

FUNCTION MENU

2 course \$80 or 3 course \$90

PRIMI

- Corn, leeks & chorizo croquettes, paprika aioli & lemon
- Sticky BBQ & black pepper lamb ribs, romesco mayo, pickled cucumber (gf)
- Prawn & lobster brioche roll, pickled cucumber, cos lettuce
- Heirloom tomato salad, fresh mozzarella, olive textures (gf/dfo/vg/vo)
- 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)
- Saffron risotto with goats cheese, heirloom tomatoes, corn & zucchini (gf/vg/vo)
- Housemade Gnocchi with fresh mussels, asparagus, broccoli and saffron bisque (gfo,vo)
- Pork cotoletta alla milanese, apple & raisin slaw, lemon
- Fish of day
- 230g Eye fillet steak, served with potato galette, green beans(gf) *

*steak is served with your selection of sauce

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

DOLCI

- White chocolate semifreddo with pistachio & raspberries (gf)
- Vanilla bean panna cotta with muesli, summer fruit & fairy floss (gf/vo)
- Tiramisu, mascarpone, coffee-soaked sponge fingers, Drambuie liqueur
- Lemon cheesecake mousse, blueberries, amaretti crumble

ASSAGGI (ADD ONS)

- Marinated olives, grissini (gfo/dfo/vg/vo) 9
- Tinned Italian anchovies in olive oil, crostini 12
- Crispy polenta chips with gorgonzola dip, rosemary salt (gf/vg) 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) 12
- Roast butternut pumpkin with minted yoghurt, oregano & pepitas (vg/vo) 13
- Chargrilled broccolini, almonds, pancetta (gf) 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