****

**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 breadcrumb

Italian olives, citrus, rosemary, chilli

Sourdough & focaccia with extra virgin olive oil

**ANTIPASTI**

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

Fish crudo of the day

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

Buffalo mozzarella, beetroot, speck, pickled baby artichoke *gf vo*

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

Grilled calamari, lemon, crispy herbs, toasted breadcrumbs

Zucchini flowers filled with pesto, mozzarella, ricotta *(subject to availability)*

**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

House made spinach ravioli filled with ricotta & porcini, pumpkin,   
burnt butter, sage, toasted hazelnuts *n*

House made malloreddus, crab, zucchini puree, roasted tomato, lemon breadcrumbs *gfo*

Orecchiette with pork sausage ragu, rapa, pecorino fondue, ‘nduja crumble *gfo*

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

**SECONDI**

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

House made malloreddus, crab, zucchini puree, roasted tomato, lemon breadcrumbs *gfo*

Orecchiette with pork sausage ragu, rapa, pecorino fondue, ‘nduja crumble *gfo*

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

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

Fish of the day

Slow cooked lamb shoulder rolled with herbs,   
Sicilian cous cous salad *gf (alternating only 40+ people)*

Twice cooked suckling pig, red cabbage, pistachio, mustard fruits, jus *gf*

Grain fed beef scotch fillet 250gr, mbs2+ (Riverine District, NSW)   
charred king brown mushroom, rosemary butter *gf* (alternating only *$10 surcharge applies)*

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, 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*

Almond & rhubarb crème brulee, almond crumble *gf, n*

 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