



FUNCTION MENU - OVER 20 PEOPLE

2 course – ANTIPASTO OR PASTA & MAIN from \$70

Including assaggi & contorni

3 course – ANTIPASTO, PASTA & MAIN from \$90

Including assaggi & contorni

ASSAGGI

(Included to share)

Arancini with asparagus, parmesan, mozzarella & saffron

Italian olives, citrus, rosemary, chilli

Sourdough & focaccia with extra virgin olive oil

ANTIPASTI

(Choose 2 to alternate OR choose 3 for a tasting plate OR choose 3 to share)

Heirloom beetroot & buffalo mozzarella salad, pickled green tomatoes, puffed rice

Grilled calamari, preserved lemon, crispy herbs, toasted breadcrumbs

Beef carpaccio, quail eggs, celery, testun al Barolo cheese, walnut pesto

Baked eggplant, basil & mozzarella sformatino, tomato coulis, crispy eggplant

Fish carpaccio of the day

Poached octopus, potato, celery & tomato salad

Zucchini flowers *(seasonal)*

Figs wrapped in prosciutto with warm gorgonzola fondue *(seasonal)*

PASTA

(Choose 2 to alternate OR choose 2 to share)

Paccheri, slow braised duck & swiss brown mushroom ragu

Eggplant & potato gnocchi, passata, eggplant, salted ricotta & crispy basil

Basil calamarata, fish, mussels, calamari, prawns, tomato concasse

Pumpkin & ricotta crepes, burnt butter & sage

Spinach, ricotta & ham crepes, burnt butter & sage

SECONDI

(Choose 2 to alternate OR choose 3 to share)

Paccheri, slow braised duck & swiss brown mushroom ragu
Eggplant & potato gnocchi, passata, eggplant, salted ricotta & crispy basil
Basil calamarata, fish, mussels, calamari, prawns, tomato concasse
Pumpkin & ricotta crepes, burnt butter & sage
Spinach, ricotta & ham crepes, burnt butter & sage
Fish of the day
Deboned lamb shoulder rolled with herbs, Sicilian cous cous, salsa verde, crispy parsnip
Twice cooked suckling pig, red cabbage salad, mustard fruits, pistachio
Spatchcock with seasonal vegetables
Oaks farm angus eye fillet 200g chargrilled, sautéed silverbeet, Dutch carrots,
potato & hazelnut crumble, truffle butter
La Fiorentina, Riverina 1kg t/bone, polenta chips, rocket, parmesan, mushrooms,
Tuscan salt *(only for sharing – surcharge applies)*

CONTORNI

(Included - choose 2 to share)

Rocket & pear salad, shaved parmesan, walnuts & balsamic vinaigrette
Radicchio & fennel salad with raspberry vinaigrette
Crispy cocktail chat potato, rosemary, sea salt, mapuche
Sautéed broccolini & green beans, garlic butter, shaved almonds

DOLCE – Additional \$14pp

(choose 2 to alternate OR choose 3 to share)

Traditional tiramisu with meringue, chocolate, hazelnut praline
Milk chocolate & dulce di leche tart with almond & coconut crumble, vanilla bean gelato
Sesame seed cannoli, nougat semifreddo, salted caramel,
chocolate soil & orange blossom fairy floss
Mixed gelato

(OR to share)

Italian cheese served with quince paste, muscatels, pear, walnut, crispy bread
Mignon dessert platters

***PRICES MAY CHANGE ACCORDING TO VARIATIONS**