



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, basil pesto, mozzarella, semi dried tomato *n*
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, 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 *evo* *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*

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

Pumpkin & ricotta crepes, burnt butter & sage

Spinach, ricotta & ham crepes, burnt butter & sage

Gluten free penne or spaghetti available on request

SECONDI

(Choose 2 to alternate OR choose 3 to share)

Paccheri, slow braised duck & swiss brown mushroom ragu
House made cappellacci filled with truffled buffalo mozzarella with asparagus,
herb butter, pistachio *n*

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