



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)

'La stella' burrata, smoked asparagus, beetroot, kumato, charcoal & quinoa croutons *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
House made ravioli, tomato, ricotta, pesto & mozzarella, with sautéed asparagus
& parmesan fondant *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
- House made ravioli, tomato, ricotta, pesto & mozzarella, with sautéed asparagus & parmesan fondant *n*
- Orecchiette with prawns, green beans, potato & pesto *vo*
- Fish of the day
- 15 hour slow roasted free range suckling pig (Melandra Park, Hawkesbury NSW), purple cabbage salad, 'Cremona' mustard fruits, pistachio *gfo n*
- Nolan 'private selection' rib eye cutlet 350gr, (Gympie, QLD) sautéed spinach, dutch carrots, roasted eschallots
- La Fiorentina, 1kg t-bone, grain fed 'mb2+' (Riverine District NSW), polenta chips, rocket, parmesan, mushrooms, Tuscan salt *gf*
(only for sharing – surcharge applies)

CONTORNI

(Included - choose 2 to share)

- Baby cos & curly endive, cucumber, shaved radish, parsley, lemon pangrattato *gfo*
- Rocket, parmesan, pear & walnut salad with balsamic vinaigrette *n gf*
- Crispy cocktail chat potato, rosemary, sea salt, mapuche
- Sautéed broccolin, anchovy butter, shaved salted ricotta *gf*

DOLCE – Additional \$14pp

(choose 2 to alternate OR choose 3 to share)

- Traditional tiramisu with meringue, chocolate, hazelnut praline
- Sesame seed cannoli, nougat semifreddo, salted caramel, chocolate soil, orange jaffa *gf n*
- Almond & orange torte with pistachio anglaise, rhubarb & vanilla bean gelato *gf n*
- 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**