



Thank you for considering Pilu at Freshwater as the location for your upcoming event.

Our beautifully restored restaurant situated on the shores of Freshwater Beach is the ideal location for any special occasion including: weddings, Christmas parties, birthday celebrations, product launches, breakfast meetings, wine dinners and more.

Two private rooms are available. The Balcony Room has its own private balcony overlooking the beach and can accommodate a maximum of 18 guests. For exclusive use a minimum spend of \$2,000 will apply.

Alternatively, the Garden Room accommodates up to 28 guests and has direct access to the terraced garden overlooking Freshwater Beach - ideal for pre-function cocktails. For exclusive use of the Garden Room a minimum spend of \$3,200 will apply.

The marquee is a covered area at the front of the restaurant in the garden. This area has capacity for 60 guests seated or for cocktails and canapés, the minimum spend is \$4,800.

Please find included our standard dining packages for groups of 10 or more. We can also arrange a specific menu to suit your needs and we cater for special requests or meal requirements eg. children, vegetarian, allergies etc.

Depending on the size of your group, the following options are available:

10 - 20 guests

3 course a la carte, or sharing menu or I Sapori di Pilu (5 course degustation) or Menu Sardo (8 course degustation)

21 – 30 guests

3 course alternate service, or sharing menu or I Sapori di Pilu or Menu Sardo

30 guests or more

3 course alternate service or sharing menu

Pilu at Freshwater is fully licensed and provides a large selection of Australian and Italian wines. Beverage packages are also available.

Please contact our Events Team on 9938 3331 or dining@pilu.com.au for any further information.

SAMPLE THREE COURSE A LA CARTE MENU

menu subject to change without notice

PRIMI

Carpaccio of cured and smoked Rangers Valley 5+ wagyu, alliums and puffed black rice

Beetroot and goat cheese 'raviolini', mirto, cherries and hibiscus

Malloreddus with suckling pig cacciatore, crisp capocollo, capers, olives and pine nuts

Fregula risottata, diced King prawns, squid ink, Tasmanian sea urchin and chilli

SECONDI

Snapper, Vernaccia and vongole sauce, green olives, parsley and sea herbs

Slow roasted cabbage, mustard seeds, vegetable jus and sunflower seeds (V)

'Melanda Park' oven roasted free range suckling pig served with 'laldinu'

Venison loin cooked over charcoal, macadamias, blood plums and pickled red cabbage

Seasonal sides served with main courses

DOLCI

Sardinian pastry with fresh ricotta and sultanas served with local honey

Chocolate and roast peanut parfait, salted caramel and banana gelato

'Rice pudding', Moscato poached rockmelon, black pepper gelato and lemon thyme

Truffle Pecorino with crisp bread & seasonal condiments

Coffee or tea served with biscotti - \$6 per person

Three course menu \$103 pp



**Sharing Plates – please select two from each section.
Dishes will be served on platters to be shared**

PRIMI

Cured Tasmanian ocean trout, crème fraiche, pickled fennel and dill

Malloreddus pasta with QLD Spanner crab, guanciale, preserved lemon and parsley

Hand rolled fregola with king prawns, tomato, and chilli

Zucchini flowers filled with ricotta, almonds and lemon zest (V)

Wagyu bresaola, stracciatella, balsamic currants, pine nuts and rocket

SECONDI

Ocean trout, garden pea ragu, burnt butter, lemon and capers

Hiramasa Kingfish, chickpea puree and tomato puttanesca salsa

Oven roasted suckling pig - various cuts, served on the bone with condiments

Slow roasted lamb shoulder with cannellini bean puree, black lentil and fennel salad

Angus beef sirloin, eggplant caponata, basil and vino cotto jus

Roast potatoes and seasonal salad served with mains

DOLCI

White chocolate and yoghurt panna cotta with strawberries and pistachios

Seadas - Sardinian pastry with fresh ricotta and sultanas, served with local bush honey

Domori dark chocolate tart with vanilla mascarpone and berries

Profiteroles with crema pasticerra, gianduja and raspberries

Truffle Pecorino cheese with local bush honey and condiments

Coffee or tea served with biscotti - \$6 per person

Three course menu \$103 per person



I Sapori di Pilu

Menu designed for the whole table

5 courses \$125 ~ Wine pairing \$80

Carpaccio di manzo, alliums e riso nero

Carpaccio of cured and smoked Rangers Valley 5+ wagyu, alliums and puffed black rice

Malloreddus con maialetto da latte alla cacciatora, capocollo croccante, capperi, olive e pinoli

Malloreddus with suckling pig cacciatore, crisp capocollo, capers, olives and pine nuts

Ricciola alla brace, cetrioli, uva, siero e aneto

Spencer Gulf Hiramasa Kingfish cooked over charcoal, salted cucumbers, grapes, whey broth and dill

