



Book your next function with us

Why not book your next function at Caruso's!

Gather your next family celebration, corporate event, birthdays and group celebrations!

Ask one of our friendly staff to tailor a package to suit your next event.

Large Group Set Menus

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Set Menu One

ANGELINA'S FEAST \$48pp

(Minimum 10 people)

TABLE SHARE MENU Bruschetta /
Italian Bread Salt and Pepper Calamari
Pasta Platter (Tortellini Boscaiola
and Penne Bolognese) Selection of Pizza
from Menu up to 4 varieties

Set Menu Two

CALABRESE FEAST \$56 pp

(Minimum 10 people)

TABLE SHARE MENU Bruschetta /
Italian Bread Salt and Pepper Calamari
Individual plated meals choice of
entire a la carte menu

Optional Extra's:

Table Salads \$4 per person

Dessert:

Nutella Doughnuts and

Cannoli Platters \$8 per person

Unlimited Beer and Wine Packages
start at \$25 per person

Starters

BREADS

Bruschetta Slice \$12.00 (2 slices)
tomato, fresh basil, shaved parmesan,
fresh garlic & extra virgin olive oil
on a pane di casa slice

GARLIC BREAD CIABATTA

Loaf slices 3 per serve \$12.00

Herb Bread Ciabatta Loaf slices
3 per serve \$12.00

PIZZA BREADS

Bruschetta Pizzetta \$16
tomato, fresh basil, shaved parmesan,
fresh garlic & extra virgin olive oil
on a pizza base

Italian Bread \$14
pizza base with fresh garlic, parsley &
mozzarella cheese

Herb Bread \$14
pizza base with mixed Italian herbs &
mozzarella cheese

SALADS

Italian salad \$22
Mixed leaves, tomato, cucumber,
Spanish onion, olives, feta

Rocket & Parmesan \$22
with balsamic vinegar dressing
and Parmesan

Rocket & Parmesan Calabrese \$25
with balsamic vinegar dressing
and Parmesan, pears and walnuts

Entree

OLIVES \$10

Panfried mixed mediterranean olives
with garlic.

Porcini Mushroom Arancini \$16

Two arancini
served with a blue cheese sauce

Salt and Pepper Calamari \$19

Salt and Pepper Calamari
served with lemon and garlic Aoli

Garlic Prawns Hot Pot \$25 (gf)

Green prawns cooked with onion,
garlic, diced tomato, Basil & olive oil,
served with bread

Chilli Mussels \$25 (gf)

Pan-fried mussels cooked in garlic white
wine &
chilli in a napolitana sauce
served with bread

Vegetarian or Meat Antipasto \$24 (Serves Two People)

Traditional Italian tasting plate
with a selection of cured
meats and vegetables, bread
a great share, option for 2 people

Main Course

MEAT

Veal Boscaiola (market price)

Pan fried veal, garlic, bacon and
mushroom white wine cream sauce,
served on potatoes & vegetables

Veal Marsala (market price)

pan- fried veal with creamy marsala
sauce served with vegetables

Veal Di Marie (market price)

Pan-fried veal, prawns in a garlic cream
sauce, served with vegetables and fresh
asparagus

CHICKEN

Chicken Boscaiola \$35

Chicken breast, garlic, bacon and
mushroom white, served with vegetables

Chicken Calabria \$38

Chicken breast,
garlic prawns, white wine cream sauce,
served on potatoes, vegetables with
fresh asparagus

Risottos

Chicken Mushroom Risotto \$29.00

Risotto of pan fried chicken breast, button mushrooms, garlic white wine stock,
finished with truffle oil

Risotto Marinara \$35

Risotto of pan-fried mussels, prawns, octopus, calamari,
garlic in a white wine napolitana sauce

Pasta

Gluten free Penne add \$3.00

MEAT PASTA

Penne Armitricana \$27

bacon, napolitana sauce & lots of chilli

Spaghetti Bolognese \$27

Traditional slow cooked beef mince bolognese served with fresh parmesan

Fettuccini Chicken and Pesto \$28

Pan-fried chicken breast with house made pesto in a white wine cream sauce

Fettuccini Carbonara: \$28

Diced bacon, white wine garlic in a cream sauce finished with egg and shallots

Tortellini Boscaiola \$28

Bacon, mushroom, white wine cream sauce

Pappardelle Ragout \$29

Traditional 12 hr slow cooked meat sauce with beef osso bucco meat and beef short ribs, carrots, onion red wine sauce napolitana sauce

