

FUNCTION MENU

2 course \$80 or 3 course \$90

PRIMI

- Eggplant parmigiana, mozzarella, napoli (gf/vg/vo)
- Prawn & lobster brioche roll, pickled cucumber, cos lettuce
- Heirloom tomato salad, fresh mozzarella, olive textures (gf/dfo/vg/vo)
- Salt & lemon pepper calamari, fennel, cucumber, iceberg salad, basil aioli (gfo/df)
- ½ Dozen Natural oysters with sherry vinaigrette (gf/df)
- ½ Dozen Kilpatrick oysters with crispy bacon & lemon (gf/df)

SECONDI

- Pumpkin & caramelised onion ravioli, brown butter, walnuts, sage (vg)
- Linguine alle vongole, tomato, parsley, white wine, chilli flakes (gfo)
- Braised brisket gnocchi, green peas & parmesan romano (gfo/vgo/vo)
- Housemade Gnocchi with fresh mussels, asparagus, broccoli and saffron bisque (gfo/vo)
- Roast spatchcock chicken with baby root vegetables and jus gras (gf/dfo)
- Fish of the day
- 230g Victorian Eye fillet steak, served with potato galette, green beans (gf/dfo) *

DOLCI

- Orange Creme Brulee, sfogliatine zuccherate, blueberries (gfo)
- Dark Chocolate tart, cream, raspberries
- Vanilla bean panna cotta with muesli, summer fruit & fairy floss (gf/vo)
- Tiramisu, mascarpone, coffee-soaked sponge fingers, Drambuie liqueur



*steak is served with your selection of sauce

Red Wine (dfo) Garlic Butter Pepper +\$3 Mushroom +\$3

ASSAGGI (ADD ONS)

- Marinated olives, grissini (gfo/dfo/vg/vo) 9
- Kalamata olive and rosemary focaccia, garlic butter (dfo/vg/vo) 12
- Roast capsicum agrodolce, white anchovies, sourdough (df/vgo/vo) 12
- Crispy polenta chips, truffle mayo, parmesan (dfo/vg/vo) 12
- Tomato & basil arancini, bocconcini, herb mayo (2)(vg) 12

CONTORNI (ADD ONS)

- Shoestring fries, sea salt (gf/df/v) 10
- Pear, walnut, parmesan & rocket salad (gf, vg, vo) 11
- Duck fat roasted potatoes, rosemary salt (gf/df) 12
- Roast butternut pumpkin with minted yoghurt, oregano & pepitas (vg/vo/gf/dfo) 13
- Caramelized brussel sprouts, pancetta, chive sour cream (gf/dfo/vgo/vo) 13

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