





Sit Down



Cocktail



Corporate



Dance Floor



TV



Music



Microphone



ROOMS

BISTRO FURLAN | SALA FRIUL | HERITAGE ROOM
THE THORN 3071 | CORPORATE 1

BISTRO FURLAN

INDOOR | PRIVATE



—
100



—
120



—
N



—
Y



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Y



—
Y



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N

The Bistro Furlan at the Furlan Club is an intimate restaurant with it's own dance floor area making this space versatile for a range of different functions. Seating up to 100 guests and more for a cocktail event, the bistro is warm and inviting with it's own woodfire pizza adding to its charm. From formal engagements, milestone birthdays and communions to pasta nights and pensioner lunches, this bistro is one of Thornbury's hidden treasures.

\$5000 minimum spend for private evening events. No minimum spend for private day events

linktr.ee/furlanclub or linkt.ee/thethorn3071 | management@furlanclub.com.au | 03 9484 0477



—
250 with D/Floor
350 no D/Floor

—
500

—
Y

—
Y

—
N

—
Y

—
Y

The Sala Friul is the main ballroom at the Furlan Club. It is one of Victoria's largest dancefloor's ideal for dinner dances, competitions and weddings. This room can be used for a range or different functions from weddings, dinner dances, dancing events to large conferences, seminars, fundraisers and balls. With it's own fully stocked bar, this room can cater up to 500 people and only 10kms from Melbourne's CBD.

\$4000 minimum spend for private evening events. No minimum spend for private day events

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HERITAGE ROOM

INDOOR | PRIVATE



—
40



—
60



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N



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N



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Y



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Y



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N

The Heritage room is a quirky bar located between the main ballroom (Sala Friul) and the gaming room. This room features historical artifacts, library, artwork, books and memorabilia from the Furlan Club's complete history. This room is ideal for a small gathering, afternoon drinks, trivia and intimate functions. Feel free to indulge in the history of the Friulani.

\$2000 minimum spend for private evening events. No minimum spend for private day events

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THE THORN 3071

INDOOR/OUTDOOR | PRIVATE



—
70 Indoor
80 Outdoor



—
150 Indoor
250 Outdoor



—
N



—
Y



—
Y



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Y



—
Y

The Thorn 3071 is a public bar open Wednesday evenings and weekends. This fully stocked bar features arcade games, billiards, table tennis, an open plan beer garden with bocce courts and squash courts adjadcent. It can also be a private function space ideal for cocktail parties, formal sit-down dinners, exhibitions and more. Catering for up to 400 people depending on your function, this room has an inviting fireplace, TV, music & microphone set up and the flexibility to set up your space, your way.

\$4000 minimum spend for private evening events. No minimum spend for private day events

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CORPORATE 1

INDOOR | PRIVATE



—
60



—
N



—
Y



—
Y



—
Y



—
Y



—
Y

Corporate 1 is the ideal room for your next business meeting, professional developments, seminars, luncheons and more.



FOOD

SIT DOWN | BANQUET BOARDS | COCKTAIL | CORPORATE
CATERING | LAST MINUTE EVENT | KIDS PARTIES

SIT DOWN

ADULTS



2 COURSE | \$45pp

course 1 - choose one or two
course 2 - choose one or two

3 COURSE | \$60pp

entrée - choose one or two
main - choose one or two
dessert - choose one or two

VEGETARIAN OPTIONS

ENTREE

risotto of the day
stuffed veg

MAIN

char-grilled vegetable stack
vegetable parcel

ENTRÉE

LEMON PEPPER CALAMARI (gfo) served with lemon aioli

ZUCCA ARANCINI (v) rice balls filled with pumpkin and mozza in panko crumb, with pepipa pesto mayo

BOLOGNESE ARANCINI rice balls filled with mozza and bolognese in panko crumb, with napoli

SOUP (v) ask for availabilities

PRAWN & GINGER DUMPLING served with lemongrass sweet chilli dressing

SPINACH & RICOTTA CANNELLONI (v) 2x cannelloni with napoli sauce **add \$5**

LASAGNE nonna's traditional beef lasagne **add \$5**

PASTA (choose one)

linguine / penne / fresh egg pappardelle

make it gnocchi / gluten free gnocchi / casarecce / ravioli **add \$5**

make it gluten free pasta **add \$4**

SAUCE (choose one)(all sauces gf)

