



TEATRO

• GASTRONOMIA •

PIZZERIA • BAR • ANTIPASTI





NOSTRA STORIA

Teatro all'italiana presents the stage space in relation to the space of the audience, giving them a special prominence, which our Teatro's cuisine gives to Italian Gastronomy.

From a delicious selection of antipasti to traditional Italian Neapolitan wood-fired pizza, and amazing pasta dishes, Teatro Gastronomia caters to all guests.

The fresh and seasonal produce-driven menu inspires their ever-changing Italian cuisine with plenty of vegetarian and gluten free options.

A memorable experience on the banks of the Yarra River with breathtaking views of the city of Melbourne.

• GASTRONOMIA •



GRILL

We pride ourselves on our mastery of the grill, where fire meets flavor in a spectacular dance. Our commitment to using the finest ingredients allows us to create dishes that celebrate the art of grilling, whether it's succulent meats or the freshest seafood.



ANTIPASTO

The journey of a great meal begins long before the main course. Our antipasto selections are designed to awaken your senses and set the stage for a delightful dining experience. Rooted in Italian tradition, antipasto is a celebration of fresh, high-quality ingredients, artfully presented to share and savor.



FRESH PASTA

We embrace the rich traditions of Italian cuisine, and at the core of our culinary philosophy is the art of making fresh pasta. Each strand of pasta we serve is a testament to our dedication to quality, flavor, and authenticity. Our fresh pasta is handmade daily by our skilled chefs, using the finest ingredients to ensure the highest quality.



TRADITION

Our restaurant is not just a place to dine; it is a tribute to the traditions that have shaped Italian cuisine for centuries. From family recipes passed down through generations to the vibrant flavors of regional ingredients, we aim to bring a taste of Italy to your table.



IL TEATRO

Indoor

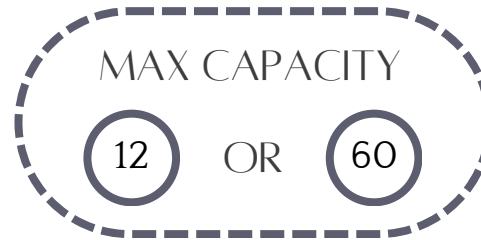
Il Teatro Room offers a uniquely intimate and enchanting atmosphere. The space is flooded with natural light through an expansive glass wall, which frames breathtaking views of the city and the shimmering Yarra River. For a seamless experience, the doors can be opened to blend the indoor elegance with the charm of the outdoor ambiance, offering your guests the best of both worlds.

The room's design evokes the grandeur of a classic theater, featuring high ceilings embellished with opulent gold accents. Soft, elegant lighting casts a warm glow throughout, creating an inviting yet refined atmosphere. This exquisite design not only enhances the room's visual allure but also infuses the space with a sense of drama and anticipation, ensuring your event will be truly unforgettable.

