

FUNCTION MENU

2 course \$80 or 3 course \$90

ASSAGGI add 9

Crispy polenta chips with gorgonzola dip,
rosemary salt (vg/gf)

Marinated olives, grissini (gfo/dfo/vg/vo)

Caramelized onion & kalamata olive focaccia,
garlic butter (dfo/vg/vo)

PRIMI

Sticky BBQ & black pepper lamb ribs, romesco
mayo, pickled cucumber (gf)

Eggplant parmigiana with buffalo mozzarella,
tomato sugo, balsamic glaze (gf)

Salt & lemon calamari, fennel, cucumber,
iceberg salad, basil aioli (gfo/df)

Natural Oysters with sherry vinaigrette (gf/df)

Homemade prawn & ricotta ravioli, crab &
brandy bisque, fried leeks

SECONDI

Heirloom tomato and bocconcini with
pan seared gnocchi, basil pesto (gfo/dfo/vg/vo)

Braised short rib gnocchi, bone marrow,
baby spinach (gfo/dfo/vgo/vo)

Spaghetti frutti di mare - mussels, clams &
prawns with white wine & olive oil

Wild mushroom & taleggio risotto, truffle oil,
parmesan crisp (gf/vg/vo)

Roast lamb shoulder with a barley &
cucumber salad, eggplant puree, thyme jus

Fish of Day

230g eye fillet, garlic green beans,
silky mashed potato (gf/dfo) *

*steak is served with your selection of sauce

Red Wine (dfo)

Garlic Butter

Pepper +\$3

Mushroom +\$3

CONTORNI add 10

Shoestring fries, sea salt (gf/df/v)

Roast butternut pumpkin, red onion,
crumbed feta, pepitas (gf/vg/vo)

Chargrilled flat beans with capsicum agro
dolce & fresh basil (gf/vg/vo)

Caramelized broccoli with confit garlic &
chilli flakes (gf/vg/vo)

Pear, frisse & gorgonzola salad with walnuts
(gf/vg/vo)

DOLCI

Apple tarte tatin with espresso gelato &
caramel sauce

Tiramisu, mascarpone, coffee-soaked sponge
fingers, Drambuie liqueur

Baked ricotta cheesecake, pistachio cream,
strawberry

'Coppa Gelato' selection of chocolate,
pistachio, blood orange sorbet, lemon sorbet
(gf/dfo)

gf
gfo

gluten free
gluten free option

df
dfo

dairy free
dairy free option

vg
vgo

vegetarian
vegetarian option

v
vo

vegan
vegan option