



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

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

### 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*  
Squid ink spaghetti with crab, zucchini puree, lemon crumb, cherry tomato

## SECONDI

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

Paccheri, slow braised duck & swiss brown mushroom ragu

House made ravioli, tomato, ricotta, pesto & mozzarella,  
with sautéed asparagus & parmesan fondant *n*

Squid ink spaghetti with crab, zucchini puree, lemon crumb, cherry tomato

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 *n*

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***