



## FUNCTION MENUS - SUMMER 2020

### \$30 Menu

TO SHARE

WOOD FIRED FLAT BREAD crushed tomato, garlic, basil  
SICILIAN OLIVES Sicilian & Kalamata, citrus & rosemary

Followed by

Sharing mains

#### WOOD FIRED PIZZA SELECTION

RIGGATONI BOLOGNASE Ground Angus beef, pork, tomato, shaved parmesan

*served with  
tossed leaves, vierge dressing*

### \$36 menu

TO SHARE

WOOD FIRED FLAT BREAD crushed tomato, garlic, basil  
SICILIAN OLIVES Sicilian & Kalamata, citrus & rosemary

SELECT FROM

#### WOOD FIRED PIZZA

selection from menu (excludes seafood)

#### RISOTTO PRIMAVERA (GF)

white risotto with chargrilled chicken breast pieces &  
asparagus spears, baby leaf spinach, cherry tomato & shaved parmegianno

#### RIGATONI GENOVESE (veg)

Asparagus spears with blistered golden cherry  
tomato & baby leaf spinach, basil pesto, folded with marscapone & roasted hazelnuts (vegan  
available)

*served with  
tossed leaves, vierge dressing*

## \$40 MENU

### TO SHARE

#### BORDO DI ANTIPASTO

Salame, cheeses, white anchovies, olives, semi dried tomatoes, dips, ciabatta

### SELECT FROM

#### RISOTTO TOSCANA (GF)

charred capsicum & tomato risotto with market fresh seafood, black olives & capers, herbs

#### RIGATONI BOSCAIOLA

Salumi chorizo & chicken breast, mushroom,  
white wine, cream, basil

#### WOOD FIRED PIZZA

selection from menu

*served with*

*tossed leaves, vierge dressing*

## \$54 MENU

### TO SHARE

#### ARANCINI FUNGHI (veg)

porcini & local mushroom, scamorza, smoked  
capsicum tapenade

#### CAPASANTE (gf)

charred QLD scallops, white bean puree,  
eschallot dressing, sweet potato tendrils

#### BRUSCHETTA

mixed tomatoes, basil, balsamic, garlic ciabatta

### SELECT FROM

#### 8 HOUR LAMB SHOULDER (GF)

pomegranate & pistachio gremolata with rosemary jus,  
crispy skinned Kipfler potatoes

#### MARKET FISH (GF)

salsa verde & hazelnut crusted, white bean mousse, zucchini, lemon & cannellini bean  
salad

#### RISOTTO PRIMAVERA (GF)

white risotto with chargrilled chicken breast pieces &  
asparagus spears, baby leaf spinach, cherry tomato & shaved parmigiano

**EXTRAS...**

**DESSERT PLATTERS +\$14**

add sharing dessert platters to any menu

**DESSERT SELECTION +\$15**

Selection of any dessert from the dessert menu

**COCKTAIL RECEPTION +\$10 - \$13**

a welcome cocktail on arrival, selection from menu

**PROSECCO RECEPTION +\$10**

Prosecco reception on arrival with fresh strawberry garnish