



Function & Group Menus

\$36 Menu

TO NIBBLE

WOOD FIRED FLAT BREAD
crushed tomato, garlic, basil

SICILIAN OLIVES
citrus & rosemary

SHARING PLATTER

WOOD FIRED PIZZA SELECTION

PAPPADELLE BOLOGNASE
Ground Angus beef, pork, tomato, shaved parmesan

main course served with sides of tossed leaves, vierge dressing

\$45 MENU

TO SHARE

BORDO DI ANTIPASTO
Salame, cheeses, white anchovies, olives, semi dried tomatoes, dips, lavosh

SELECT FROM

WOOD FIRED PIZZA
selection from menu

RISOTTO AI FUNGHI (GF)
Smoked tomato, grana padano, thyme, mozzarella
Sicilian pesto, kalamata dust, aioli

RAVIOLI NERO (vegan)
charcoal ravioli of ricotta & parmesan, sage & hazelnut butter, cavil nero

main course served with sides of tossed leaves, vierge dressing

\$60 MENU

TO SHARE

ARANCINI

Smoked tomato, grana padano, thyme, mozzarella
Sicilian pesto, kalamata dust, aioli

GAMBERI

Garlic & chilli prawns, white wine & cream

BRUSCHETTA

Roma tomato, fior Di late, basil, balsamic

CHOOSE FROM

ANGUS EYE FILLET STEAK 225G

smoked garlic and rosemary butter, seasonal greens
twice cooked baby potatoes, thyme & garlic black salt

MARKET FISH

Fennel, cabbage & almond slaw, baby potatoes
dill & preserved lemon compound butter, fried capers

RAVIOLI NERO (vegan)

ricotta & parmesan filled charcoal ravioli with sage & hazelnut browned butter,
zucchini ribbons, baby leaf spinach

main course served with sides of tossed leaves, vierge dressing

EXTRAS...

DESSERT SELECTION +\$14 selection of any dessert from the dessert menu

COCKTAIL RECEPTION +\$15 a welcome cocktail on arrival, selection from menu

PROSECCO RECEPTION +\$12 Prosecco reception on arrival with fresh strawberry garnish