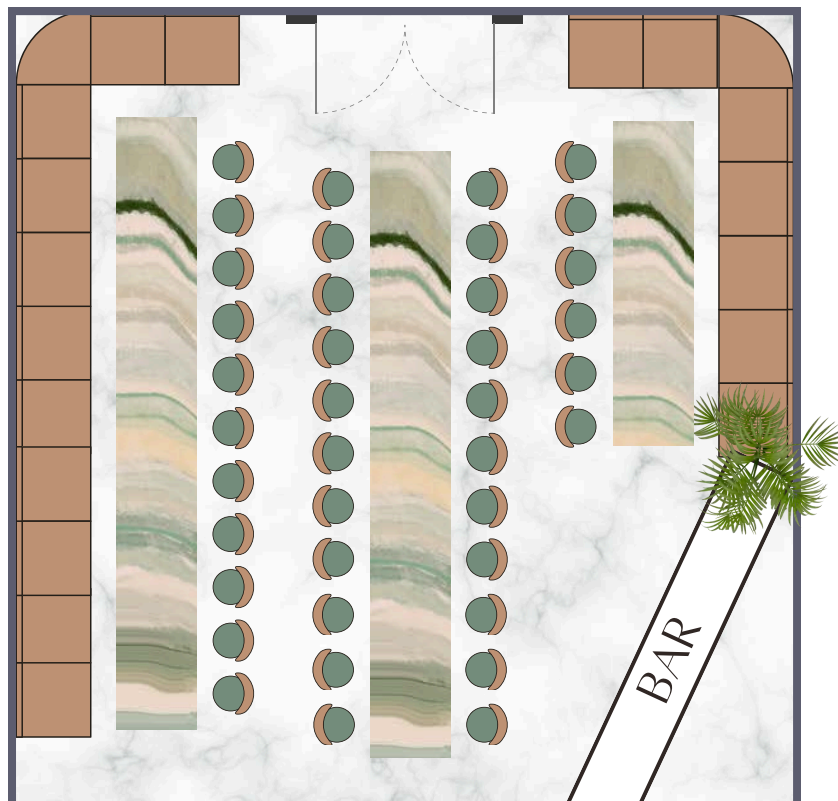


IL TEATRO ROOM

SEATED CONFIGURATION



12–60 GUESTS SEATED
AROUND THREE TABLES



12–36 GUESTS SEATED
AROUND THREE TABLES





LA TERRAZZA

Outdoor

Situated along the serene banks of the Yarra River, the terrace offers a breathtaking open-air setting. This stunning, spacious terrace invites guests to enjoy panoramic views of the water and city skyline, making it the perfect spot for elegant outdoor events.

With the gentle river breeze and the twinkling city lights as a backdrop, the terrace provides a magical atmosphere, ideal for unforgettable celebrations under the open sky.

SET MENU

NONNA
\$75/\$90 PP

DOLCE VITA
\$90/\$110 PP



2025 MENUS

NONNA

2 COURSE \$75 PP

3 COURSE \$90 PP

CHOICE OF ENTRÉE

Arancini

tomato sauce

Italian Sausages

pork fennel sausages, marinated grapes

Calamari Fritti

flash fried calamari, lemon, rocket, aioli

Caprese Tomato (V)

CHOICE OF MAIN

Lasagna

beef ragu with bechamel

Porcini Risotto (V)

*porcini, button mushrooms, truffle oil,
parsley, parmesan*

Pan Seared Atlantic Salmon Fillet

salsa verde, cherry tomatoes

300g Black Angus Porterhouse

herb salad, red wine jus

CHOICE OF DESSERT

Classic Tiramisu

coffee, mascarpone, chocolate, kahlua

Cannoli Siciliano

ricotta, chocolate, pistachios, candied fruits

DOLCE VITA

3 COURSE \$90 PP

4 COURSE \$110 PP

ANTIPASTO TO SHARE

**Wood-fired bread, Mixed olives
& Burrata**

CHOICE OF ENTRÉE

Arancini

bolognese sauce

Italian Sausages

pork fennel sausages, marinated grapes

Calamari Fritti

flash fried calamari, lemon, rocket, aioli

Polenta Chips (V)

truffel mayo, parmesan

Caprese Tomato (V)

CHOICE OF MAIN

Signature Seafood Linguine

*mussels, scallops, clams, prawns white wine,
cherry tomatoes, chilli, garlic, pangrattato*

Porcini Risotto (V)

*porcini, button mushrooms, truffle oil,
parsley, parmesan*

Tomato Gnocchi (V)

Napoli, stracciatella, basil

Pan Seared Atlantic Salmon Fillet

salsa verde, cherry tomatoes

300g Black Angus Porterhouse

herb salad, red wine jus

CHOICE OF DESSERT

Classic Tiramisu

coffee, mascarpone, chocolate, kahlua

Cannoli Siciliano

ricotta, chocolate, pistachios, candied fruits

Ferrero

*flourless choc sponge, hazelnut mousse, liquid
Frangelico centre*

**Dishes subject to seasonal produce and availability. Please advise any dietary requirements .*

DRINKS MENU

PACKAGE I

2 HOURS \$65 PP

3 HOURS \$75 PP

PACKAGE II

2 HOURS \$75 PP

3 HOURS \$85 PP

PACKAGE III

2 HOURS \$90 PP

3 HOURS \$95 PP



BEVERAGE MENUS

PACKAGE I

2 HOURS \$65 PP

3 HOURS \$75 PP

BEER ON TAP

Furphy Refreshing Ale (4.4%)
James Squire 150 Lashes Pale Ale (4.2%)

WINE

Seppelt 'The Drives' Sparkling NV
Regional Victoria
821 Sauvignon Blanc
Marlborough New Zealand
Seppelt 'The Drives' Chardonnay
Regional Victoria
Seppelt 'The Drives' Shiraz
Regional Victoria
Fickle Mistress Pinot Noir
Central Otago New Zealand

