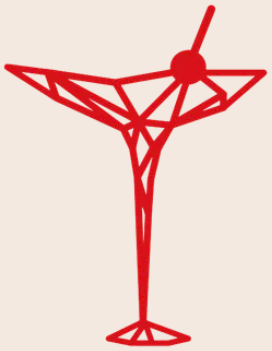

BUONO
CIN CIN
Basilico
amore
CIN CIN
TEATRO
• GASTRONOMIA •
APEROL SPRITZ
BUONO
CIN CIN
ciao

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

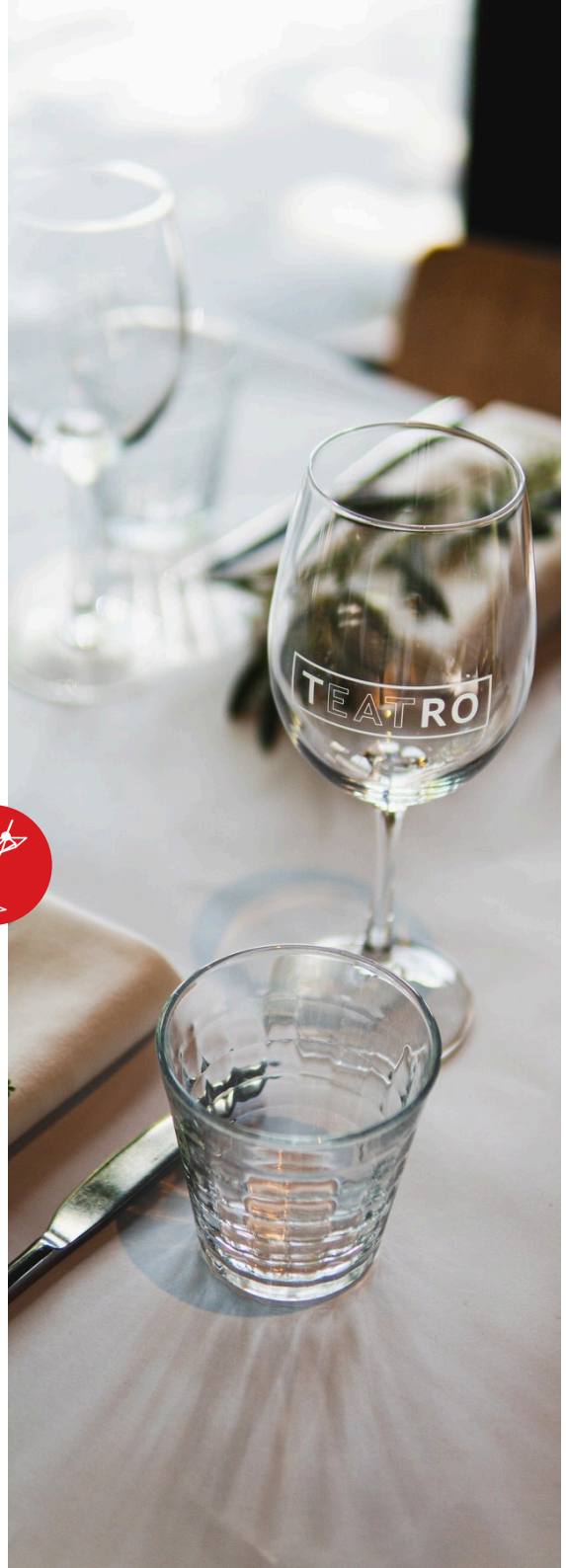
We embrace the rich traditions of Italian cuisine, and at the core of our culinary philosophy is the art of making fresh pasta. Each strand of pasta we serve is a testament to our dedication to quality, flavor, and authenticity. Our fresh pasta is handmade daily by our skilled chefs, using the finest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



