



GROUP & FUNCTION MENUS SUMMER 2021

\$30 Menu

TO SHARE

MIXED WOOD FIRED FLAT BREADS

Garlic / mozzarella / tomato

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 TOSACANA(GF)

Charred prawn, salumi chorizo, with grilled radicchio, fresh tomato & Lemon

POTATO & MUSHROOM RAVIOLI (veg)

Sage and walnut burnt butter, baby leaf spinach, mushroom (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

WOOD FIRED PIZZA

selection from menu (excludes seafood)

RISOTTO TOSACANA (GF)

Charred prawn, salumi chorizo, with grilled radicchio, fresh tomato & Lemon

POTATO & MUSHROOM RAVIOLI (veg)

Sage and walnut burnt butter, baby leaf spinach, mushroom (vegan available)

*served with
tossed leaves, vierge dressing*

\$56 MENU

TO SHARE

ARANCINI (veg)

Seasonal arancini

GARLIC & CHILLI PRAWNS (gf)

Pan seared with white wine & cream
served with garlic bruschetta

BURRATA OF BUFFALO MOZZARELLA

mixed tomatoes, basil, balsamic, olive dust, truffle

SELECT FROM

BEEF SHORT RIBS

Wood roast & red wine braised, tuscan tomato sauce, charred radicchio
Served with fries

MARKET FISH (GF)

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

POTATO & MUSHROOM RAVIOLI (veg)

Sage and walnut burnt butter, baby leaf spinach, mushroom (vegan available)

FEASTING MENU \$68

ALLOW US TO SPOIL YOU WITH OUR PROGRESSIVE SHARING MENU...

SICILIAN OLIVES

Sicilian & Kalamata, citrus & rosemary

ST DANIELLE PROSCIUTTO

Truffle, olive dust, rocket

ARANCINI (veg)

Seasonal arancini

POTATO & MUSHROOM RAVIOLI (veg)

Sage and walnut burnt butter, baby leaf spinach, mushroom (vegan available)

RIGATONI PUTTANESCA

Dom's Napoli tomato sauce, black anchovy, caper, olives

GAMBERI (gf)

pan seared king prawns with fresh chilli, white wine & cream
served with garlic bruschetta

ARROSTICINI (gf)

Chargrilled lamb skewers, salsa verde

RUCOLA

rocket, sorrel & PARMESAN, VIERGE

WOOD ROAST POTATOES

Garlic, rosemary

EXTRAS...

DESSERT SELECTION +\$14

Selection of any dessert from the dessert menu

COCKTAIL RECEPTION \$12 - \$15

a welcome cocktail on arrival, selection from menu

PROSECCO RECEPTION +\$12

Prosecco reception on arrival with fresh strawberry garnish