



FUNCTION MENU 8 + PEOPLE \$89pp

Assaggi/Antipasti TO SHARE

FOCACCIA

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

PORCHETTA ROMANA GF

Slow roasted Roman style aromatic pork belly thinly sliced, served with fresh fennel salad, granny smith apple jam & fennel seed powder

BATTUTA DI MANZO GF

Hand cut grass fed riverina beef eye fillet, served with horseradish mayo, grilled grapes, walnuts & smoked maldron salt

CALAMARI FRITTI

Deep fried hawkesbury river calamari, sundried tomatoes, lime & smoked paprika mayonnaise

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

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

PORCHETTA ROMANA GF

Slow roasted Roman style aromatic pork belly thinly sliced, served with fresh fennel salad, granny smith apple jam & fennel seed powder

TARTARE DI TONNO

Yellow fin tuna tartare, taralli biscuit crumb, local ricotta mousse, capers, lemon zest, chives & pickled cucumber

CALAMARI FRITTI

Deep fried hawkesbury river calamari, sundried tomatoes, lime & smoked paprika mayonnaise

Pasta* TO SHARE

PAPPARDELLE DELLA NONNA

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

TROFIE ALLA PUTTANESCA

Artisan bronze cut trofie pasta, yellow fin tuna, spicy tomato sauce, baby capers, anchovies & black olive crumb

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

PESCE DEL GIORNO

Fish fillet of the day with daily condiments

Contorni TO SHARE

INSALATA DI LATTUGHINO

Baby coz lettuce, shaved parmesan & fresh pear

Dolci TO SHARE

Homemade classic Italian tiramisu

Patrons with food allergies please inform wait staff prior to ordering

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