



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 mallorredus, 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

****Prices may change according to variations***

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