



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, basil pesto, mozzarella, semi dried tomato, charcoal crumb (four)

Italian olives, citrus, rosemary, chilli

Sourdough & focaccia with extra virgin olive oil

ANTIPASTI

(Choose 2 to alternate or choose 3 to share)

Asparagus, pancetta, cherry tomato, truffle butter, grated egg, parmesan *gfo*

Sformatino di melanzane - baked eggplant, basil & mozzarella sformatino,
tomato coulis, crispy eggplant

Zucchini flowers filled with mushroom ragu, ricotta & smoked mozzarella on roasted
capsicum

Fish crudo of the day

Sliced cuttlefish lightly panfried, with pea puree, squid ink croutons, tomato

Grilled calamari, lemon, crispy herbs, toasted breadcrumbs

Beef carpaccio, testun al Barolo cheese, walnut pesto, celery heart, quail eggs *gfo n*

PASTA

(Choose 2 to alternate OR choose 2 to share)

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

House made chilli linguine, prawns, mussels, zucchini, saffron cream *gfo*

Ravioli filled with ricotta & basil pesto, yellow tomato coulis, basil oil *v n*

Orecchiette with pork sausage ragu, friarielli, pecorino fondue, 'nduja crumble

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

SECONDI

(Choose 3 to share OR choose 2 to alternate)

Pappardelle, slow braised duck & swiss brown mushroom ragu *gfo*
House made chilli linguine, prawns, mussels, zucchini, saffron cream *gfo*
Ravioli filled with ricotta & basil pesto, yellow tomato coulis, basil oil *v n*
Orecchiette with pork sausage ragu, friarielli, pecorino fondue, 'nduja crumble

Fish of the day

Grain fed beef scotch fillet 250gr, mbs2+ (Riverine District, NSW) charred asparagus,
rosemary butter *gf* (\$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 – \$60 surcharge applies)

CONTORNI

(Included - choose 2 to share)

Baby gem cos lettuce, radish & hazelnuts, goats cheese vinaigrette *n gf*
Radicchio, fennel & orange salad, red wine vinegar *gf*
Crispy cocktail chat potato, rosemary, sea salt, mapuche
Sauteed broccolini, green beans & 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*
Lemon & vanilla crème brulee, mixed berries & mint *gf nfo*
Sesame seed cannoli, nougat semifreddo, salted caramel, chocolate soil, orange jaffa *gf n*
Flourless chocolate fondant, Disaronno anglaise, hazelnut gelato *gf*
Mixed gelato

(OR to share)

Italian cheese platter, quince paste, muscatels, pear, walnut, crispy bread
Mignon dessert platters

***PRICES MAY CHANGE ACCORDING TO VARIATIONS**