



FUNCTION MENU – 12 to 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 3 to share OR choose 4 for a-la-carte)

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

Sliced cuttlefish lightly panfried, with pea puree, squid ink croutons, tomato

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

SECONDI

(Choose 3 to share OR choose 4 for a-la-carte menu)

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

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

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**