

FLORENTINO



FLORENTINO is a timeless elegant space with Italian heritage and hospitality at its core.

At Florentino, we aim to deliver an exceptional luxurious experience, with genuine and warm hospitality.

With various rooms, we have flexibility to host groups of all sizes from 8 to 70 guests.





The **Private Dining Room** is suitable for intimate gatherings of up to 8 people surrounded by our extensive cellar.

Minimum expenditure and deposits are required for exclusivity of areas.

Standard or bespoke menus are available in this room.

Capacity:
8 People Seated



The **Wynn Room** is a bright space overlooking Bourke Street through stained glass windows. The room is ideal for smaller gatherings or as a drinks space to compliment events in the Mural Room.

Capacity:
30 People Seated (Maximum of 18 guests on a single table)
50 People Standing

The **Mural Room** is rich in art with the Napier Waller Murals, forged wrought iron lighting by Emilio Gavotto and ceiling work created by Picton Hopkins.

The Mural Room can accommodate guests with various table configurations while the Wynn Room can be used in addition for drinks and canapes on arrival.

Capacity:
70 People Seated
110 People Standing



FLORENTINO

MENU FISSO

Three Course Set Menu 175 Per Person

Tortellini d'Anatra
Duck, Porcini, Pear,
Duck Sugo

Guancia
Wagyu Beef Cheek, Polenta,
Pumpkin, Fermented Garlic

Soufflé al Cioccolato
Chocolate Soufflé,
Amaretto Gelato

MENÙ A SCELTA

Three Course Choice Menu 190 Per Person

Grano Arzo Ravioli
Toasted Wheat, Baccala,
Olive, Artichoke

Sopressini al Ragù di Chinghiale
Wild Boar Ragù,
Orange, Pecorino

Tortellini d'Anatra
Duck, Porcini, Pear,
Duck Sugo

Pesce
King George Whiting, Scallop,
Saffron, Leek Scapece

Vitello
Veal Fillet, Porcini Marsala Sugo,
Carrot, Fava Bean Pure'

Anatra Arrosto
Aged Great Ocean Duck, Pickled Plum,
Kale, Parsnip, Vin Santo

Crostata di Pesche
Peach, Amaretto,
Zabaglione

Torta di Mele
Tuscan Apple Cake,
Rosemary, Calvados

Soufflé al Cioccolato
Chocolate Soufflé,
Amaretto Gelato

GRAN TOUR

Six Course Set Menu 210 Per Person

Zuppa di Pomodoro
Tomato, Lampascioni,
Erbette

Granchio
Carrot, Crab,
Burnt Butter, Almond

Gambero
Skull Island Prawn,
Rhubarb, Artichoke

Ravioli all'Aragosta
Lobster, Vodka,
Dill, Tomato

Agnello
Magra Lamb Shank, Lemon, Caraway,
Cipolla Piemontese, Salmoriglio

Soufflé
Chocolate Soufflé,
Amaretto Gelato

CONTORNI

Selection of Two, 10 Per Person

Insalata della Casa
House Salad

Fagiolini
Beans, Peas, Pancetta, Salsa all'Uovo

Ciambotta
Eggplant, Zucchini, Peppers, Ricotta Salata

Patate
Potatoes, Rosemary, Garlic

ADDITIONAL ITEMS

Additional Course
30 Per Person

Alternate Dish To Create Bespoke Menu
25 Per Person

Formaggio, Cheese & Condiments
20 Per Person

Terms and Conditions

Deposits & Payment

To secure your reservation deposits are required within 5 days of making a tentative booking.

N.B Grossi Restaurants will hold a tentative booking for 5 days after this time we will require a deposit as confirmation, if we are not contacted within this period, we will release the booking.

All group reservations incur an admin fee of 10% of the minimum spend.

Booking Policy

Grossi Restaurants do not charge for room hire; however, we do require a minimum spend for exclusive use of our private areas and group bookings of over 10 guests. The minimum spend is to be made up of food and beverages consumed during the course of the event only. The minimum spend cannot be made up of Grossi products, gift vouchers, takeaway items, equipment hire or any talent/entertainment fee.

Final Numbers & Menu Selections

Guest numbers are to be confirmed 48 hours prior to your event. Please note that if the number of guests in attendance is less than those confirmed, you will be charged for the confirmed amount.

We require all set menu and beverage confirmations to be given at least 7 days prior to your event to ensure we have adequate stock of your desired requests. If you are unable to confirm these details within these time frames, we may need to recommend alternate options.

We endeavour to accommodate dietaries however, we cannot guarantee that any products served will be free of allergens.

Menus are subject to change prior to event due to seasonality and availability of produce.

Cancellation Policy

If a cancellation is made within 28 days of your reservation date the deposit is non-refundable. If a cancellation is made prior to the 28 days, the deposit will be refunded less 10% for administrative fees.

Any cancellations made within 5 days of the reservation date will be required to pay the minimum spend.

Finances

We accept all major credit cards, American Express, Diners, Visa, and MasterCard. All credit cards incur a 2.75% surcharge.

A 15% surcharge applies on weekends and public holidays. No cheques are accepted unless a prior arrangement is made. No universal gift cards are accepted without prior approval. Full payment is required on the day at the completion of the event.

If payment is not received when due, we shall have the right with or without prior notice, to recover any outstanding monies due and recover any

GRILL



ASADO

ASADO



GRILL reflects a fresh, lively and warm Italian atmosphere. Its characteristic open kitchen, warm colours, rich timbers and beautiful natural light, create a stylish and exciting space.

Capacity:
Seated 65 People
Standing 80 People



The MEZZANINE is a semi-private space located adjacent to the main Grill dining room.

The Mezzanine can be booked on its own or used for drinks and canapes to compliment events in the main dining area.

Minimum expenditure is required for exclusivity of areas.

Capacity:
12 People



Menu

Sharing Menu

\$115 Per Person

Salumi, Wild Board Salami, Giardiniera

Fegato d'Anatra, Duck Liver Parfait, Onion

Carpaccio, Pesce Spada, Parsley, Capers, Colatura, Gremolata

Tortelli Maremmani, Spinach, Ricotta, Brown Butter, Sage

Pesce alla Griglia, Tomato, Fennel, White Wine

La Bistecca, Union Station

Insalata, Radicchio, Cos, Parmigiano, Mustard Dressing

Tiramisu, Pavesini, Mascarpone

Torta di Mele Tuscan Apple Cake, Cinnamon Gelato

Formaggio, Pane Carasau

Choice Menu

\$125 per person

Additional Antipasto Course 25 Per Person

Testaroli, Tuscan Pasta, Basil, Parmigiano

Spaghetti Trabaccolara, Seafood, Tomato

Pici, Rabbit Ragu, Marjoram, Green olive

La Bistecca, Union Station

Pesce alla Griglia, Tomato, Fennel, White Wine

Peposo Veal Shoulder, Tomato, Red Wine, Parsnip

Tiramisu, Pavesini, Mascarpone

Formaggio, Pane Carasau

Torta di Mele, Apple Cake, Rosemary, Calvados

Additional Items

Extra Course

\$20 Per Person

Alternative Dish Selection

\$15 Per Person

Contorni, Selection of Sides

\$10 Per Person

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