

WELCOME TO THE

Monelli

Functions



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Benvenuti a Monelli

WELCOME

At Monelli, we believe the best moments in life are shared around the table. Inspired by the warmth of Italian hospitality, our space is designed to bring people together over exceptional food, fine wine, and a welcoming atmosphere.

From our carefully crafted set menus to our signature “La Tavolata Italiana” shared experience, every dish is made with passion, using the finest ingredients to capture the true essence of Italy.

Whether it's a birthday, corporate event, or special milestone, let us take care of every detail while you sit back and enjoy the company of your guests.

Welcome to Monelli—where food, family, and unforgettable memories come together.

FOR GROUPS OF UP TO 20 GUESTS

For reservations of 8 to 20 guests, we kindly ask you to choose from one of our curated set menu options. While we don't have a private dining room, we will happily make space for your gathering, accommodating up to 20 guests inside or in our alfresco area.

EXCLUSIVE VENUE HIRE

For a truly special occasion, Monelli offers limited exclusive venue hire for weddings, receptions, milestone celebrations, and corporate events. For further information please email the Monelli team at info@monelli.com.au



SET MENU OPTIONS FOR GROUPS OF 8 - 12 GUESTS



THE 2 - COURSE CLASSIC 79pp

Pick your perfect pairing: one entrée & one main, with sides to share

Antipasti

stracciatella, citrus salad, dill oil, chilli & garlic fermented honey (V,GF)

slow cooked beef carpaccio, tuna sauce, caperberries, pickled shallots (GF)

Spanish mackerel, cucumber & apple dressing, sundried tomatoes, kalamata olives (GF)

Portata Principale

cavatelli, Shark Bay crab, roasted capsicum, lime (GFO, VGNO)

pappardelle, roasted garlic mushrooms, porcini jus, mascarpone, Parmigiano Reggiano

(GFO, V, VGNO)

braised pork belly, amarena cherry, kale (GF)

goldband snapper, greens beurre blanc, garlic & chilli-infused vongole (GF)

Contorni

twice-cooked baby potatoes, shallots, parsley (V)

mixed greens, confit cherry tomatoes, aged balsamic vinegar (V, VGN, GF)

THE 3 - COURSE EXPERIENCE 96pp

Savour three courses: one entrée, one main & one dessert, with sides to share

Antipasti

stracciatella, citrus salad, dill oil, chilli & garlic fermented honey (V,GF)

slow cooked beef carpaccio, tuna sauce, caperberries, pickled shallots (GF)

Spanish mackerel, cucumber & apple dressing, sundried tomatoes, kalamata olives (GF)

Portata Principale

cavatelli, Shark Bay crab, roasted capsicum, lime (GFO, VGNO)

pappardelle, roasted garlic mushrooms, porcini jus, mascarpone, Parmigiano Reggiano (GFO,
V, VGNO)

braised pork belly, amarena cherry, kale (GF)

goldband snapper, greens beurre blanc, garlic & chilli-infused vongole (GF)

Contorni

twice-cooked baby potatoes, shallots, parsley (V)

mixed greens, confit cherry tomatoes, aged balsamic vinegar (V, VGN, GF)

Dolci

tiramisù- savoiardi biscuit, mascarpone, coffee (V)

lemon sorbet, strawberry compote, Italian meringue (V, VGNO, GF)

affogato- vanilla gelato, espresso (V)





SET MENU OPTION FOR GROUPS OF 13 - 20 GUESTS

LA TAVOLATA ITALIANA- THE MONELLI SHARED EXPERIENCE

2-Course (84pp)

3-Course (99pp)

Inspired by the heart of Italian hospitality, 'La Tavolata Italiana' is our shared dining experience for groups of 13-20.

Just like at Nonna's table, everyone gathers to enjoy a generous spread of our finest dishes, served family-style, with laughter and good food.

A true taste of Italy, just as it should be.



On Arrival

house-baked focaccia, extra virgin olive oil (v)

marinated olives, herbs, citrus zest (v, VGN, GF)

Antipasti

stracciatella, citrus salad, dill oil, chilli & garlic fermented honey (v,GF)

slow cooked beef carpaccio, tuna sauce, caperberries, pickled shallots (GF)

Spanish mackerel, cucumber & apple dressing, sundried tomatoes, kalamata olives (GF)

Portata Principale

cavatelli, Shark Bay crab, roasted capsicum, lime (GFO, VGNO)

pappardelle, roasted garlic mushrooms, porcini jus, mascarpone, Parmigiano Reggiano (GFO,
v, VGNO)

braised pork belly, amarena cherry, kale (GF)

goldband snapper, greens beurre blanc, garlic & chilli-infused vongole (GF)

Contorni

twice-cooked baby potatoes, shallots, parsley (v)

mixed greens, confit cherry tomatoes, aged balsamic vinegar (v, VGN, GF)

Dolci

tiramisù- savoiardi biscuit, mascarpone, coffee (v)





Contact Us

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for full Terms and Conditions, please contact us