
Darzi Hospitality
EVENTS AT THE SICILIAN
YOUR CELEBRATION BY THE WATER


Darzi Hospitality
Our Story
The Sicilian is a relaxed, elegant restaurant by the water, inspired by the warmth of Italian hospitality and the character of Sicily. It is a place to gather with the people who matter most, without the formality of a reception hall.
Birthdays, engagements, family gatherings or any occasion worth eelebrating, we set aside a private space in the restaurant for you and your guests, with an easy, classy atmosphere and no fuss.
Food sits at the heart of every celebration. Shared plates arrive on every table, followed by generous Italian mains and desserts, made for sharing and conversation.
Your dedicated event coordinator will look after you from the first enquiry to the last toast, so you can simply enjoy the occasion.




THE SICILIAN



Events Set Menus

MINIMUM BOOKINGS OF 12 GUESTS

CANAPÉS
$40 PP

2-COURSE
$70 PP
Shared starter + main

3-COURSE
$90 PP
Shared starter + main + dessert

STARTERS

(Shared platters on every table on arrival, choose 3)

- **SALMON CARPACCIO**
  Smoked salmon, tomato salsa, Italian herbs, capers, extra virgin olive oil.
- **SALT & PEPPER CALAMARI**
  Calamari, smoked paprika, green leaf, tomato salsa, lemon garlic aioli.
- **SICILIAN MEATBALL**
  Veal meatballs, chilli, garlic, Sicilian chorizo, pomodoro, pane di casa.
- **WINE LEAF DOLMA**
  Fresh dolma, pomegranate molasses, crushed walnut.
- **CREAMY HUMMUS**
  Creamy hummus, olive oil, warm pita.

3-COURSE

(served with garlic bread)

- **ARANCINI**
  Bolognese ragu balls, pomodoro sauce.
- **GARLIC PRAWNS**
  Prawns, chilli, olives, creamy pomodoro, chat potatoes, pane di casa.
- **SALT & PEPPER CALAMARI**
  Calamari, smoked paprika, green leaf, tomato salsa, lemon garlic aioli.
- **CRUMBED HALOUMI**
  Crunchy halloumi cheese sticks, spicy mayo.
- **CREAMY HUMMUS**
  Creamy hummus topped with lamb mince.

Mains & Desserts

MAIN
(Choose 2)

2-COURSE

- **GRILLED BARRAMUNDI**
  Barra fillet, capers, semi-dried tomato, mashed potatoes, lemon butter sauce.
- **CHICKEN ALFREDO**
  Chicken breast, bacon, mushrooms, Tuscan vegetables, creamy wine sauce.
- **CHICKEN PARMIGIANA**
  Chicken schnitzel, Napoli sauce, oregano, mozzarella, leaf salad, fries.
- **SPINACH RICOTTA RAVIOLI**
  House made ravioli, baby capers, mushroom ragu, creamy wine sauce.

3-COURSE

- **GRILLED BARRAMUNDI**
  Barra fillet, capers, semi-dried tomato, mashed potatoes, lemon butter sauce.
- **BEEF CHEEK**
  12 hours braised beef cheek, rosemary infused potato, fig demi-glace.
- **PORK BELLY**
  Twice cooked pork belly, green beans, peas & caramelised rosemary maple veal jus.
- **SPINACH RICOTTA RAVIOLI**
  House made ravioli, baby capers, mushroom ragu, creamy wine sauce.
- **CHICKEN ALFREDO**
  Chicken breast, bacon, mushrooms, Tuscan vegetables, creamy wine sauce.

DESSERT
(3-course only, plated individually, choose 2)

- **PISTACHIO GELATO**
  Palermo pistachio gelato, Persian roasted pistachio.
- **PASSIONFRUIT CHEESECAKE**
  Served with whipped cream and glazed passion sauce.



Drinks

- Open bar tab at full menu prices
- Set a spend cap and we will let you know when it is reached

RESPONSIBLE SERVICE OF ALCOHOL

Alcohol is served in accordance with the NSW Liquor Act 2007. Our staff must stop serving alcohol to any guest they reasonably believe is intoxicated, even if time remains on the event.

Event hosts and guests must respect staff decisions and must not pass alcoholic drinks to anyone who has been refused service due to intoxication. Penalties may apply for supplying alcohol to an intoxicated person.

Venue management may ask any guest who is intoxicated or behaving aggressively or in a disorderly manner to leave the premises. Guests must leave when directed by authorised venue staff.

Thank you for helping us keep the celebration safe and enjoyable for everyone.



Canapés

$40 PP

MINIMUM BOOKINGS OF 12 GUESTS

Choose 7 items

- Veg spring rolls
- Mini sausage rolls
- Finger sandwiches
- Mini pies
- Fish cocktails
- Calamari
- Potato wedges
- Mini bruschetta
- Chicken wings
- Mixed olives

Good to Know

SERVICE CHARGE

Friday to Sunday 15%, public holidays 20%.

CAKEAGE

$5 pp if you bring your own cake. We cut and serve it with cream on the side.

STYLING & DECOR

Styling, decor and rearranging tables are extra, arranged with the host.

TABLES

We don't provide tablecloths. You are welcome to bring flowers and styling.

CHILDREN'S MENU AND PRICING

Under 3 years – Free for children who remain in a pram.

Ages 3–8 – $15 per child, with a choice of: chicken nuggets and chips, cheese pasta or pink risotto.

Over 8 years – The full adult menu and adult pricing apply.

The Godfather Room

OUR PRIVATE DINING ROOM

Room hire is $1,500.

Complimentary room hire when you book our 2-course ($70 per person) or 3-course ($90 per person) set menu for 12 or more guests.

Please speak with your event coordinator to arrange your booking.








THE
SICILIAN
BEVERAGES


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