
WELCOME TO THE
Monelli
Christmas Functions

Enjoy the magic of Christmas with us

At Monelli, Christmas is a season of warmth, connection, and celebrating the people we love. Inspired by the heart of Italian hospitality, our space transforms into a festive coastal escape—where candlelight, exceptional food, and joyful moments are shared around the table.

Throughout December and into the New Year, we invite you to enjoy our specially curated Christmas set menu, featuring traditional Italian flavours elevated with Monelli's signature touch.

From intimate gatherings to long lunches and Christmas-Eve dinners, every dish is prepared with passion, using only the finest ingredients to honour the spirit of the season.

Whether you're hosting a family celebration, a corporate Christmas party, or a festive catch-up with friends, our team will handle every detail so you can relax and savour the moment.

Welcome to Christmas at Monelli—where good food, good company, 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 festive set menu options. While we do not 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.

A blessed Christmas to you and your loved ones.
- The Monelli Team

FESTIVE SET MENU OPTIONS FOR GROUPS OF 8 – 20 GUESTS

THE 2 - COURSE CLASSIC $79pp

Pick your perfect pairing: one entrée to share & one main

Antipasti

Entrées are served shared-style: 1 of each entrée per 4 guests.

house-baked focaccia (V) and chef's seasonal charcuterie selection (GF)

beef tartare, black garlic mayo, caperberries, scallion (GF)

panzanella, ox heart tomatoes, pickled red onion & heirloom tomato ice cream (V, VGNO)

grilled Skull Island prawns, garlic butter, confit chilli & lime (GF)

Portata Principale

fresh herb risotto, roasted capsicum cream, chilli & garlic breadcrumbs (V, GFO)

spaghettoni di Gragano, anchovies, lemon butter & bottarga

300g bistecca di Ribeye *MB2*, chargrilled broccolini, salsa verde (+12) (GF)

pink snapper, acqua pazza, taggiasche olives, chat potatoes (GF)

THE 3 - COURSE EXPERIENCE $96pp

Savour three courses: entrées to share, one main & one dessert

Antipasti

Entrées are served shared-style: 1 of each entrée per 4 guests.

house-baked focaccia (V) and chef's seasonal charcuterie selection (GF)

beef tartare, black garlic mayo, caperberries, scallion (GF)

panzanella, ox heart tomatoes, pickled red onion & heirloom tomato ice cream (V, VGNO)

grilled Skull Island prawns, garlic butter, confit chilli & lime (GF)

Portata Principale

fresh herb risotto, roasted capsicum cream, chilli & garlic breadcrumbs (V, GFO)

spaghettoni di Gragano, anchovies, lemon butter & bottarga

300g Cuberoll *MB2*, chargrilled broccolini, salsa verde (+12) (GF)

pink snapper, acqua pazza, taggiasche olives, chat potatoes (GF)

Dolci

tiramisù- savoiardi biscuit, mascarpone, coffee (V)

dark chocolate mousee, extra virgin olive oil, candied nuts, salt flakes (N, VGO)

lemon tarte, yoghurt ice cream, mint sugar (V)

Contact Us

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for full Terms and Conditions, please contact us

Monelli