



2 Courses - \$50 per person - Choice of 3 entrées and mains.

3 Courses - \$60 per person - Choice of 3 entrées, mains and desserts.

ANITPASTI/ENTREES

Mozzarella di Buffalo, Vine Ripened Tomatoes, Basil, E.V Olive Oil

Antipasto, Prosciutto, Salami, Olives, Pickled Vegetables, Pecorino

Risotto of Roasted Chicken Caramelized Garlic, Asparagus

White Anchovy Fillets Marinated, Chilli, Shallot Salad

PORTATA PRINCIPALE / MAINS

Tagliatelle with Braised Pork Shank Ragu

Pan Fried Barramundi, Steamed Spinach, Celery, Parsley & Green Lentils

Char Grilled Scotch Fillet, Caramelized Eschallots, Watercress Salad – Cooked Medium

Slow Cooked Duck Leg, Herb Gnocchi, Caramelized Balsamic Pears

DOLCI /DESSERTS

Buffalo Milk Gelato with Berries & Yellow Gum Honey

Traditional Tiramisu with Shaved Perugino Chocolate

Caramel & Chocolate Liqueur Panna Cotta with Nutella Semifreddo

Seasonal Fruit Salad, Mascarpone, Chilled Marsala Zabaglione

**NB: A minimum of 2 courses is required for group bookings of 13 or more.
One Bread roll, salad and rosemary chips are included in our group menus.
Extra sides or bread can be ordered at additional cost.**