



## FUNCTION MENU – 12 to 20 PEOPLE

2 course – ANTIPASTO OR PASTA & MAIN from \$80

*Including assaggi & contorni*

3 course – ANTIPASTO, PASTA & MAIN from \$100

*Including assaggi & contorni*

### ASSAGGI

*(Included to share)*

Arancini, basil pesto, mozzarella, semi dried tomato, squid ink breadcrumb 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)*

Fresh figs, Parma prosciutto, gorgonzola, vincotto *gf*  
Sformatino di melanzane - baked eggplant, basil & mozzarella sformatino,  
tomato coulis, crispy eggplant  
Fish crudo 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 gf*

### PASTA

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

Paccheri, slow braised duck & swiss brown mushroom ragu *gfo*  
Ravioli with slow braised pork neck & marscapone,  
carrot puree, sage & fennel crumble  
Spinach fusilli, mixed mushroom ragu, smoked scarmorza fondant & walnuts  
Chilli tagliatelle, crabmeat, cherry tomatoes, zucchini puree *gfo*

*Gluten free - penne or house made chickpea tagliolini available on request*

## SECONDI

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

Paccheri, slow braised duck & swiss brown mushroom ragu *gfo*

Ravioli with slow braised pork neck & marscapone,  
carrot puree, sage & fennel crumble

Chilli tagliatelle, crabmeat, cherry tomatoes, zucchini puree *gfo*

Spinach fusilli, mixed mushroom ragu, smoked scarmorza fondant & walnuts

Fish of the day

Deboned lamb shoulder rolled with herbs, Sicilian cous cous, zucchini, mint, capsicum,  
sultana, pine nut & crispy kale *gfo*

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) sautéed spinach, chargrilled  
dutch carrots, rosemary butter *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 – \$50 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 \$16pp

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

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

Coffee crème brulee, hazelnut crumble, amaretto cream *gf nfo*

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

Torta Caprese – flourless chocolate & almond cake  
with Montenegro anglaise, praline, pistachio gelato *gf n*

Mixed gelato

*(OR to share)*

Italian cheese platter, quince paste, muscatels, pear, walnut, crispy bread

Mignon dessert platters

**\*PRICES MAY CHANGE ACCORDING TO VARIATIONS**