



BASTARDO

The Italian restaurant by the Porteño Group

Owners Ben Milgate, Elvis Abrahanowicz and Joe Valore have created a menu and wine list that could easily transport you to a nonna's house in Italy. Traditional in some parts, Bastardised in others, but fun and delicious in every way.

The hero of Bastardo is undoubtedly the vintage Parmigiana pasta machine that works all day to bring you the freshest pasta and greets you as you walk in the door.

The long, communal dining tables make the perfect space for a large family gathering of any description.

Look forward to hosting you at our family table.

RESTAURANT CAPACITY | 54 guests

LARGE GROUP BOOKINGS FOR 10 OR MORE GUESTS [usual trading hours]

LUNCH | Friday | max 26 guests

DINNER | Tuesday-Thursday | max 26 guests

DINNER | Friday-Saturday | max 26 guests

Exclusive Use during these times are not available. Groups of this size are required to dine from our banquet menu.

10% service fee will be charged to final bill

EXCLUSIVE USE | MINIMUM SPEND

[outside usual trading hours]

LUNCH | Monday-Wednesday | \$5,500 LUNCH | Saturday | \$5,500 DINNER | Monday | \$5,500 LUNCH OR DINNER | Sunday | \$7,500

Prices based on a 4 hour event.

Groups of this size are required to dine from our banquet menu.

10% service fee applied to final bill,



BANQUET - 85pp

Humble Sourdough

Marinated Olives

Salumi Plate

Prosciutto di Parma, Mortadella, Salami

Parmigiano Reggiano 18mth

Organic Balsamic & Olive Oil

Burrata

Broccoli, Garlic, Chilli, Lemon, Pangrattato

Pasta

Selection of 3

Secondi +\$12pp

Wagyu Meatballs in Red Sauce with Garlic Bread

Contorni

Fennel Salad with Red Onio, Dill, Orange & Olives

Dolce

Bastardo Tiramisu

This is a sample banquet menu
We change our dishes frequently
to maximise seasonal produce





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Take a closer look:

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