

THE WAREHOUSE PIZZERIA

WOOD-FIRED ITALIAN · PRESTON VIC

FUNCTIONS & BANQUETS

Birthdays, engagements, christenings, after-work drinks and full venue takeovers. We set the table, fire the oven and pour the wine. You show up.

OPTION 01

LA FAMIGLIA

\$55 per head

Antipasto boards, shared pasta, unlimited pizza and doughnuts.

OPTION 02

LA FESTA

\$75 per head

More antipasti, pasta, unlimited pizza, dessert and a 2-hour drinks package.

OPTION 03

LA NOTTE

\$95 per head

The whole menu, unlimited, with a 3-hour drinks package.

GOOD TO KNOW

Lunch functions

A minimum spend for 20 guests applies.

Dietaries

Gluten-free bases, vegan cheese and dietary swaps are available. Just ask.

Cake-age and decoration

No extra fee.

Lead time

One week for set menus.

OPTION 01

LA FAMIGLIA

\$55
PER HEAD

Children under 12 **\$30**

Children under 2 **Free**

Lunch functions require a minimum spend for 20 guests.

ANTIPASTI

Antipasto Share Boards

1 board serves 6

Cured meats (ham, salami, prosciutto and pancetta), soft brie, Kalamata olives, olive oil with balsamic and house-made bread.

Garlic and Cheese Bread ☐

1 bread serves 6

Garlic, mozzarella, oregano and EVO on grilled house bread.

PASTA & PIZZA

Pasta to Share

1 bowl serves 4

Choice of four pastas from our menu, with spaghetti, penne or tagliatelle. Excludes Lamb Ragù, Chilli Gamberi and Frutti di Mare.

Gluten-free +\$5 per bowl

Unlimited Wood-Fired Pizza

Any pizza from our Pizza Rossa and Pizza Bianca menus, until you've had enough. Excludes The Warehouse Special.

Gluten-free base +\$6 per pizza · Extra toppings as per menu · Scusa! No half & half

DESSERT

Strawberry Jam Doughnuts

House-made fresh doughnuts, filled with strawberry jam.

DRINKS

Bar Tab

Drinks on a separate bar tab, priced as per our menu.

OPTION 02

LA FESTA

\$75
PER HEAD

Children under 12 **\$40**

Children under 2 **Free**

Lunch functions require a minimum spend for 20 guests.

ANTIPASTI

Antipasto Share Boards

1 board serves 6

Cured meats (ham, salami, prosciutto and pancetta), soft brie, Kalamata olives, olive oil with balsamic and house-made bread.

Garlic and Cheese Bread VG

1 bread serves 6

Garlic, mozzarella, oregano and EVO on grilled house bread.

Herb Chips VG

Tossed in our house herb seasoning.

Beef Polpette GF

Beef meatballs braised in slow-cooked Napoli.

PASTA & PIZZA

Pasta to Share

1 bowl serves 4

Choice of four pastas from our menu, with spaghetti, penne or tagliatelle. Excludes Lamb Ragù, Chilli Gamberi and Frutti di Mare.

Gluten-free +\$5 per bowl

Unlimited Wood-Fired Pizza

Any pizza from our menu, including The Warehouse Special, until you've had enough. Excludes the Burrata Pizza.

Gluten-free base +\$6 per pizza · Extra toppings as per menu · Scusa! No half & half

DESSERT

Choose One

Nutella Pizza, Strawberry Jam Doughnuts or Affogato.

DRINKS

2-Hour Drinks Package

House wine, beer and soft drinks.

OPTION 03

LA NOTTE

\$95
PER HEAD

Children under 12 **\$45**

Children under 2 **Free**

Lunch functions require a minimum spend for 20 guests.

ANTIPASTI

The Whole Antipasti Menu

Antipasto Platter, Arancini, Calamari Fritti, Beef Polpette, Tomato Bruschetta, Garlic and Cheese Bread and Herb Chips.

FROM THE GARDEN

Unlimited Salads

Burrata Salad, Calamari Salad, La Caprese Insalata and Roquette Salad.

PASTA & PIZZA

Unlimited Pasta

Any pasta from our menu, including Lamb Ragù, Chilli Gamberi and Frutti di Mare.

Gluten-free +\$5 per bowl

Unlimited Wood-Fired Pizza

Any pizza from our menu, including The Warehouse Special.

Gluten-free base +\$6 per pizza · Extra toppings as per menu · Scusa! No half & half

DESSERT

Any Dessert from Our Menu

Nutella Pizza, Affogato, or Doughnuts filled with Nutella or strawberry jam.

