



BIRTHDAYS &
SOCIAL FUNCTIONS

call me
MAMMA

EXCLUSIVE HIRE OF OUR RESTAURANT

Call me Mamma can be booked privately for groups big and small outside of trading hours or larger groups on Friday Lunches & Sunday evenings. Ideal for fundraisers, corporate events, weddings, awards night and other formal occasions. Shared Set Menu Essential



AV OPTIONS:

2 x Microphones

Optional TV Hire (Additional Cost)

No Venue Hire (Staffing Included.)

Catering Options:

Shared Set Menu essential

Beverage Options:

On Consumption Bar Tabs &

Beverage Packages

BOOKABLE DATES & GUEST NUMBER REQUIREMENTS

MONDAY: 40-140 GUESTS

TUESDAY: 40-140 GUESTS

WED/ THURS LUNCH: 40-140 GUESTS

WED/ THURS DINNER: 80-140 GUESTS
Minimum spend may apply for beverage

FRI LUNCH: 80-140 GUESTS
Minimum spend may apply for beverage

FRI NIGHT - SUN LUNCH: N/A
Enquiries welcome

SUN NIGHT: 80-140 GUESTS
Minimum spend applies

HIGHER MINIMUM GUEST NUMBERS MAY BE
REQUIRED IN NOVEMBER & DECEMBER

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xo

EVENT SPACES

Restaurant Capacity - 140 Guests



INSIDE DINING

Available for groups up to 90 guests



OUTSIDE BALCONY

Available for groups up to 55 - 60 guests

Minimum guest numbers required for exclusive use during peak trading hours



PRIVATE DINING ROOM

Perfect space for your next meeting or celebration!
Available for groups up to 18 guests

Minimum requirement: 14 guests
(Flexible outside of peak trading periods)



SHARED SET MENU

Our shared set menu is seasonal and may change between now & your event/ booking date. Please enquire with venue closer to your event/ booking date to see if there have been any changes to the menu.

10% Surcharge applies on Sundays



\$70 PP

House bread, zaatar sea salt (v)

Pork & fennel meatballs, tomato, oregano (nf)

Fried calamari, fennel, lemon, chilli, aioli, lemon (nf)

Choice of 1 pizza to share
Choice of 1 pasta to share

Chips, rosemary salt (nf,df,ve)

Local leaves, pickled onion, dill, mamma's vinaigrette (nf,gf,v,dfr,ver)

\$85 PP

House bread, zaatar sea salt (v,dfr,ver,nfr)
Vanella burrata, beetroot, vincotta, basil gf, v (nf,gf,v)

Pork & fennel meatballs, tomato, oregano (nf)

Tempura zucchini flowers, spinach, pea, ricotta, pecorino (nf, v)

Ricotta gnocchi, mushrooms, pecorino, sage (nf)

Wagyu sourdough crumbed, blistered tomatoes, basil pesto, pecorino (dfr)

Duck fat potatoes, rosemary smoked salt (nf,df,v,ve,dfr)

Local leaves, pickled onion, dill, mamma's vinegarett (nf, df, v, ve)

\$100 PP

Housebread, zaatar, sea salt (v)

Whipped buffalo ricotta, pepita seeds, honey, evo (gf, v)

Beef carpaccio, baby capers, buffalo ricotta, horseradish, chives

Tempura zucchini flowers, spinach, pea, ricotta, pecorino (nf,v)

Baked scallops, nduja butter, lemon, pangrattato (nf)

Linguini, calamari, prawns, whiting, lemon, chilli, soft herbs (nf,gf,df)

350g Striploin MBS 4+, Little Joe's, café del mar butter (nf,gf,dfr)

Duck fat potatoes, rosemary smoked salt (nf,df)

Roasted beetroot, whipped goats curd, walnuts, vincotto (gf, v)

Add on

Bistecca - \$250

1kg Portoro Bistecca MBS 4+
(Serves 4-6)

Desserts - \$8pp

(enquire with staff for today's options)

TRADING HOURS

Lunch | 12-3pm FRI-SUN
Dinner | 5pm-Late WED- SUN

PARCPAVILION.COM.AU

Please note that while we take great care when accommodating to dietary requirements & allergies, food is prepared in shared kitchen spaces, so we are unable to make a full guarantee. Severe or complex dietary requirements may require prior discussion with management.

