

# FUNCTION MENU

Enjoy the true Italian style of dining. Dishes are served down the centre of the table and are designed to be shared. Choose either a 2, 3 or 4 course set menu for groups of 15 guests or more.

Two Courses (Antipasti & Main or Main & Dessert) \$65 per guest

Three Courses (Antipasti, Main & Dessert) \$75 per guest

Four Courses (Antipasti, Primi, Main & Dessert) \$85 per guest

## ANTIPASTI

*Chef Massimo Mele's selection of signature antipasti served to share down the centre of the table. Please note the below is only a sample, these dishes will vary based on seasonal availability.*

Smashed zucchini & garlic dip, fried bread

Vine-ripened truss tomatoes, buffalo mozzarella, roasted peppers, olives, capers, basil

Spicy fried calamari, aioli, rocket, lemon

BBQ'd, butterflied, King Prawns with lemon, oregano, chilli & almonds

Wagyu beef carpaccio with truffled egg, rocket

## PRIMI

*(Only applicable with the 4 course option)*

House-made Lumaconi pasta, Spencer Gulf prawns, fresh tomato, garlic, chilli, basil

## MAIN

*Please choose two of the following dishes to be served, dishes are designed to share and are placed down the centre of the table.*

Baked king salmon, shaved celery heart, radish salad (gf)

Porcini and herb crusted barramundi with fennel cream (gf option available)

Slow cooked lamb shoulder with caramelised raddicchio and salsa verde (gf option available)

Grilled spatchcock, olives, lemon, prosciutto, broccolini rapini, cavalo nero (gf)

Strozzapretti pasta with Mama Maria's ragu of pork cheeks, onion & pecorino (gf option available)

Lumaconi pasta, Spencer Gulf prawns, fresh tomato, garlic, chilli, basil (gf option available)

Roasted fillet of beef with mushrooms, shallots and truffle potato mash

## SIDES

*(All menus include sides)*

Crispy Italian potatoes, rosemary, garlic (gf) (v)

Avocado, cucumber, baby cos, mint & radish salad (gf) (v)

## DESSERT

*Choose one of the following to be served to share down the centre of the table*

Limoncello tiramisu, lemon curd, fresh ricotta and raspberries (can be served individually)

Torta caprese, flourless chocolate cake (gf)

Panna cotta, rum flavoured caramelized pineapple, ginger beer granita (served individually)

Salted caramel & chocolate mousse, honeycomb, spiced popcorn (gf) (can be served individually)

*Menus are subject to seasonal changes and market availability. All dietary requirements can be catered for individually. Please note an 8% service gratuity is added to the final bill for all groups of 15 or more people.*