



## 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, heirloom tomato, puffed rice, speck *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

Zucchini flowers, 'nduja, mozzarella & ricotta, rocket pesto *gf*

### PASTA

*(Choose 2 to share)*

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

House made squid ink spaghetti, crab, zucchini puree, roasted tomato *gfo*

Spinach, ricotta & walnut gnocchi, Jerusalem artichoke puree, burnt butter, sage,  
shaved truffled pecorino *n*

Sardinian semonlina gnocchetti, braised octopus ragu, tomato, bitter greens, Ligurian olives,  
'ndjua breadcrumbs *gfo*

*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 squid ink spaghetti, crab, zucchini puree, roasted tomato *gfo*

Spinach, ricotta & walnut gnocchi, Jerusalem artichoke puree, burnt butter, sage,  
shaved truffled pecorino *n*

Sardinian semonlina gnocchetti, braised octopus ragu, tomato, bitter greens, Ligurian olives,  
'ndjua breadcrumbs *gfo*

Fish of the day

15 hour slow roasted free range suckling pig (Hawkesbury Valley, NSW), purple cabbage  
salad, 'Cremona' mustard fruits, pistachio *gf nfo*

Grain fed beef scotch fillet 220gr, mbs2+ (Riverine District, NSW)  
charred king brown mushroom, asparagus, herb butter *gf*

*(only for a-la-carte – \$15 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*

Rocket, parmesan, pear & walnut salad with balsamic vinaigrette *gf*

Crispy cocktail chat potato, rosemary, sea salt, mapuche

Sauteed broccolini, 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*

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**