



## FUNCTION MENU - OVER 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

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)*

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)*

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

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

Eggplant involtini filled with angel-hair pasta, mozzarella,  
pesto, prosciutto (*optional*) & tomato passata

Pumpkin & ricotta crespelle, burnt butter & sage

Spinach, ricotta & ham crespelle, burnt butter & sage

Spinach & ricotta gnocchi gratin, tomato, mozzarella, basil

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

### SECONDI

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

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

Paccheri, slow braised duck & swiss brown mushroom ragu *gfo*  
Agnolotti with sweet potato & mint, with pecorino fondue & crispy pancetta *vo*  
Eggplant involtini filled with angel-hair pasta, mozzarella,  
pesto, prosciutto (*optional*) & tomato passata *n*  
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 (\$5 surcharge applies)(only for alternating)*  
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 *gf*  
Crispy cocktail chat potato, rosemary, sea salt, mapuche  
Sautéed 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