



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*

Cured wagyu beef bresaola, artichoke, mushroom, stracciatella, hazelnuts *gf n*

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

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

Grilled calamari, lemon, crispy herbs, toasted breadcrumbs *gfo*

Zucchini flowers, truffled ricotta, smoked mozzarella, beetroot puree *gf*

PASTA

(Choose 2 to share)

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

House made linguini, Spencer Gulf prawns, lemon salsa, pistachio breadcrumb *gfo n*

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

Orecchiette infused with chilli, Sardinian sausage ragu, rapa greens, pecorino fondue,
'ndjua crumble *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 linguini, Spencer Gulf prawns, lemon salsa, pistachio breadcrumbs *gfo n*

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

Orecchiette infused with chilli, Sardinian sausage ragu, rapa greens, pecorino fondue,
'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 n*

Lamb shoulder, deboned & slow braised with fresh herbs, pearl barley, silverbeet, crispy
kumera, salsa verde *gfo*

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

Roasted brussel sprouts, salted ricotta, herbed breadcrumbs *gfo*

DOLCE – Additional \$16pp

(choose 2 to alternate OR choose 3 to share)

Traditional tiramisu with meringue, chocolate, hazelnut praline *n*

Limoncello crème brulee, fresh seasonal berries *gf*

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

Flourless almond, polenta & ricotta cake, coffee pannacotta, white chocolate
crème anglaise *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**