



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, roast pumpkin, smoked mozzarella, 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)

San Daniele prosciutto, buffalo mozzarella, tomato, olive grissini

Grilled calamari, preserved lemon, crispy herbs, toasted breadcrumbs

Beef tartare, egg yolk, crispy Jerusalem artichoke, parsnip puree, truffled peaches,
capers, paprika *gf*

Roasted cauliflower, anchovy & garlic salsa, toasted breadcrumbs *gfo*

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 cappellacci filled with leek, ricotta & nutmeg, with pecorino fondant, burnt
butter, herbs & roasted macadamia *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 cappellacci filled with leek, ricotta & nutmeg, with pecorino fondant, burnt butter, herbs & roasted macadamia *n*

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

Fish of the day

Chargrilled spatchcock, spicy sweet potato puree, sautéed cavolo nero *gf*

Grain fed beef eye fillet 220gr, (Riverine District, NSW) truffled potato millefoglie, king brown mushroom, roasted garlic, rosemary oil *gf*

(only for alternating – \$5 surcharge applies)

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)

Radicchio, endive, fennel, apple vinaigrette *gf*

Rocket, parmesan, pear & walnut salad with balsamic vinaigrette *n gf*

Crispy cocktail chat potato, rosemary, sea salt, mapuche

Sauteed broccolini & green beans, lemon oil dressing, almond flakes *n 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*

Hazelnut, ricotta & pear torte with mixed berries, compote *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***