Sicilian Ricotta Cannoli

Crispy shells hand-filled with Sicilian ricotta, icing sugar and crushed pistachio.

Included with one week's notice, so we can order and prepare them for your event.

DRINKS

3-Hour Drinks Package

Wine, beer, soft drinks and juices from our menu. Cocktails excluded.

THE MENU

CHOOSE YOUR PASTA

Every pasta comes with your choice of spaghetti, penne or tagliatelle. Dishes marked on the right are limited to those packages.

PASTA

Lamb Ragù

La Notte

Lamb shoulder slow cooked in our woodfired oven in rich Napoli, parsley and pecorino.

Chilli Gamberi

La Notte

Prawns, house-made Napoli and a touch of cream, parsley and chilli oil.

Frutti di Mare

La Notte

Mixed seasonal seafood, white wine, a dash of Napoli, basil and parsley.

Pomodoro alla Vodka

EVO, red onion, pancetta, tomato paste, cream and vodka, parsley, chilli oil and pecorino.

Lasagne

Beef ragù, Napoli and béchamel, slow cooked in the woodfired oven.

Carbonara

Pancetta and cream, finished with parsley and pecorino romano.

Creamy Gorgonzola V

Gorgonzola, cream and roasted walnuts, finished with pecorino romano.

Pollo Funghi

Cream sauce, free-range chicken and mushroom, parsley and pecorino.

Bolognese

Red wine and tomato beef bolognese, parsley and pecorino romano.

Calabrese

Calabrian nduja, hot salami, Napoli, olives, capers, chilli and pecorino.

Polpette

Pork meatballs in Napoli sauce, parsley and grated pecorino romano.

Arrabbiata V

Olive oil, garlic, Napoli and chilli, parsley and pecorino romano.

THE WAREHOUSE SPECIAL

Burrata Pizza

La Notte

Tomato and fior di latte, prosciutto, burrata, basil, pecorino and EVO.

Fuoco e Miele

Festa & Notte

Tomato, salami, nduja, red onion, fior di latte, stracciatella and hot honey.

The Hottie

Festa & Notte

Tomato, fior di latte, salami, hot honey, stracciatella and fresh basil.

Nduja

Festa & Notte

Tomato, Calabrian nduja, fior di latte, cherry tomato, stracciatella and hot honey.

THE MENU

CHOOSE YOUR PIZZA

Every pizza here is included in all three packages, wood-fired to order.

PIZZA ROSSA

Margherita ☐

Tomato, fior di latte, fresh basil and parmigiano reggiano.

San Daniele

Tomato, buffalo mozzarella, prosciutto, rocket, cherry tomato, pecorino and EVO.

Carnivora

Tomato, ham, salami, pork and fennel sausage, fior di latte and BBQ sauce.

Selvaggia

Tomato, fior di latte, mushroom, red onion, pancetta, sausage and pecorino.

Capricciosa

Tomato, fior di latte, leg ham, artichoke, olives, mushroom and oregano.

Parmigiana ☐

Tomato, fior di latte, eggplant, basil and goat cheese.

Diavolo

Tomato, fior di latte, hot salami, roasted peppers and hot honey.

Napoletana

Tomato, fior di latte, anchovies and olives.

Tropicana

Tomato, fior di latte, leg ham and pineapple.

Giardino ☐

Tomato, fior di latte, eggplant, zucchini, pumpkin, peppers, olives, rocket and pecorino.

PIZZA BIANCA

Marina

Garlic base, fior di latte, mixed seafood, cherry tomato and basil.

Salsiccia e Funghi

Garlic base, mushroom, pork and fennel sausage, red onion, gorgonzola and fior di latte.

Pollo BBQ

Pulled chicken, red onion, pineapple and fior di latte, with BBQ sauce.

Pollo alla Pesto

Garlic base, basil pesto, roast chicken, pineapple, cherry tomato and fior di latte.

Funghi

Creamy cashew base, fior di latte, red onion, mushroom, pecorino and truffle oil.

Pancetta

Garlic base, fior di latte and pancetta, with pecorino, parsley and EVO.

Zucca

Garlic base, fior di latte, pumpkin, rocket, basil pesto, pine nuts and pecorino.

Quattro Formaggi ☐

Garlic base, fior di latte, gorgonzola, goat's cheese and pecorino.

Potato ☐

Garlic base, fior di latte, potato, goat's cheese, rosemary and pecorino.

V VEGETARIAN · VG VEGAN · GF GLUTEN-FREE