NAPOLI (v) house-made pomodoro sugo, garlic, onion, herbs

ARRABIATA house-made pomodoro sugo, garlic, onion, herbs, fresh chilli

ZUCCA (v) pumpkin, zucchini, onion, garlic, vino bianco, creamy cheese, pepita pesto, spinach

BOLOGNESE house-made pomodoro sugo, beef, garlic, onion, herbs

CARBONARA onion, garlic, bacon, mushroom, spring onion, parmesan, cream

POLLO & FUNGHI mushroom, chicken, onion, garlic, cream, vino bianco

RAGU slow cooked beef/pork ragu, aromatic veg in vino rosso and house-made pomodoro sugo **add \$5**

MARINARA prawn, calamari, mussels, fish, morton bay bug, vongole, garlic, chilli, vino bianco, pomodoro **add \$7**

MAIN

VEAL OR CHICKEN FUNGHI (gfo) veal or chicken medallions with mushroom sauce **veal add \$5**

VEAL AL LIMONE (gfo) traditional veal schnitzel with a lemon, butter and caper sauce **add \$5**

SCOTCH FILLET (gfo) medium, topped with pepper, mushroom or red wine jus **add \$10**

PORTERHOUSE (gfo) medium, topped with pepper, mushroom or red wine jus **add \$5**

PORK CHOP (gfo) served with pork jus and apple sauce **add \$5**

CHICKEN FIORENTINA (gf) stuffed with mozza and spinach **add \$5**

CHICKEN MIGNON (gfo) stuffed with mushroom & bacon, wrapped in bacon, topped with mushroom red wine jus **add \$5**

CHICKEN INVOLTINI (gf) stuffed with spinach, sun-dried tomatoes, bocconcini and wrapped in porchetta **add \$5**

CHICKEN PARMIGIANA crumbed chicken breast topped with mozza and napoli sauce

BARRAMUNDI (gf) grilled barramundi **add \$3**

ATLANTIC SALMON (gf) grilled atlantic salmon **add \$5**

LAMB CUTLETS (gf) 2x morrocan style lamb cutlets with lemon **add \$5**

PESTO GNOCCHI (v) house-made gnocchi with spinach, pepita pesto cream sauce, topped with grated pecorino

DESSERT

ITALIAN FROZEN DESSERTS (v)(gfo) cassata, bacio (subject to availability)

TIRAMISU coffee soaked sponge fingers layered with mascarpone cream

CAKE SELECTION (gfo) new york cheesecake, choc mousse, sticky date pudding, apple crumble (subject to availability)

PANNA COTTA (gf) vanilla panna cotta served with berry coulis

GELATO MISTO trio of lemon, strawberry & chocolate gelato

SEMIFREDDO (gfo)(dfo) semi-frozen vanilla ice cream with berry coulis and honeycomb crumb

MR CANNOLI MAN (gfo) 2x mini custard or ricotta cannoli (or one of each)

*please alert of any dietatities/allergies even if not listed above *15% public holiday surcharge applies

(gf) gluten free

(v) vegetarian

(vg) vegan

(df) dairy free

(gfo) gluten free option

(vo) vegetarian option

(vgo) vegan option

(dfo) dairy free option

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SIT DOWN

CHILDREN



3 COURSE MENU | \$20pp

ENTRÉE [CHOOSE ONE]

PENNE NAPOLI (v)(gfo) house-made pomodoro sugo, garlic, onion, herbs

PENNE BOLOGNESE (gfo) housemade pomodoro sugo, beef, garlic, onion, herbs

MAIN [CHOOSE ONE - ALL MAINS SERVED WITH CHIPS]

CHICKEN COTOLETTA (gfo) traditional chicken schnitzel

CHICKEN PARMA (gfo) traditional chicken schnitzel topped with house-made pomodoro sugo and mozza

BATTERED/GRILLED FISH (gfo) fish fillet cooked to your liking

MINUTE STEAK TAGLIATA (gf) sliced scotch fillet steak

PIZZA MARGHERITA (v)(vgo)(gfo) small pizza with passata and mozza

PIZZA TROPICALE (gfo) small pizza with pasatta, mozza, ham and pineapple

PIZZA PATATINE (v)(vgo)(gfo) small pizza with passata, mozza and chips

DESSERT

VANILLA ICE CREAM (dfo)



