



FUNCTION MENU 8 + PEOPLE \$89pp

Assaggi/Antipasti TO SHARE

FOCACCIA

Organic homemade artisan sourdough bread & focaccia, extra virgin olive oil

PROSCIUTTO SAN DANIELE GF

24mth aged San Daniele prosciutto, gorgonzola fondue & pistachio crumble

CARPACCIO DI MANZO GF

Riverina beef eye fillet carpaccio, crispy kale, walnuts & 36 mth aged parmigiano Reggiano cheese

CROCCHETTE DI BACCALA'

Aromatic breadcrumbs salted cod croquettes, porcini mushroom puree, porcini mushroom powder & Italian shaved truffle

Pasta* TO SHARE

PAPPARDELLE DELLA NONNA

Homemade Pappardelle, 12hrs slow cooked Venetian style ossobuco ragù & DOP Sardinian pecorino cheese

*Gluten-free pasta also available upon request

Secondi TO SHARE

COTOLETTA ALLA MILANESE

White river aromatic bread crumbed veal ribeye w rocket, cherry tomatoes & 24mth parmigiano cheese

Dolci TO SHARE

Homemade classic Italian tiramisu

Patrons with food allergies please inform wait staff prior to ordering. **Head Chef - Mattia Porcellato**

All bookings of 8 or more are subject to an 8% group booking fee



FUNCTION MENU 8 + PEOPLE \$125pp

Assaggi/Antipasti TO SHARE

FOCCACIA

Organic artisan homemade sourdough bread & focaccia, Calabrian extra virgin olive oil

RICOTTA TARTUFATA

Montefresco buffalo ricotta, acacia honey & black truffle, Carasau Sardinian bread

PROSCIUTTO SAN DANIELE GF

24mth aged San Daniele prosciutto, gorgonzola fondue & pistachio crumble

CROCCHETTE DI BACCALA'

Aromatic breadcrumbs salted cod croquettes, porcini mushroom puree, porcini mushroom powder & Italian shaved truffle

MOSCARDINI IN GUAZZETTO

Slow cooked NSW baby octopus in tomato sauce served with grilled organic homemade sourdough bread

Pasta*

TO SHARE

PAPPARDELLE DELLA NONNA

Homemade Pappardelle, 12hr slow cooked Venetian style ossobuco ragù & DOP Sardinian pecorino cheese

GNOCCHI ALLA GRANSEOLA

Homemade potato gnocchi served with slow cooked handpicked blue swimmer crab ragu in tomato sauce & chilli

Gluten-free pasta also available upon request

Secondi

TO SHARE

AGNELLO BRASATO

12hr slow roasted lamb shoulder, celeriac puree, heirloom carrots, Barolo wine reduction & kale chips

PESCE DEL GIORNO

Fish fillet of the day with daily condiments

Contorni

TO SHARE

INSALATA PRIMAVERA

Rocket, organic grapes & 24mth parmigiano reggiano cheese

Dolci

TO SHARE

Homemade classic Italian tiramisu

Patrons with food allergies please inform wait staff prior to ordering.

Head Chef - Mattia Porcellato

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