D'ORO

RESTAURANT AND WINE BAR

FUNCTION PACKAGES 2025

HOST YOUR NEXT EVENT AT D'ORO

D'ORO is Templestowe's hidden gem for unforgettable celebrations.

Our refined space blends the soul of an Italian restaurant with the style of a wine bar, perfect for cocktail parties, sit-down dinners and everything in between.

We cater for up to 130–140 seated guests or 150–180 standing, with tailored menus featuring woodfired pizza, grilled meats, seafood, antipasti and more. Paired with curated wines and signature cocktails, it's an experience your guests won't forget. Let us bring your event to life.

CONTACT OUR TEAM TO COME AND SEE THE SPACE FOR YOURSELF

(03) 9841 0162 INFO@DORORESTAURANT.COM.AU

SET MENU OPTIONS

BRONZO

$65pp

PRIMI

Shared Platters

Salumi board, Arancini, Sicilian mixed olives

SECONDI

Shared Mains

PAPARDELLE AL LOMBARDO
Hand cut pasta ribbons with slow cooked pork shoulder in smoked paprika, fennel soffritto and finished with a hint of rosemary and aged cheese

SPAGHETTI CARBONARA
Spaghetti, guanciale, pancetta, pecorino, egg yolk and cream

GNOCHI ZUCCA E`SPINACI (V)
Pan fried gnoochi, caramelised pumpkin, baby spinach, goats curd and aged balsamic reduction

PIZZA MARGHERITA (V)
Fior di latte, salsa di pomodoro, basil

PIZZA CAPRICCIOSA
Salsa di pomodoro, fior di latte, mushrooms, ham, olives

CHICKEN COTELLETA
Panko crumbed free range chicken breast, served with chips

ADD DESSERT $8pp

ARGENTO

$75pp

PRIMI

Shared Platters

Antipasto, Arancini, Scallops, Garlic Focaccia

SECONDI

Choice of Mains

SPAGHETTI VERDE CON GAMBERONI
Basil sauce spaghetti, charred prawns, lemon oil, garlic, toasted pine nuts and semi-dried tomatoes

PESCE DEL GIORNO
Fish of the day

OSSOBUCO
Slow braised Gippsland veal shanks served over silky mashed potato finished with pancetta lardons, forest mushrooms

RISOTTO OF THE DAY (V)

CHICKEN ROULADE
Filled with pea, pancetta & spinach. Served on a creamy polenta finished with basil oil.

ADD DESSERT $8pp

ORO

$85pp

PRIMI

Shared Platters

Natural Oysters, Bruschetta, Proscuitto di Parma E Bufala & Calamari

SECONDI

Choice of Mains

CHICKEN SALTIMBOCCA
Chicken medallions wrapped in prosciutto and sage, with white wine butter, spinach, cherry tomatoes, and capers. Served on silky mash

RIVERINE PORTERHOUSE STEAK
300GMS MB3+ Grilled to your liking served with lemon and herb croquette and salsa verde

BBQ PORK RIBS
(1/2rack) with our house made marinade, served with chips and salad

ARGOSTA
Squid ink spaghetti, lobster meat, chilli, garlic, vino bianco, cherry tomatoes, topped with moreton bay bug

PESCE DEL GIORNO
Fish of The day

AGNOLOTTI OF THE DAY

ADD DESSERT $8pp

D'ORO

QUALITY ABOVE ALL ELSE

At D’ORO, we believe great food starts with quality ingredients. Our menu is built on simplicity, authenticity, and respect for produce.

From handcrafted pizzas and housemade pastas to premium grilled meats, seafood and smallgoods. We source from trusted purveyors and local Australian producers, ensuring every dish is made the right way, with care, integrity and flavour.

FUNCTION BOOKING & PAYMENT INFORMATION

CONTACT INFORMATION

PH. (03) 9841 0162 | info@dororestaurant.com.au
124 James St, Templestowe VIC 3106 | www.dororestaurant.com.au

TENTATIVE BOOKINGS

D'ORO Restaurant & Wine Bar will place a tentative booking on your preferred date for a period of 7 days. We reserve the right to revoke the tentative date if a deposit has not been paid within this time. All attempts will be made to notify parties involved before proceeding.

BOOKINGS, PAYMENTS AND FINAL NUMBERS

In order to confirm your booking we require a minimum deposit of $200. Payments can be made via cash, bank transfer, EFTPOS or credit card (Visa & Mastercard); full payment of the balance is required on the date. Final numbers are required 48 hours prior to the function date.

NOTE: There will be no refunds should there be a reduction in numbers |less than 48 hours prior to the function date. Any additional guests will be charged accordingly.

CANCELLATION

Should your function be cancelled after confirmation, the following conditions apply:

- All payments received will be refunded if cancelled 21 days prior to the date.
- 50% of payments received will be retained by D'ORO Restaurant & Wine Bar should you cancel between 21 days and 8 days prior to the confirmed date.
- 100% of payments received will be retained by D'ORO Restaurant & Wine Bar should you cancel 7 days or less, prior to the confirmed date.
- **NOTE:** During December a minimum of 14 days notice for cancellation is required

FURTHER INFORMATION

- Please note that we do not offer cake-cutting services.
- Please note that we do not allow large decorations on Saturday nights.
- Please note that ALL FUNCTIONS DETAILS to be finalised 7 days prior to the schedule date, any other changes thereafter may not be possible or require an additional fee.