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(gf) gluten free

(v) vegetarian

(vg) vegan

(df) dairy free

(gfo) gluten free option

(vo) vegetarian option

(vgo) vegan option

(dfo) dairy free option

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BANQUET



BANQUET BOARD | \$130 [CHOOSE 6x ITEMS][SERVES 5 each]

CRUMBED CALAMARI RINGS (gfo) served with lemon aioli
MEATBALLS (gf) premium house-made meatballs topped with napoli sugo
ITALIAN SALSICCIE (gfo) Italian sausages served with lemon aioli
BUFFALO WINGS served with hot buffalo sauce
ZUCCA ARANCINI (v) pumpkin and mozza in panko crumb, with pepita pesto mayo
BOLOGNESE ARANCINI bolognese and mozza in panko crumb, with napoli sugo and parmesan
CRUMBED HALLOUMI STICKS (v) served with sweet chilli dressing
PRAWN & FINGER DUMPLING served with lemongrass sweet chilli
EGGPLANT CHIPS (v) served with smoky eggplant dip
LAMB KOFTA served with tzatziki
BARRAMUNDI (gf) grilled barramundi with lemon
CHICKEN OR BEEF SKEWERS (gf) marinated chicken or beef

KIDS BANQUET BOARD | \$50 [SERVES 5 each]

served with hot chips, chicken tenders, calamari rings, margherita pizza slices and mac & cheese croquettes

PASTA | [SERVES 5 each]

CHOOSE YOUR PASTA (all sauces gf)

linguine / penne / fresh egg pappardelle

make it gnocchi / gluten free gnocchi / casarecce / ravioli **add \$5**

make it gluten free pasta **add \$4**

CHOOSE YOUR SAUCE (all sauces gf)

50 NAPOLI (vg) house-made pomodoro sugo, garlic, onion, herbs
50 ARRABIATA (vg) house-made pomodoro sugo, garlic, onion, herbs, fresh chilli
50 ZUCCA (v) pumpkin, zucchini, onion, garlic, vino bianco, creamy cheese, pepita pesto, spinach
55 BOLOGNESE (dfo) house-made pomodoro sugo, beef, garlic, onion, herbs
60 CARBONARA onion, garlic, bacon, mushroom, spring onion, parmesan, cream
60 POLLO & FUNGHI mushroom, chicken, onion, garlic, cream, vino bianco
65 RAGU slow cooked beef/pork ragu, aromatic veg in vino rosso and house-made pomodoro sugo
70 MARINARA prawn, calamari, mussels, fish, morton bay bug, vongole, garlic, chilli, vino bianco, pomodoro

EXTRAS [SERVES 10 each]

45 MEDITERRANEAN SALAD (v)(gf) mixed leaf, tomato, cucumber, onion, italian vinaigrette
50 TRIO OF DIPS (vo)(gfo) selection of dips with flatbread
50 BRUSCHETTA (v)(gfo) toasted baguette with tomato, red onion, basil and balsamic glaze
75 FRUIT PLATTERS selection of seasonal fruit
85 ANTIPASTO (vo)(gfo) selection of cured meats, Italian cheese & marinated vegetables
150 CHEESE BOARD (v)(gfo) selection cheese accompanied with crackers & dried fruit



*please alert of any dietaries/allergies even if not listed above *15% public holiday surcharge applies

(gf) gluten free

(v) vegetarian

(vg) vegan

(df) dairy free

(gfo) gluten free option

(vo) vegetarian option

(vgo) vegan option

(dfo) dairy free option

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COCKTAIL



OPTION 1 | \$30pp

choose 5x standard items
add standard item + \$6pp

OPTION 2 | \$45pp

choose 5x standard items
choose 2x premium items
add standard item + \$6pp
add premium item + \$7.5pp

OPTION 3 | \$50pp

choose 5x standard items
choose 2x premium items
choose 1x dessert item
add standard item + \$6pp
add premium item + \$7.5pp
add dessert item + \$5pp

STANDARD ITEMS [1pp]