Cervo alla brace, macadamia, prugne e cavolo sottaceto

Venison loin cooked over charcoal, macadamias, blood plums and pickled red cabbage

Budino di riso, melone, gelato al pepe nero e timo al limone

'Rice pudding', Moscato poached rockmelon, black pepper gelato and lemon thyme

Selezione di Formaggi – Optional extra course

A selection of local and Italian cheeses served with condiments

Each cheese \$10 supplement

Menu subject to change



Menu Sardo

Menu designed for the whole table

8 courses \$154 ~ Wine pairing \$105

'Oro di Sardegna'

Saffron cured mullet, Pilu bottarga, sheep's curd, citrus and mustard fruits

Raviolini di barbabietola e formaggio di capra, mirto e ibisco

Beetroot and goat's cheese 'raviolini', mirto, cherry and hibiscus

Fregula risottata, gamberi, nero di seppia, riccio di mare e peperoncino

Fregula risottata, prawns, squid ink, Tasmanian sea urchin and chilli

Culurzones

Ravioli of Fiore Sardo and potato, lamb consommé, broad beans and mint

Dentice alla vernaccia

Snapper, Vernaccia and vongole sauce, green olives, parsley and sea herbs

Polcheddu arrustu e 'laldinu'

Melanda Park free range suckling pig slow roasted on the bone served with 'laldinu'

Tillicas e pardulas

Orange and saffron wrapped sheep's curd, corbezzolo honey and tillicas pastry

Seadas

Sardinian pastry filled with ricotta and sultanas, served with local honey

Selezione di Formaggi – Optional Extra Course

A selection of local and Italian cheeses served with condiments

Each cheese \$10 supplement



GROUP BOOKING CONFIRMATION FORM

Booking Name: _____

Event Date: _____ Type of Function: _____

Contact number: _____ Email address: _____

Host name: _____ Number of guests: _____

Arrival time: _____ Sit down time: _____

MENU OPTIONS

Please select your chosen menu from the following options.

*10 -20 guests: 3 course a la carte or sharing menu or I Sapori di Pilu or Menu Sardo

*21 -30 guests: 3 course alternate service or sharing menu or I Sapori di Pilu or Menu Sardo

*31 -60 guests: 3 course alternate service or sharing menu

- Three course a la carte group menu \$103
Three course sharing menu \$103
5 course I Sapori di Pilu \$125
8 course Menu Sardo \$154
Alternate service menu \$103
with matching wines \$205
with matching wines \$259

Optional extras

On arrival:

- Aperol Spritz or Seasonal Fruit Bellini \$19 per cocktail
Antipasto Plate \$25 per plate
Calamari fritti plate \$25 per plate
Sydney Rock Oysters \$5 each

To finish:

- Coffee, tea & petit fours \$6 each
Espresso Martini \$19 per cocktail

SEATING ARRANGEMENTS

If you would like exclusive use of one of our private areas please select from one of the following, please note that each area is subject to a minimum spend. All groups of 11 or more will be required to book a private area.

- Balcony Room accommodates a maximum of 18 guests, minimum spend \$2,000
Garden Room accommodates a maximum of 28 guests, minimum spend \$3,200
Marquee accommodates a maximum of 60 seated, minimum spend \$4,800

TERMS & CONDITIONS

- Booking confirmation:** Bookings are considered tentative until this form is completed, signed and returned to Pilu at Freshwater. A deposit of \$15 per person will be charged to your credit card upon receipt of this form.
- Cancellation policy:** The holding deposit is charged as a cancellation fee should your booking be cancelled with less than 4 week's notice. Cancellations received with less than 72 hours notice will be charged the full food component.
- Entertainment:** No amplified music
- Final numbers:** Final numbers must be confirmed 48 hours prior to your reservation. Charges apply for the full amount of the set menu based on final confirmed numbers.
- Departure times:** All lunchtime functions must conclude by 4.30pm, all dinner functions must conclude by 11:00pm.
- Menu:** Set menu prices are valid until 31st March 2019. Menus are subject to change.
- Gratuity:** A 7% service charge will be added to the final account, this amount is not included in the minimum spend.
- Beverage Selection:** For all groups of twelve (12) or more guests, a selection of wines is required seven (7) days prior to the event. Any selections made less than seven (7) days, or on the day of the event, are subject to availability

Notes/Dietaries: _____

I have read the above trading terms and agree to the conditions stated. I approve the use of my credit card in order to confirm my reservation.

SIGNED: _____

CREDIT CARD DETAILS

CARD HOLDER'S NAME: _____

CARD NUMBER: _____ **EXP:** _____

CARD HOLDER'S SIGNATURE _____

Please return completed form to dining@pilu.com.au