

# SNEAKY'S RESTAURANT

## TRADING HOURS

TUE - SUN // 11AM - LATE

CLOSED MONDAYS & PUBLIC HOLIDAYS

## FIND US AT THE VIRGARA WINERY

143 HEASLIP ROAD, ANGLE VALE

08 8284 9070 // [FUNCTIONS@SNEAKYSRESTAURANT.COM.AU](mailto:FUNCTIONS@SNEAKYSRESTAURANT.COM.AU)

[WWW.SNEAKYSRESTAURANT.COM.AU](http://WWW.SNEAKYSRESTAURANT.COM.AU)

INSTA: @SNEAKYS\_AU #SNEAKYS

FACEBOOK: @SNEAKYSRESTAURANT

## PRIVATE FUNCTION PACKAGES

PACKAGES FOR PRIVATE FUNCTIONS IN THE WINE BAR. FOR PRIVATE EVENT PACKAGES IN THE ALFRESCO AND RESTAURANT, PLEASE CONTACT US AT [FUNCTIONS@SNEAKYSRESTAURANT.COM.AU](mailto:FUNCTIONS@SNEAKYSRESTAURANT.COM.AU)

PRICES INCLUDE ROOM HIRE  
MINIMUM REQUIREMENTS APPLY

## BOOKING TERMS

BOOKINGS ARE SUBJECT TO AVAILABILITY

PRICES ARE SUBJECT TO CHANGE

FUNCTIONS ARE TO BE CONFIRMED WITH A NON-REFUNDABLE DEPOSIT, WITH FULL PAYMENT TO BE MADE 14 DAYS PRIOR TO EVENT.

FUNCTIONS ARE FOR A PRIVATE ROOM ONLY – OTHER ROOMS WILL CONTINUE USUAL TRADE

MINIMUM REQUIREMENTS APPLY. MINIMUM CHARGES APPLY IF NUMBERS FALL BELOW MINIMUM REQUIREMENTS

## 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 60 ADULTS // MAX 80

## 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 // MAX 80

## BANQUET // 90 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 CHEESE,  
BASIL

DRINKS PACKAGE

MINIMUM 40 ADULTS // MAX 60

## GRAZING STATION // 40 pp

COLD CUT MEATS

ARANCINI + ITALIAN MEATBALLS

CHICKEN SCHNITZEL

SEASONAL MARINATED DELICACIES

A VARIETY OF ITALIAN & IMPORTED  
CHEESES

VARIOUS CRACKERS + DIPS

BREADS

WOOD OVEN PIZZAS

DRIED & FRESH FRUIT

MINIMUM 40 ADULTS // MAX 80

## MIXED DESSERTS // 12 pp

PROFITEROLE

MINI CANNOLI

LIME CHEESECAKE

CHOCOLATE GANACHE TART

## DRINKS PACKAGE // 40 pp

TAP BEER / CIDER

SOFT DRINKS

TEA / COFFEE

VIRGARA WINES WHITE // CHARDONNAY,  
SAUVIGNON BLANC, MOSCATO, BUBBLY

VIRGARA WINES RED // MERLOT,  
SHIRAZ, CABERNET SAUVIGNON, ROSÉ