ASSORTED PIZZA (v)(vgo)(gfo) margherita, tropicale, verdure, capricciosa, calabrese
SPINACH & RICOTTA PASTIZZI (v)
GOURMET SAUSAGE ROLLS
GOURMET PARTY PIES
SPRINGS ROLLS (v)
ITALIAN SALSICCIE (gf)
VEGETABLE SAMOSA (v)
FRIED CAULIFLOWER (v)
ZUCCA ARANCINI (v)
BOLOGNESE ARANCINI
CHICKEN DRUMETTES (gf)
TOMATO & ONION BRUSCHETTA (v)(gfo)
CHICKEN BALLS
BAFFALO WINGS
MAC & CHEESE CROQUETTES (v)
POLENTA CHIPS (v)(gf)
VEGETABLE CURRY PUFF (v)
DIM SIMS
CRUMBED HALLOUMI STICKS (v)
CRUMBED JALAPEÑO POPPERS (v)
CRUMBED CALAMARI RINGS

PREMIUM ITEMS [1pp]

SOUTHERN FRIED CHICKEN SLIDERS with slaw, sriracha, aioli & cheese
BEEF SLIDERS with lettuce, aioli, cheese & chutney
MEATBALLS premium house-made meatballs topped with napoli sugo
PEKING DUCK stuffed in pancakes with hoisin sauce, cucumber & spring onion
PORK BAO BUNS pulled pork, apple slaw & xo hoisin sauce
LEMON PEPPER CALAMARI & FRIES (gf) lemon pepper calamari strips with shoestring fries & lemon aioli
PRAWN & GINGER DUMPLING served with lemongrass sweet chilli
CHICKEN SKEWERS marinated chicken skewers
CRUMBED PRAWNS crumbed prawns
SANDWICHES (v) assorted sandwiches
WRAPS (v) assorted wraps

DESSERT ITEMS [1pp]

selection of cake bites including cheesecake, meringue, mousse etc. please ask for more options

EXTRAS [SERVES 10 each]

50 TRIO OF DIPS (vo)(gfo) selection of dips with flatbread
75 FRUIT PLATTERS selection of seasonal fruit
85 ANTIPASTO (vo)(gfo) selection of cured meats, Italian cheese & marinated vegetables
150 CHEESE BOARD (v)(gfo) selection cheese accompanied with crackers & dried fruit

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(gf) gluten free (v) vegetarian (vg) vegan (df) dairy free
(gfo) gluten free option (vo) vegetarian option (vgo) vegan option (dfo) dairy free option

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OPTION 1 | \$30pp

BREAKFAST

egg and bacon rolls
fruit platters

MORNING TEA

spinach & ricotta pastries
choc chip muffins
mixed berry muffins

LUNCH

beef sliders
fried chicken sliders

OPTION 2 | \$34pp

BREAKFAST

egg and bacon rolls
fruit platters

MORNING TEA

spinach & ricotta pastries
choc chip muffins
mixed berry muffins

LUNCH

assorted wraps
assorted sandwiches

OPTION 3 | 65pp

BREAKFAST

egg and bacon rolls
fruit platters

MORNING TEA

spinach & ricotta pastries
choc chip muffins
mixed berry muffins
gourmet party pies
gourmet sausage rolls

LUNCH

beef sliders
fried chicken sliders
assorted wraps
assorted sandwiches

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(gf) gluten free

(v) vegetarian

(vg) vegan

(df) dairy free

(gfo) gluten free option

(vo) vegetarian option

(vgo) vegan option

(dfo) dairy free option

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CATERING

TAKE AWAY ONLY



PIZZA [TRAY SIZE 600mm x 400mm][24x OR 50x SLICES]

- 60 **MARGHERITA** (v)(vgo) tomato passata, mozza, basil
- 70 **TROPICALE** tomato passata, mozza, ham, pineapple
- 70 **CALABRESE** tomato passata, mozza, hot salam
- 70 **NAPOLETANA** (vo) tomato passata, mozza, olives, anchovies, basil
- 75 **CAPRICCIOSA** (vo) tomato passata, mozza, ham, mushroom, olives
- 75 **VERDURE** (v)(vgo) tomato passata, mozza, mushroom, capsicum, onion, olives
- 75 **HOT FOGOLAR** (vo) tomato passata, mozza, hot salami, charred eggplant, capsicum, olives, chilli
- 75 **TESTAROSSA** tomato passata, mozza, spicy nduja, hot salami, capsicum, fresh chilli
- 75 **DIAVOLA** tomato passata, mozza, ham, hot salami, jalopeño, onion, capsicum

