN PIZZA

ITALIAN MEATBALLS // HOUSE MADE

PORK BELLY // SNEAKY'S ROSE AND PLUM SAUCE REDUCTION

MINIMUM 40 ADULTS



GRAZING STATION

FOR UP TO 90 PEOPLE // 40 PER PERSON

ARANCINI BALLS // stuffed with onion, bacon mushroom, capsicum

ITALIAN MEATBALLS

CHICKEN SCHNITZELS

MARGHERITA // wood oven pizza, san marzano tomatoes, basil, fior di latte

ANTONIO // wood oven pizza, san marzano tomatoes, salami, olives, chilli, provolone cheese, basil

GARLIC FLAT BREAD

VARIOUS IN HOUSE COLD CUT MEATS

LOCAL & IMPORTED CHEESES

DIPS & CRACKERS

MARINATED SMALL GOODS

BREADS

VARIOUS ADDED EXTRAS



