



FUNCTION MENU - OVER 20 PEOPLE

2 course – ANTIPASTO OR PASTA & MAIN from \$75

Including assaggi & contorni

3 course – ANTIPASTO, PASTA & MAIN from \$95

Including assaggi & contorni

ASSAGGI

(Included to share)

Arancini, spinach, tomato, ricotta, mozzarella, smoked rice, charcoal breadcrumbs
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 *gf*
Grilled calamari, preserved lemon, crispy herbs, toasted breadcrumbs
Beef carpaccio, quail eggs, celery, testun al Barolo cheese, walnut pesto *gfo n*
Baked eggplant, basil & mozzarella sformatino, tomato coulis, crispy eggplant
Fish carpaccio of the day
Octopus salad, celery, tomato, capers, parsley, black olive crumble,
potato & olive oil mash *gf*

PASTA

(Choose 2 to alternate OR choose 2 to share)

Paccheri, slow braised duck & swiss brown mushroom ragu
Spinach & ricotta “lolly shaped” ravioli with burnt butter, sage & truffle pecorino *n*
Orecchiette with prawns, green beans, potato & pesto *vo*
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

Spinach & ricotta "lolly shaped" ravioli with burnt butter, sage & truffle pecorino *n*

Orecchiette with prawns, green beans, potato & pesto *vo*

Fish of the day

Deboned lamb shoulder rolled, herbs, Sicilian cous cous, salsa verde, crispy parsnip *gfo n*

Nolan Black label 350gr rib eye, Portobello mushroom,
sautéed spinach, roasted eschallots

La Fiorentina, Riverina 1kg t/bone, polenta chips, rocket, parmesan, mushrooms,
Tuscan salt (*only for sharing – surcharge applies*)

CONTORNI

(Included - choose 2 to share)

Baby cos & curly endive, pomegranate, anchovy aioli, lemon pangrattato

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**