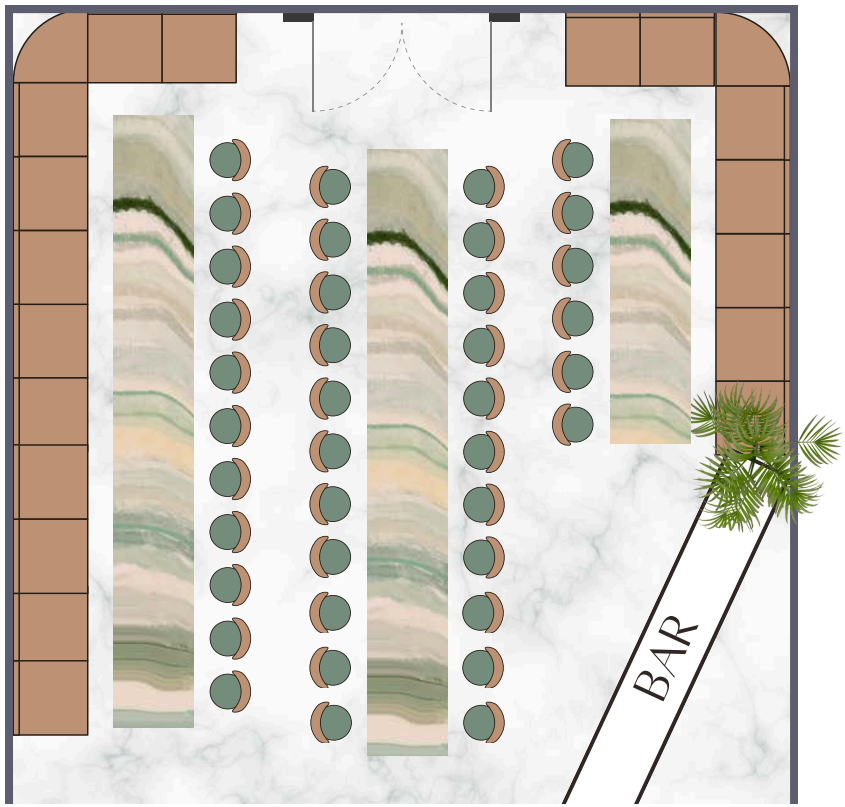
IL TEATRO ROOM

SEATED CONFIGURATION

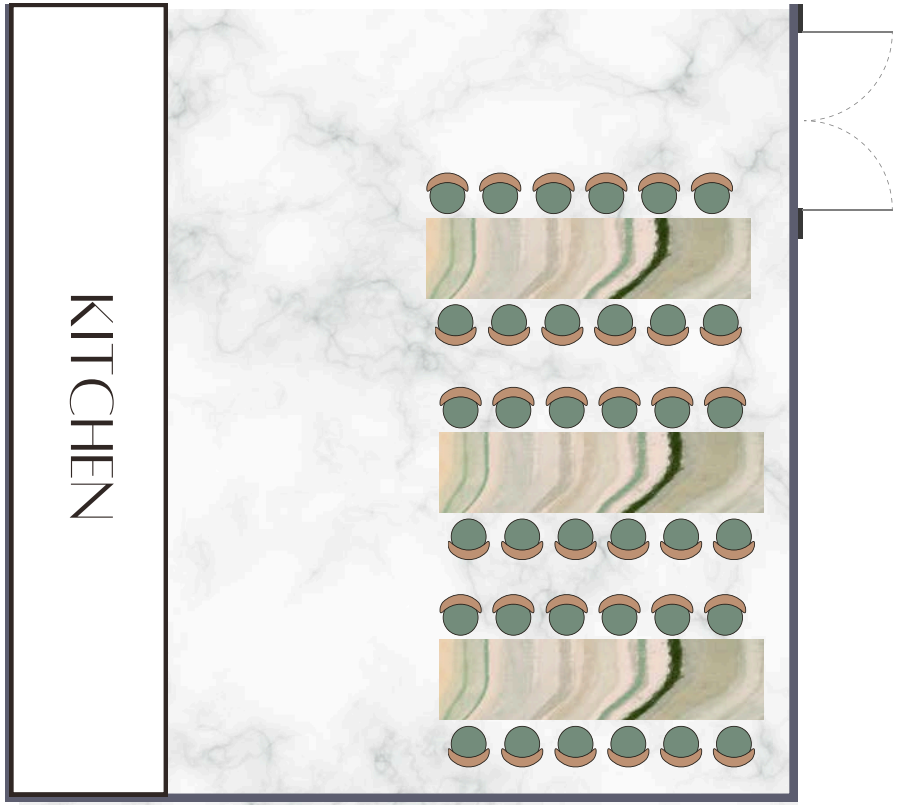
MAX CAPACITY

12 OR 60

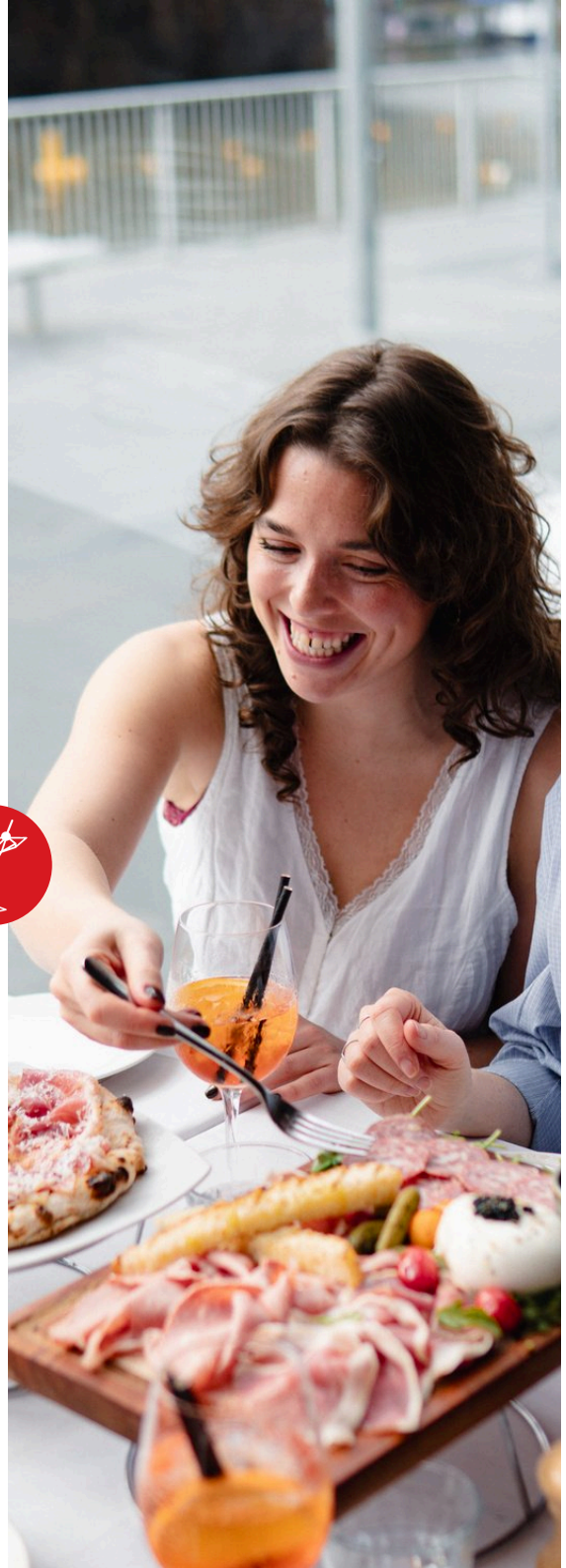
12–60 GUESTS SEATED
AROUND THREE TABLES



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

$80 PP

DOLCE VITA

$95/$115 PP











2027 MENUS

NONNA

2 COURSE $80 PP

CHOICE OF ENTRÉE

Arancini
bolognese 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
Wood Grilled Salmon Fillet
pea puree, snow pea tendrils
300g Black Angus Porterhouse
herb salad, red wine jus

DOLCE VITA

3 COURSE $95 PP
4 COURSE $115 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, pangratatto
Porcini Risotto (V)
porcini, button mushrooms, truffle oil, parsley, parmesan
Tomato Gnocchi (V)
Napoli, stracciatella, basil
Wood Grilled Salmon Fillet
pea puree, snow pea tendrils
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 $70 PP
3 HOURS $80 PP

PACKAGE II

2 HOURS $80 PP
3 HOURS $90 PP

PACKAGE III

2 HOURS $95 PP
3 HOURS $99 PP



BEVERAGE MENUS

PACKAGE I

2 HOURS $70 PP
3 HOURS $80 PP

BEER ON TAP

Peroni 5%
Great Northern Super Crisp 3.5%

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 $80 PP
3 HOURS $90 PP

BEER ON TAP

Peroni 5%
Great Northern Super Crisp 3.5%
Pirate Life South Coast 4.4%

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 $95 PP
3 HOURS $99 PP

BEER ON TAP

Peroni 5%
Great Northern Super Crisp 3.5%
Pirate Life South Coast 4.4%
Balter XPA 5%

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
Arktika
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.
A 10% service charge is applied to all parties larger than 12 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 cancelations 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
TEATRO
• GASTRONOMIA •