MAINS [TRAY SIZE 340mm x 240mm x 60mm][SERVES 10 each]

- 55 **LASAGNE** (vo)(9x slices) traditional lasagne or vegetarian lasagne
- 60 **CRUMBED CALAMARI RINGS** (40pcs) served with lemon aioli
- 65 **MEATBALLS** (40pcs) premium house-made meatballs topped with napoli sugo
- 65 **ITALIAN SALSICCIE** (gf)(30pcs) Italian sausages served with lemon aioli
- 65 **CHICKEN DRUMETTES** (gf)(30pcs) served with aioli
- 70 **BUFFALO WINGS** (30pcs) served with hot buffalo sauce
- 70 **ZUCCA ARANCINI** (v)(40pcs) pumpkin and mozza in panko crumb, with pepipa pesto mayo
- 80 **BOLOGNESE ARANCINI** (40pcs) bolognese and mozza in panko crumb, with napoli sugo and parmesan
- 130 **CHICKEN COTOLETTE** (gfo)(25pcs) traditional chicken schnitzels
- 135 **VEAL FUNGHI** (40pcs) pan fried veal medallions with a creamy mushroom sauce

PASTA 50 [TRAY SIZE 340mm x 240mm x 60mm][SERVES 10 each]

CHOOSE YOUR PASTA (all sauces gf)

linguine / penne / fresh egg pappardelle

make it gnocchi / gluten free gnocchi / casarecce / ravioli **add \$5**

make it gluten free pasta **add \$4**

CHOOSE YOUR SAUCE (all sauces gf)

- 50 **NAPOLI** (vg) house-made pomodoro sugo, garlic, onion, herbs
- 50 **ARRABIATA** (vg) house-made pomodoro sugo, garlic, onion, herbs, fresh chilli
- 50 **ZUCCA** (v) pumpkin, zucchini, onion, garlic, vino bianco, creamy cheese, pepita pesto, spinach
- 55 **BOLOGNESE** (dfo) house-made pomodoro sugo, beef, garlic, onion, herbs
- 60 **CARBONARA** onion, garlic, bacon, mushroom, spring onion, parmesan, cream
- 60 **POLLO & FUNGHI** mushroom, chicken, onion, garlic, cream, vino bianco
- 65 **RAGU** slow cooked beef/pork ragu, aromatic veg in vino rosso and house-made pomodoro sugo

OTHER [TRAY SIZE 340mm x 240mm x 60mm][SERVES 10 each]

- 35 **HOT CHIPS** (v)
- 45 **ROAST POTATOES** (v)
- 60 **ROAST VEGETABLES** (v)
- 75 **FRUIT PLATTER** selection of seasonal fruit
- 85 **ANTIPASTO** selection of cured meats, Italian cheese & marinated vegetables



*minimum 7 days notice for this menu *minimum 2x pizza trays for any orders containing pizza

*please alert of any dietaries/allergies even if not listed above *15% public holiday surcharge applies

(gf) gluten free

(v) vegetarian

(vg) vegan

(df) dairy free

(gfo) gluten free option

(vo) vegetarian option

(vgo) vegan option

(dfo) dairy free option

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LAST MINUTE EVENT



CHOOSE 5x ITEMS | \$30pp [ADD ITEMS + \$6pp]

ASSORTED PIZZA (v)(vgo) margherita, tropicale, verdure, capricciosa, calabrese

SPINACH & RICOTTA PASTIZZI (v)

GOURMET SAUSAGE ROLLS

GOURMET PARTY PIES

SPRINGS ROLLS (v)

ITALIAN SALSICCIE (gf)

VEGETABLE SAMOSA (v)

CHICKEN DRUMETTES (gf)

TOMATO & ONION BRUSCHETTA (v)(gfo)

CHICKEN BALLS

BAFFALO WINGS

MAC & CHEESE CROQUETTES (v)

VEGETABLE CURRY PUFF (v)

DIM SIMS

CRUMBED HALLOUMI STICKS (v)

CRUMBED JALAPEÑO POPPERS (v)

CRUMBED CALAMARI RINGS

EXTRAS [SERVES 10 each]

