



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

Fish crudo of the day

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

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

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

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

Grilled calamari, lemon, crispy herbs, toasted breadcrumbs

Char-grilled Clarence River baby octopus, saffron potato, cherry tomato & celery,
on smoked eggplant puree *gf*

PASTA

(Choose 2 to share)

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

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

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

Orecchiette with pork sausage ragu, cime di rapa, pecorino fondue, 'nduja crumble

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*
House made malloreddus, crab, zucchini puree, roasted tomato, lemon breadcrumbs *gfo*
House made spinach ravioli filled with ricotta & porcini, pumpkin,
burnt butter, sage, toasted hazelnuts *n*
Orecchiette with pork sausage ragu, cime di rapa, pecorino fondue, 'nduja crumble

Fish of the day

Grain fed beef scotch fillet 250gr, mbs2+ (Riverine District, NSW)
charred king brown mushroom, rosemary butter *gf*

(only for a-la-carte – \$10 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, 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*
Baked 'millefoglie' tartin with pear, sultanas, roasted chestnuts, vanilla custard,
shortbread crumble & amarena gelato *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**

**** 10% Surcharge applies to groups of 10 or more**