

Figlia



Events at Figlia

We're happy to offer you some options for your special events, whatever they may be. With space to accommodate up to 85 people for a seated event, we have the perfect location for your party, any day of the week.

LUNCH EVENTS

Are you planning a lunchtime event for up to 85 guests? Our lunch venue hire, available from 12 PM to 4 PM, provides an exclusive setting for your group. For lunch events, we have a lighter menu option as well as the full menu offerings.

SMALLER SIZED EVENTS

For more casual gatherings of up to 40 guests, we offer a half venue hire option during regular trading hours. This semi-private arrangement is perfect for groups who favour a relaxed shared-style menu, featuring our naturally fermented sourdough pizza and chargrilled snacks.

EXCLUSIVE USE EVENTS

If your event involves up to 85 guests, we provide full exclusivity options available seven days a week. This option caters to groups looking to enjoy exclusivity of having the entire venue. Menu offerings would feature our naturally fermented sourdough pizza and chargrilled snacks. You'll have the entire restaurant at your disposal for an unforgettable event.

CONTACT US

We're here to make your gathering a memorable one! For details on menus, package offerings, or insights into previous events, please don't hesitate to contact us at info@figlia.com.au or give us a call on +61 402 349 327



MENUS

Chef's Selection Menu - \$85pp

Arancini - cacio e pepe, mountain pepper aioli

Carote - burnt carrot, anchovy, mascarpone

Fiore di Zucca - Zucchini flower, ricotta, fermented carrot

Polpo - octopus skewer, fermented green chilli

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Peperonata - charred peppers, pine nuts, basil

Vitello tonnato - veal, smoked eel, capers

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Choice of pizza (1 per 2 guests)

Insalata - bitter leaves, salted stone fruit, honey

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Tiramisu - brioche, coffee, mascarpone, hazelnuts

Riso al Latte - rice pudding, raspberry, celery leaf

Menu add-ons:

Ostriche - Freshly shucked oysters, mignonette & lemon \$6 each

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Focaccia - house made polenta focaccia, rosemary salt \$3pp

Gamberoni - chargrilled king prawn, butter emulsion, salsa verde \$14 each

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Bistecca - 3+ Eight Blossom wagyu rump, broad bean, mustard seed \$48

Premium Chef's Selection Menu - \$100pp

Arancini - cacio e pepe, mountain pepper aioli

Carote - burnt carrot, anchovy, mascarpone

Fiore di Zucca - Zucchini flower, ricotta, fermented carrot

Polpo - octopus skewer, fermented green chilli

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Crudo - seasonal crudo dish of local fish

Peperonata - charred peppers, pine nuts, basil

Focaccia - house made polenta focaccia, rosemary salt

Vitello tonnato - veal, smoked eel, capers

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Choice of pizza (1 per 2 guests)

Insalata - bitter leaves, salted stone fruit, honey

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Tiramisu - brioche, coffee, mascarpone, hazelnuts

Riso al Latte - rice pudding, raspberry, celery leaf

Menu add-ons:

Ostriche - Freshly shucked oysters, mignonette & lemon \$6 each

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Gamberoni - chargrilled king prawn, butter emulsion, salsa verde \$14 each

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Pesce - wood-fired rockling, caper butter, bottarga \$46

Bistecca - 3+ Eight Blossom wagyu rump, broad bean, mustard seed \$48

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Lunch Menu - \$55pp

Arancini - cacio e pepe, mountain pepper aioli

Carote - burnt carrot, anchovy, mascarpone

Polpo - octopus skewer, fermented green chilli

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Peperonata - charred peppers, pine nuts, basil

Focaccia - house made polenta focaccia, rosemary salt

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Choice of pizza (1 per 2 guests)

Menu add-ons:

Ostriche - Freshly shucked oysters, mignonette & lemon \$6 each

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Fiore di Zucca - Zucchini flower, ricotta, fermented carrot \$14

Gamberoni - chargrilled king prawn, butter emulsion,
salsa verde \$14 each

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Bistecca - 3+ Eight Blossom wagyu rump, broad bean,
mustard seed \$48

Insalata - bitter leaves, salted stone fruit, honey \$16

Cavolo - charred cone cabbage, black garlic, radish \$16

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Tiramisu - brioche, coffee, mascarpone, hazelnuts \$16

Riso al Latte - rice pudding, raspberry, celery leaf \$16

*Our menus are seasonal and therefore subject to change.
Should any changes happen after the menus have been
confirmed, we will notify you as soon as possible*

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DRINKS PACKAGES

We offer the following drinks packages to make your decision making a little easier. If you would rather your event have a bar tab that can also be arranged

Classico - \$60pp (3 hours)

Classically styled wines...