40 POLENTA CHIPS (v)(gf) polenta chips served with bolognese sauce & pepita pesto mayo

50 TRIO OF DIPS (vo)(gfo) selection of dips with flatbread

50 WRAPS (vo)(gfo) assorted wraps

60 SANDWICHES (vo)(gfo) assorted sandwiches

65 MEATBALLS premium house-made meatballs topped with napoli sugo

75 FRUIT PLATTERS selection of seasonal fruit

80 BOLOGNESE ARANCINI bolognese and mozza in panko crumb, with napoli sugo and parmesan

85 ANTIPASTO (vo)(gfo) selection of cured meats, Italian cheese & marinated vegetables

150 CHEESE BOARD (v)(gfo) selection cheese accompanied with crackers & dried fruit



*minimum 7 days notice for this menu *minimum 2x pizza trays for any orders containing pizza

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(gf) gluten free

(v) vegetarian

(vg) vegan

(df) dairy free

(gfo) gluten free option

(vo) vegetarian option

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KIDS PARTIES



FOR THE KIDS | \$20pp

ON ARRIVAL

potato chips

fairy bread

PLATTERS TO SHARE [CHOOSE 4x ITEMS]

ASSORTED PIZZA (v)(vgo)(gfo) margherita, tropicale, verdure, capricciosa, calabrese

chips (v)(gf)

chicken tenders (gfo)

gourmet sausage rolls

gourmet party pies

cocktail hot dogs (gf)

chicken balls

mac and cheese croquettes (v)

dim sims

crumbed halloumi sticks (v)

crumbed calamari rings (gfo)

BEVERAGES

jugs of water and cordial

jugs of juice and soft drink (optional)

EXTRAS [SERVES 10 each]

2pp VANILLA ICE CREAM (v)(gfo)(dfo)

5pp MINI CHOC MOUSSE (v)(gf) house-made mini chocolate mousse

5pp MINI TIRAMISU (v) coffee soaked sponge fingers layered with mascarpone cream

30 KIDS ANTIPASTO (vo)(gfo) selection of cured meats, Italian cheese & marinated vegetables

30 KIDS CHEESE & CRACKERS (vo)(gfo) cheese accompanied with crackers

30 KIDS FRUIT PLATTER (v)(gf) selection of seasonal fruit

40 POLENTA CHIPS (v)(gf) polenta chips served with bolognese sauce & pepita pesto mayo

50 TRIO OF DIPS (vo)(gfo) selection of dips with flatbread

50 WRAPS (vo)(gfo) assorted wraps

60 SANDWICHES (vo)(gfo) assorted sandwiches

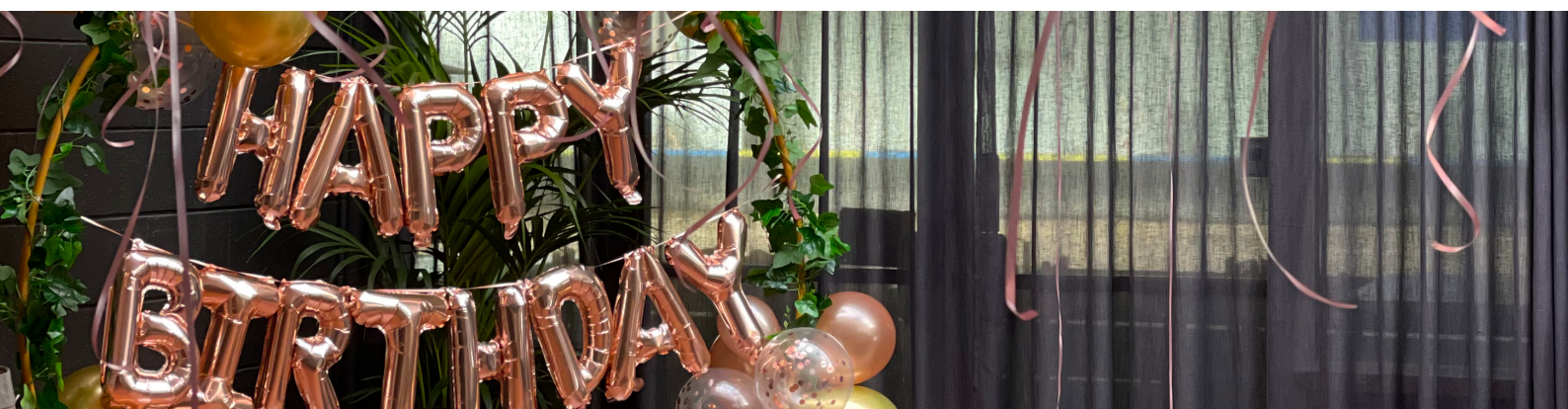
65 MEATBALLS premium house-made meatballs topped with napoli sugo