SOFT DRINKS

Pepsi/Pepsi Max
Lemonade
Solo
Dry Ginger Ale
Tonic Water
Soda Water

PACKAGE II

2 HOURS \$75 PP

3 HOURS \$85 PP

BEER ON TAP

Peroni
Heineken
James Squire 150 lashes
Birra Moretti

WINE

Seppelt 'The Drives' Sparkling NV
Regional Victoria
Squealing Pig Sauvignon Blanc
Marlborough New Zealand
Seppelt 'The Drives' Chardonnay
Regional Victoria
Fickle Mistress Pinot Noir
Central Otago New Zealand
Seppelt 'The Drives' Shiraz
Regional Victoria

SOFT DRINKS

Package I

PACKAGE III

2 HOURS \$90 PP

3 HOURS \$95 PP

BEER ON TAP

Peroni
Heineken
James Squire 150 lashes
Birra Moretti

WINE

Seppelt 'The Drives' Sparkling NV
Regional Victoria
Squealing Pig Sauvignon Blanc
Marlborough New Zealand
Seppelt 'The Drives' Chardonnay
Regional Victoria
Fickle Mistress Pinot Noir
Central Otago New Zealand
Seppelt 'The Drives' Shiraz
Regional Victoria

SPIRITS

Jack Daniels
Johnny Walker Red
Eristoff
Bombay Sapphire

SOFT DRINKS

Package I

**The following packages have been designed for group bookings. All beverages will be served throughout the entire duration of your function.*

TERMS AND CONDITIONS

OPERATIONAL TIMES

From Monday to Sunday:

Lunch 11:30AM – 3:00PM

Dinner 5PM – close

FOOD AND BEVERAGE

All event food and beverage selections are to be finalized 10 working days prior to your function date.

Teatro requires a minimum of 15 working days prior to function date to cater for special dietary or allergy related requirements.

All menus are seasonal and subject to change, some dishes may contain traces of nuts, gluten & dairy

Beverages are subject to availability. If a wine is unavailable, we will replace stock to equal value and same quality.

CONFIRMATION OF GUEST NUMBERS, THE RUNNING OF YOUR FUNCTION

Final confirmation of guest numbers is to be confirmed 5 working days prior to your function date. Final numbers confirmed will be charged on your function account.

Please supply details of any speeches, presentations or announcements that may require breaks in your service time.

These times will be given to our Chefs to ensure that quality and presentation of your meals are of the highest standard. We cannot guarantee that all breaks can be achieved but we will adhere to your schedule as best we can.

TENTATIVE BOOKINGS AND DEPOSIT

We are able to hold a date tentatively for a period of seven days, after which time, if verbal confirmation has not been received, the date will be released.

A deposit of \$20 per person is required 7 days prior to your booking. Should the deposit and final numbers not be received, the date will be released.

PAYMENT STRUCTURE

A deposit of \$20 per person is required to secure your booking.

Your booking will be confirmed when a signed acceptance of the Terms and Conditions has been received

Payment can be made by Cash, EFT, MasterCard, Visa or American Express. 1.35% Surcharge applies to all Visa/Mastercard payments.

A 10% service charge is applied to all parties larger than 14 pax.

CANCELLATION POLICY

All cancellations must be made in writing to dine@teatro.com.au

Deposits are non-refundable if not made 48 hours prior to your booking.

Teatro would be more than happy to transfer your booking details to another preferred date if available.

Any cancellations made with less than 24 hours prior to be the booking cannot be transferred.

RESPONSIBILITY AND DUTY OF CARE

We do not accept responsibility for damage or loss of guest's property before, during or after a function.

Personal belongings are asked to be collected at the conclusion of your function as we unfortunately do not have the facilities to store any of these items.

Teatro has a duty of care and as such has the right to refuse the service of alcohol to any person they deem to be intoxicated. Any person providing alcohol to the said guest will also be denied service and both (or all) persons will be asked to leave the premises immediately.

SMOKING

Teatro Gastronomia is a non-smoking venue.



Grazie Mille!

*We'd be delighted to host your next event, get
in touch with our events team at*

(03) 9121 8128

dine@teatro.com.au

<https://teatro.com.au/>

[@teatro.gastronomia](#)

Hamer Hall Tenancy A, Southbank Promenade 3006 VIC

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