



FUNCTION MENU – 12 to 20 PEOPLE

2 course – ANTIPASTO OR PASTA, & MAIN from \$90

Including assaggi & contorni

3 course – ANTIPASTO, PASTA, & MAIN from \$110

Including assaggi & contorni

ASSAGGI

(Included to share)

Arancini, beetroot, smoked scamorza (four)

Italian olives, citrus, rosemary, chilli

Sourdough & focaccia with extra virgin olive oil

ANTIPASTI

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

Buffalo mozzarella, pickled green tomato, golden & red beetroot, puffed rice *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, truffled dwarf peaches, Sardinian pecorino, hazelnuts, radicchio *gf*

PASTA

(Choose 2 to alternate OR choose 2 to share)

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

Agnolotti with sweet potato & mint, with pecorino fondue & crispy pancetta *vo*

Spinach & ricotta gnocchi gratin, tomato, mozzarella, basil

Squid ink linguine, 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)

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

Agnolotti with sweet potato & mint, with pecorino fondue & crispy pancetta *vo*
Squid ink linguine, crabmeat, cherry tomatoes, zucchini puree *gfo*
Spinach & ricotta gnocchi gratin, tomato, mozzarella, basil

Fish of the day

Lamb shoulder rolled with herbs, celeriac puree, crispy sweet potato, salsa verde *gf*

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) pumpkin & potato
millefoglie, seeded mustard 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*
Radicchio, shaved fennel, orange *n gf*

Crispy cocktail chat potato, rosemary, sea salt, mapuche

Sauteed broccolini & dutch carrots, 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**