75 FRUIT PLATTERS selection of seasonal fruit

80 BOLOGNESE ARANCINI bolognese and mozza in panko crumb, with napoli sugo and parmesan

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(df) dairy free

(gfo) gluten free option

(vo) vegetarian option

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BEVERAGES

ON CONSUMPTION | CASH BAR | COCKTAILS
SILVER PACKAGE | GOLD PACKAGE



ON CONSUMPTION

A bar tab can be set at the before your function commences with a specified limit or amount at your discretion. This can be reviewed throughout your function and can be increased if need be.

CASH BAR

Guests are able to purchase drinks for themselves throughout your function as your desired beverage option or if your chosen beverage package has completed.

COCKTAILS

- 13 **MOJITO** white rum, soda, mint, lime
- 15 **ESPRESSO MARTINI** vodka, kahlua, coffee
- 22 **LONG ISLAND** vodka, white rum, gin, cointreau, tequila, lime, cola
- 15 **MARGARITA** tequila, cointreau, lime
- 15 **JÄGER MULE** jägermeister, ginger beer, lime, cucumber
- 15 **OLD FASHIONED** bourbon, angostura bitters, orange, maraschino cherry
- 15 **NEGRONI** gin, campari, martini rosso
- 15 **AMARETTO SOUR** disaronno amaretto, bourbon, lemon, egg white,
- 15 **COSMOPOLITAN** vodka, cointreau, cranberry juice, lime juice

SPRITZ

- 13 **APEROL** aperol, prosecco, soda, orange
- 13 **CAMPARI** campari, prosecco, soda, orange
- 15 **MONTENEGRO** montenegro, prosecco, soda, orange
- 15 **LIMONCELLO** limoncello, prosecco, soda, lemon, basil
- 18 **AUSTRALIANA** gin, prosecco, soda, white vermouth, rosemary, lime

SILVER PACKAGE



WHITE WINE

ALEXANDER HILL CHARDONNAY *riverina, NSW*

ALEXANDER HILL SAUVIGNON BLANC *riverina, NSW*

ALEXANDER HILL MOSCATO *riverina, NSW*

RED WINE

ALEXANDER HILL CABERNET SAUVIGNON *riverina, NSW*

ALEXANDER HILL MERLOT *riverina, NSW*

ALEXANDER HILL SHIRAZ *riverina, NSW*

SPARKLING WINE

MASCHIO PROSECCO *treviso, ITALY*

BEER

CARLTON DRAUGHT ON TAP *vic*

FURPHY ON TAP *vic*

CASCADE LIGHT *tas*

NON ALCOHOLIC

SOFT DRINKS

SODA WATER, TONIC WATER, SPARKLING WATER

JUICE

TEA/COFFEE

\$40pp

**beverage packages are exclusive to sit down events only and valid for maximum 4hrs keeping with RSA guidelines*

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GOLD PACKAGE



WHITE WINE

MONTALTO CHARDONNAY *mornington peninsula, VIC*
BROWN BROTHERS 1889 SAUVIGNON BLANC *tasmania*
MAJELLA RIESLING *coonawarra, SA*

RED WINE

SERAFINO SHIRAZ *mcclaren vale, SA*
PEPPERJACK CABERNET SAUVIGNON *barossa valley, SA*
BROWN BROTHERS 1889 MERLOT *heathcote, VIC*

SPARKLING WINE

DE BORTOLI ROCOCO PREMIUM NV CUVÉE *yarra valley, VIC*
TAYLOR FERGUSON SPARKLING MOSCATO *riverina, NSW*

ROSÉ

THE HIDDEN SEA ROSÉ *south australia*

BEER

CARLTON DRAUGHT ON TAP *vic*
FURPHY ON TAP *vic*
CASCADE LIGHT *tas*
VICTORIA BITTER *vic*
STELLA ARTOIS *belgium*
CORONA *mexico*
MORETTI *italy*

SPRITZ

APEROL
CAMPARI

NON ALCOHOLIC

SOFT DRINKS
SODA WATER, TONIC WATER, SPARKLING WATER
JUICE
TEA/COFFEE

\$60pp

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