



## Function & Group Menus

# \$30 Sharing Menu

### TO NIBBLE

WOOD FIRED FLAT BREAD  
crushed tomato, garlic, basil

SICILIAN OLIVES  
citrus & rosemary

### SHARING PLATTERS

WOOD FIRED PIZZA SELECTION

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

TOSSED LEAVES, VIERGE DRESSING

# \$38 menu

### TO SHARE

WOOD FIRED FLAT BREAD  
crushed tomato, garlic, basil

SICILIAN OLIVES  
citrus & rosemary

### SELECT FROM

WOOD FIRED PIZZA  
selection from menu (excludes seafood)

RISOTTO TOSCANA (GF)  
Charred prawn, chorizo, smoked capsicum, rocket & shaved parmesan, lemon

RAVIOLI NERO (vegan)  
charcoal ravioli of zucchini & capsicum, zucchini pappardelle, edamame, basil oil

*served with sides of tossed leaves, vierge dressing*

# \$42 MENU

## TO SHARE

### BORDO DI ANTIPASTO

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

## SELECT FROM

### WOOD FIRED PIZZA

selection from menu

### RISOTTO TOSCANA (GF)

Charred prawn, chorizo, smoked capsicum, rocket & shaved parmesan, lemon

### RAVIOLI NERO (vegan)

charcoal ravioli of zucchini & capsicum, zucchini pappardelle, edamame, basil oil

*main course served with sides of tossed leaves, vierge dressing*

# \$55 MENU

## TO SHARE

### ARANCINI

Porcini mushroom, truffle & Scamorza with smoked capsicum

### GAMBERI

Garlic & chilli prawns, white wine & cream

### BRUSCHETTA

mixed tomatoes, basil, balsamic, garlic ciabatta

## CHOOSE FROM

### ANGUS EYE FILLET STEAK 225G

225g black Angus fillet, wood roasted potatoes, seasonal greens, paris butter

### MARKET FISH

balsamic baby beets & honeyed sweet potato, with creme fraiche tartare, herbs

### RAVIOLI NERO (vegan)

charcoal ravioli of zucchini & capsicum, zucchini pappardelle, edamame, basil oil

### WOOD FIRED PIZZA

selection from menu

*main course served with sides of tossed leaves, vierge dressing*

## EXTRAS...

DESSERT PLATTERS +\$12 add sharing dessert platters to any menu

DESSERT SELECTION +\$14 Selection of any dessert from the dessert menu

COCKTAIL RECEPTION +\$15 a welcome cocktail on arrival, selection from menu

PROSECCO RECEPTION +\$12 Prosecco reception on arrival with fresh strawberry garnish