



## 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, basil pesto, mozzarella, semi dried tomato, charcoal crumb

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)*

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

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

Grilled calamari, lemon, crispy herbs, toasted breadcrumbs

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

### PASTA

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

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

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

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

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

## SECONDI

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

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

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

Fish of the day

Grain fed beef scotch fillet 250gr, (Riverine District, NSW) chianti, charred asparagus,  
rosemary butter *gf (\$5 surcharge applies) (only for alternating)*

La fiorentina - 1kg t-bone, grain fed 'mbs2+' (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*

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

Mixed gelato

*(or to share)*

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

Mignon dessert platters