SEAFOOD PASTA

Spaghetti Gambier \$29

garlic prawns cooked with chilli & napolitana sauce

Garlic Prawns Linguini \$29

Pan-fried prawns, garlic, chilli in an olive oil sauce

Spaghetti Mussels \$30

on fire mussels cooked in garlic, white wine in a chilli napolitana sauce

Fettuccini Marinara \$35

pan-fried mussels, prawns, octopus, calamari, garlic in a white wine napolitana sauce

Seafood Hot Pot : \$35

With prawns, mussels, calamari and fish, octopus in a napolitana served with crusty bread

GNOCCHI

Gnocchi Romano \$28

potato gnocchi served with prosciutto, semi dried tomatoes, sage in a burnt butter sauce

Gnocchi 6 cheese \$28

potato gnocchi parmesan, bocconcini, gorgonzola and fetta, mozzarella, tasty cheese, garlic white wine cream sauce

Gnocchi Napolitana \$28

potato gnocchi. Diced tomato, garlic, basil in a napolitana sauce

Traditional

Margarita \$25

extra cheese sauce & oregano (v) with Australian mozzarella cheese

Vegetarian \$25

Mushroom, onion, capsicum, pineapple, chilli & garlic with Australian mozzarella cheese

Ham and Pineapple \$25

Sliced ham, pineapple with Australian mozzarella cheese

Meat Feast \$26

ham, pepperoni, cabanossi, ground beef, bacon bbq base with Australian mozzarella cheese

GyMEA Special \$27

Cabanossi, mushroom, onion, pineapple and garlic, prawns with Australian mozzarella cheese

Supreme \$27

Ham, pepperoni, cabanossi, bacon, mushrooms, capsicum, onion, pineapple, olives with Australian mozzarella cheese

Peri-Peri \$27

House Cooked Chicken, Roasted Capsicum, Caramelised Onions, Shallots and Bocconcini on a Tomato base, topped with Peri-Peri sauce with Australian mozzarella cheese

Mexicana Dolce \$27

fresh chicken, avocado, diced tomatoes, sour cream, and spices with Australian mozzarella cheese

Gourmet Range

Chicken Sorrento \$28

House Cooked Chicken Breast, Thinly Sliced Prosciutto, Spanish Onions & Fresh Tomatoes on a Tomato & Garlic base, Garnished with Fresh Avocado, Wild Rocket and Aioli with Australian mozzarella cheese

Hot Latin Night \$28

Pepperoni, onion, ground beef, chilli, more chilli & cheese with Australian mozzarella cheese

Amalfi Main \$28

Artichoke hearts, asparagus, fresh basil, sliced prosciutto, bocconcini, and eggplant, roasted capsicum with Australian mozzarella cheese

Italian Style \$28

Pulled lamb shoulder and feta cheese, tomato & minted yoghurt with Australian mozzarella cheese

Prosciutto \$29

Thinly Sliced Prosciutto, Tomatoes & Garlic on a Tomato base, garnished with Shaved Parmesan & Wild Rocket with Australian mozzarella cheese

Garlic Prawn \$29

Marinated Prawns, garlic, Sundried Tomatoes, onion, a Tomato base, garnished with Fresh Herbs & Lemon with Australian mozzarella cheese

Seafood Pizza \$32

Calamari, prawns, mussels, octopus, garlic parsley & mozzarella cheese with Australian mozzarella cheese

(All pizzas topped with Australian mozzarella cheese)

Loaded Schnitzel

The Italian Job 28

Large Chicken breast Schnitzel with
Napoli sauce,
mozzarella cheese & pepperoni
served with fries

Mac & Cheese Schnitz 28

Large Chicken breast Schnitzel with Mac
& Cheese Schnitzel served with fries

Spag Bolognaise Schnitz 28

Large Chicken breast Schnitzel
with Spaghetti Bolognaise, melted cheese
served with fries

Boscaiola Schnitz 28

Large Chicken breast Schnitzel
with melted cheese & Boscaiola sauce
served with fries