NV Tremila Prosecco Glera - King Valley, Vic
2021 San Lorenzo 'Vigna di Gino' Verdicchio - Marche, Italy
2022 Les Fruits 'La Butte' Chardonnay - Adelaide Hills, SA
2022 Scintilla 'Noontide' Sauvignon Blanc - Adelaide Hills (orange) or 2022 Gemini 'Wasat' Cabernet Sauvignon/Pinot Gris - Mount Compass, SA (rose)
2023 William Downie 'Tipino' Pinot Noir - Mornington, Vic
2021 Malenchini Chianti Colli Fiorentini Sangiovese - Tuscany, Italy

Eccentrico - \$70pp (3 hours)

Wines with a bit of character...

NV Rolet Cremant du Jura Chardonnay - Jura, France
2022 Le Battistelle 'Montesei' Soave Classico Garganega - Veneto, Italy
2021 Perrault-Jadaud 'Les Grives Soules' Vouvray Chenin Blanc - Loire Valley, France
2022 Patrick Sullivan 'Black Sands' Chardonnay - Western Victoria, Vic
2021 Colleformica 'Formica Gialla' Malvasia/Trebbiano - Lazio, Italy (orange) or 2021 Collecapretta 'Il Rosato di Casa Mattioli' Ciliegiole - Umbria, Italy (rose)
2020 The Wine Farm Pinot Noir - Gippsland, Vic
2021 Poggerino Chianti Classico Sangiovese - Tuscany, Italy

Il Premio - \$90pp (3 hours)

Something a little more special...

NV Ca Del Bosco Chardonnay bl - Franciacorta, Italy
2021 Pietradolce 'Archineri' Carricante - Sicily, Italy
2021 Si Vintners 'Ada' Chardonnay - Margaret River, WA
2022 Lamosca Rosato Nero d'Avola/Frappato - Sicily, Italy
2020 Josetta Saffirio Langhe Nebbiolo - Piedmont, Italy
2015 Tabarrini 'Boccatone' Montefalco Rosso Sangiovese bl - Umbria, Italy

BEVERAGE ADD-ONS

A bespoke cocktail can be made for your event \$25pp

**this would need to be finalised 7 days prior to the event.*

Negroni/Margarita \$20pp

Aperol Spritz \$18pp

For a customised beverage package or to see our full wine list, please get in touch to discuss pricing and availability
info@figlia.com.au

*Some wines may be in short supply, should a particular wine be unavailable, we would replace it with a suitable replacement.
We will of course let you know!*

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EVENT T&C'S AND BOOKING DETAILS

Minimum Spend

For exclusive full venue access on Friday and Saturday we require a minimum spend of \$12,000. For all non-exclusive events and exclusive events held between Sunday and Thursday we only require that your group participate in one of the set menus outlined above. Children under the age of 15 are not required to participate in our set menu and are welcome to order A La Carte. We do request that when finalising the total guest numbers and dietary requirements for your event you also provide us with a breakdown of the number of adults and children.

License Regulations

Our liquor license allows us to serve alcoholic drinks up until 1am and have a maximum of 100-person capacity. We are also not permitted to serve drinks outside. Given that we are a neighbourhood venue, we ask that you respect our neighbours and keep the noise levels to a minimum when exiting the venue.

Live Music

Our venue is fitted with a great sound system and would be at your disposal should you have exclusive use of the venue. With half venue events, we would provide our playlists which would be used for the whole venue. We do have space for DJ and entertainment equipment however, we do not own any equipment. Should you wish to have live entertainment, we can recommend some friends of the venue who would be happy to discuss your requirements.

Payments, Deposits and Cancellations

We would require a 10% deposit to secure the event. We will place a tentative reservation for the desired event date and hold that date for a week, once the deposit is settled the date will be confirmed. The deposit will be deducted from the final bill at the conclusion of the event. Bills may not be split among more than 4 payment methods and invoices can be made available for business events. Cancellations for full venue hires must be made no later than 2 weeks in advance, or the deposit will be forfeited.

Service Charge

For all events (half hire and exclusive events, lunch, or dinner) we add a 7.5% service charge.

Surcharges

For all Sunday events, we would apply a 10% Sunday Surcharge to the final bill. Should the event fall on a Public Holiday, we would apply a 15% Public Holiday Surcharge to the final bill.

Dietary Requirements

We can cater for all dietary requirements with advance notice. We would ask that a list of dietary restrictions be provided to us via email at least 3 days out from the event date. Please be aware that we do use a lot of flour in our kitchen, for our coeliac guests we ask that this is clear from the beginning that we can do everything in our practices to prepare these dishes with care, we do still run the risk of some mild cross contamination of glutes.

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