

# FUNCTION MENU

2 course \$85 or 3 course \$95

## ASSAGGI add 8

Crispy polenta, lardo,  
sicilian white anchovies (gf/vgo)

Marinated olives, pane carasau (gfo/vg/vo)

Kalamata olive and rosemary focaccia,  
garlic butter (dfo/vg/vo)

Wild mushroom arancini, truffle aioli,  
pecorino romano(vg/vo)

## PRIMI

Asiago, leek and potato croquettes, lime  
crème fraiche (vg/vo)

Pork and veal polpette, tomato sugo, pecorino  
romano

Grilled zucchini, pistachios, mint, lemon ricotta  
(gf/dfo/vg/vo)

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

Baked rock oysters, herb crumb, lemon

## SECONDI

Spinach and ricotta cannelloni, rocket and  
fennel salad (vg)

Moreton bay bug pappardelle, prawns, cherry  
tomato, seafood bisque (gfo/dfo)

Braised short rib, potato and parmesan  
gnocchi, baby spinach (gfo/dfo/vgo/vo)

Rosemary and red wine braised lamb shank,  
parsnip mash, heirloom carrots (gf/dfo)

Fish of Day

300g scotch fillet, garlic green beans, creamy  
mashed potato (gf/dfo) \*

\*scotch 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)

Charred broccolini, paprika hummus,  
citrus oil (df/gf/vg/v)

Roast cauliflower salad, pickled red onion,  
baby spinach, dukkah (gf/vg/v)

Baby cos, grapes & almond salad, green  
goddess dressing (gf/dfo/vg/v)

Twice cooked potatoes, rosemary salt (gf/vg/v)

## DOLCI

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

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

Zeppole - Italian baby donuts, nutella, served  
with hazelnut ice cream

Orange Crème Brûlée sfogliatine zuccherate,  
blueberries (gfo)

Coffee pannacotta, chocolate soil, kahlua and  
coffee syrup (gfo)

gf	gluten free	df	dairy free	vg	vegetarian	v	vegan
gfo	gluten free option	dfo	dairy free option	vgo	vegetarian option	vo	vegan option