Chicken Parmigiana \$29

Crumbed chicken breast
topped with ham, napolitana sauce
served with fries

Vegan Range

PIZZA BREADS

Vegan Bruschetta \$16

garlic base , diced tomato garlic chips
and basil

Vegan Italian bread \$14

garlic pizza base, vegan cheese, parsley

Vegan Herb Bread , \$14

mixed herbs, pizza base, vegan cheese

VEGAN STARTERS

Vegan Salt and Pepper Calamari salad \$18

Calamari made from a Japanese
root vegetable called konjac,
masculan salad, diced tomato and
garlic and basil

Served with vegan Aoli and lemon

Vegan Garlic Prawns \$19

prawns cooked with onion, garlic, diced
tomato, Basil and olive oil served with bread

Vegan Chicken Wings \$16

House made Southern fried Seitan
chicken pieces, served with plant based
vegan Aoli

Chilli saracha sauce \$18

Vegan Range

VEGETARIAN and VEGAN PASTA OPTIONS

GLUTEN FREE penne
also AVAILABLE

Pasta selection
Spaghetti, Penne, Fettuccini

Vegan Aurora: \$27
Tomato, garlic, fresh basil in a napolitana
and soya cream sauce

Latina regular \$27
Eggplant, red capsicum, Artichokes, black
olives in a napolitana sauce

Putanesca \$27
Onion, garlic, black olives, chilli,
napolitana sauce

Lentil Bolognese regular \$28
Carrots, zucchini, red capsicum, basil,
garlic, onion. Italian lentils, peas,
and napolitana sauce

Spinach and pistachio Pesto \$28
English spinach, fresh pistachio pesto,
white wine , almond milk
and silken tofu béchamel cream sauce

Vegan Boscaiola \$29
Vegan, Bacon, mushrooms, garlic, almond
milk and silken tofu vegan cream sauce

Vegan Chicken and Pesto \$29
Vegan Chicken,
Garlic in an vegan soya cream sauce

Vegan Prawn Gamberi \$30
Vegan Prawns, onion , diced tomato,
sliced garlic basil Napolitana Sauce
and A Touch Of ChilliO

PIZZA

Meat free Range

Grass Roots \$29
Tomato base, baby spinach,
caramelised onion, pesto, cheese,
topped with garlic vegan aioli
and vegan cheese

Garden of Vegan \$29
Tomato base, fresh asparagus ,
eggplant, semi dried tomato, olives,
artichokes, red capsicum,
caramelised onion & vegan cheese

Vege Patch Supreme \$29
Grilled Eggplant, Marinated Artichokes,
Baby Spinach, Roasted Capsicum,
Mushrooms, vegan cheese ,
Sundried Tomatoes on a Tomato base,
topped with pistachio Pesto Aioli

Tandoori Mushroom \$29
Mushrooms marinated in Tandoori
Spices, diced Tomato, Spanish onion and
Roasted Capsicum on a Tandoori base
coconut yoghurt base,
topped with Mint coconut Yoghurt,
garnished

Vegan Range

PIZZA

Animal lovers range

Vegan Supreme \$29

Vegan ham, pepperoni, mushrooms, onion, capsicum, pineapple, garlic, vegan bacon, vegan cheese

Vegan Deluxe Supreme \$29

Vegan ham, pepperoni, ground beef, mushrooms, onion, capsicum, pineapple, garlic, vegan bacon, vegan cheese

Animal lover \$29

Plant based Pepperoni, beef, bacon, bbq base

Vegan Tropical \$29

Tomato base, vegan cheese, ham and pineapple

Vegan Pepperoni \$29

Tomato base, vegan cheese, pepperoni

Vegan Gymea Special \$29

Tomato Base Pepperoni, mushroom, onion, pineapple, vegan prawns, vegan cheese

Vegan Hot Latin Nights \$29

Vegan pepperoni, ground beef, onion, diced tomato, dried chilli, fresh hot chilli, jalapenos

Vegan Peri Peri Chicken \$29

Seitan Chicken, Roasted Capsicum, Caramelised Onions, Shallots and Bocconcini on a Tomato base, topped with Peri-Peri sauce, vegan mozzarella

Vegan Chicken Delight \$29

Bbq base, chicken, mushroom, pineapple, onion, vegan cheese

Vegan Mexicano Dolce \$29

Tomato base, Mexican spices, chicken, vegan cheese, avocado, coconut minted yoghurt