NF = Nut Free | GF = Gluten-Free | DF = Dairy Free

V = Vegetarian | VE = Vegan | VR = Vegetarian on Request

GFR = Gluten-Free on Request | DFR = Dairy Free on Request

VER = Vegan on Request | NFR = Nut Free on Request

CALL ME MAMMA BOTTOMLESS

Food Menu

House Bread
w/ zaatar, sea salt

Whipped Buffalo Ricotta
pepita seeds, honey, evo

Assorted Salumi

Arancini

Fried Calamari
fennel, lemon, chilli, aioli, lemon

Charcoal Grilled Chicken
w/ chilli

Chips
w/ rosemary salt

Local Leaves
w/ pickled onion, dill, mamma's vinaigrette

\$129 PER PERSON
2 HR PACKAGE

Cocktails

Aperol Spritz
Select Spritz
Appletini

Margarita's
Choice of
Classic
Coconut
Spicy
Tommy's

NON ALC PACKAGES
AVAILABLE

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Drinks Menu

WINES

Castello De Gabbiano Prosecco
Sienna Italy

Gorgo Pinot Grigio Dekke Venezia Doc
Veneto, Italy

Gorghetti Tondo "Rosa Dei Venti" Rosato
Sicilia, Italy

Shaw & Smith Sauvignon Blanc
Adelaide Hills

T'gallant Encore Pinot Grigio
Mornington Peninsula

Mud House Pinot Noir
Central Otago, NZ

Beers

Selected Tap beers

NON ALC OPTIONS

Soft Drinks
Juices
Mocktails

Available 12-7pm during trading hours

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VER = Vegan on Request | NFR = Nut Free on Request

Please enquire with venue closer to your event/ booking date to see if there have been any changes to the menu.

BILLING OPTIONS

SPLIT BILL

For all bookings, including large groups seated across multiple tables, one bill will be issued per table. For example, if your group is seated across three tables, three separate bills will be provided.

If guests wish to pay separately, each guest will need to decide their payment amount before heading to the till. We can provide an itemised bill, however our team are unable to calculate individual payments based on each guest's food and beverage orders.

ON CONSUMPTION PAYMENTS ARE NOT
AVAILABLE IN CALL ME MAMMA



FREQUENTLY ASKED QUESTIONS

CALL ME MAMMA TRADING HOURS

Lunch: Fri-Sun | 12-3pm

Dinner: Wed-Sun | 5pm - Late

DOES CALL ME MAMMA TAKE BOOKINGS OUTSIDE OF TRADING HOURS?

Yes, we take bookings over 40 guests outside of our usual trading hours.

Corporate meetings in the Private Dining Room can be booked Monday-Thursday lunch from 9am.

AVAILABLE BOOKING TIMES | LARGE GROUP BOOKINGS

SATURDAY + SUNDAY LUNCH

Early or Late Seatings Available (before 12:45pm or after 2:30pm)

FRIDAY/ SATURDAY NIGHT

Early or Late Seatings available. Before 5:30pm or after 7:30pm)

Flexible booking times all other times.

EXCLUSIVE USE FUNCTIONS

LUNCH BOOKING TIMES: 12:00PM-4:00PM

DINNER BOOKING TIMES: FROM 5:00PM-LATE

BOOKING DURATIONS

Bookings under 20: 2 hours

Bookings over 20: 2.5 hours

Bookings over 30: 3 hours

Extended stays possible outside of peak trading times

ARE THERE ANY AV FACILITIES IN CALL ME MAMMA?

Microphone and custom audio controls available when booking the restaurant exclusively.

There is 1 x TV available to use when booking the Private Dining Room.

SUNDAY SURCHARGE

On Sundays

10% surcharge is applied
to all transactions



DECORATING RESTRICTIONS

WHAT DECORATIONS ARE ALLOWED?

- Easel Sign
- Balloons on Weights (No Confetti)
- Table Decorations/ Flowers (No Confetti)
- Cakes (\$2pp Cakeage Charge)
- Any mess from confetti or small table scatter may incur a \$100 cleaning charge.
- *No large installations or backdrops are allowed.

DEPOSITS & CANCELLATION POLICY

Area/ Booking Type	Deposit	Cancellation Policy
Standard/ Shared Set Menu up to 40 guests	\$25pp	Refunds can be provided for single guest cancellations with at least 24 hours notice or with venue contact & approval prior to arrival. For on the day no-shows and late cancellations - the full set menu cost will be charged per guest.
Exclusive Use of Outside Balcony OR groups 40+	\$25pp	All deposits are non-refundable and will be deducted from your final bill. Guest numbers may be adjusted prior to the final confirmation date in line with booking terms. Should guest numbers decrease below the minimum required for exclusive use, exclusivity of the area may be removed and other diners may be booked within the space.
Private Dining Room Meeting	\$150	Non-refundable. This deposit will be deducted from your final bill.
Private Dining Room Shared Set Menu	\$25pp	Non-refundable. This deposit will be deducted from your final bill.
Exclusive Venue or Inside Restaurant	-	Enquire with Functions Manager

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CONTACT

If you would like any further information or would like to book now,
please contact us parcfunctions@ferosgroup.com.au or 8557 1997

Function Manager – Bella Burrows