



## 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, basil pesto, mozzarella, semi dried tomato n

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, panzanella, heirloom tomato, pickled onion, roasted beets *gfo*

Sformatino di melanzane - 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

Grilled calamari, preserved lemon, crispy herbs, toasted breadcrumbs

Beef carpaccio, testun al Barolo, walnut pesto, celery heart, dried nebbiolo grape,  
quail eggs *evoo gfo*

### PASTA

*(Choose 2 to alternate OR choose 2 to share)*

Paccheri, slow braised duck & swiss brown mushroom ragu

House made cappellacci filled with truffled buffalo mozzarella with asparagus,  
herb butter, pistachio *n*

Lemon spaghetti, crabmeat, mussels, potato, parsley dust *gfo*

*Gluten free penne or spaghetti available on request*

## 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 truffled buffalo mozzarella with asparagus,  
herb butter, pistachio *n*

Lemon spaghetti, crabmeat, mussels, potato, parsley dust *gfo*

Fish of the day

15 hour slow roasted free range suckling pig, purple cabbage salad,  
'Cremona' mustard fruits, pistachio *gf nfo*

Grain fed beef scotch fillet 250gr, (Riverine District, NSW) chargrilled asparagus, king  
brown mushroom, lardo, rosemary, garlic *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 – \$30 surcharge applies)*

## CONTORNI

*(Included - choose 2 to share)*

Baby gem cos lettuce, radish & hazelnuts, goats cheese vinaigrette *n gf*

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

Crispy cocktail chat potato, rosemary, sea salt, mapuche

Sauteed broccolini & green beans, garlic oil dressing, almond crumble *n gf*

## DOLCE – Additional \$14pp

*(choose 2 to alternate OR choose 3 to share)*

Traditional tiramisu with meringue, chocolate, hazelnut praline *n*

Coffee crème brulee, hazelnut crumble, vanilla bean cream *gf nfo*

Sesame seed cannoli, nougat semifreddo, salted caramel, chocolate soil, orange jaffa *gf n*

Orange, ricotta & almond cake with Montenegro anglaise, praline, pistachio 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***