



## 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, roast pumpkin, smoked mozzarella, 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)*

San Daniele prosciutto, buffalo mozzarella, tomato, olive grissini *gfo*

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

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

Basil linguine, prawns, zucchini, golden tomato salsa *gfo*

## SECONDI

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

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*

Basil linguine, prawns, zucchini, golden tomato salsa *gfo*

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 a-la-carte – \$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 *n*

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***