

GROUP MENUS 8 - 16

ANTICA

90pp

CIABATTA *gfo*
OLIVES mixed *gf*
CROQUETTE zucchini, pecorino sardo (1pp)
BURRATA wilted radicchio, hazelnut, semi dried cherry tomatoes, peach pearls *gf, v*

MACCHERONI lamb ragu, tomato sugo, fontina fondue

SPAGHETTI blue swimmer crab meat, cherry tomatoes, tomato cream sugo

GUANCIA DI MANZO slow cooked wagyu beef cheeks, parsnip creme, gremolata *gf*
DUTCH FAT POTATO dutch creams *gf, v*
INSALTA MISTA evoo, balsamic *gf, v*

GROUPS

Dessert can be ordered a la carte
\$5pp cake fee
Service charge 10%
Public Holiday 15%

120pp

CIABATTA *gfo*
OLIVES mixed *gf*
CROQUETTE zucchini, pecorino sardo (1pp)
VITELLO TONNATO roasted veal, yellowfin tuna, caper berries, tuna mayonnaise foam *gf*
PESCE CRUDO cured ocean trout, blood orange, fennel, pickled onion, squid ink tuile, orange gel, lemon oil *gfo*

TORTELLI blue swimmer crab, ricotta & zucchini, chardonnay sauce, pomegranate foam (2pp)

RISOTTO ALLA MILANESE osso buco, saffron, bone marrow butter, gremolata *gf*

MEDALLION MBS4+ 220g Riverine tenderloin medium rare, smoked pancetta, truffle butter, beef jus *gfo*

BROCCOLINI salsa verde, pecorino *gf, v*
DUCK FAT POTATOES dutch creams *gf, v*
MIXED LEAF SALAD evoo, balsamic *gf, v*

180pp

CIABATTA *gfo*
SYDNEY ROCK OYSTERS gin, lime, ginger, cucumber, chilli (2pp) *gf*
CROSTINI DI TONNO yellowfin tuna tartare, stracciatella, olives, capers, spanish onion, chilli oil, cucumber, crostini (1)
WAGYU BEEF cured & dried wagyu beef, truffle mustard, cornichons, potato crisp (1) *gf*
SCALLOP canadian clearwater scallop, parsnip creme, dried fruit & pine nut pumpkin caponatina (1) *gf*
QUAGLIA deboned quail, apricot, pancetta, limoncello jus, carrot creme, cavalo nero, vincotto

SPAGHETTI PESCATORE WA scampi, QLD jumbo prawns, blue swimmer crab meat, clams, calamari, scallops, chilli, seafood saffron bisque *gfo*
Add Half W.A Rock Lobster \$60pp

BISTECCA chef cut of the day *gf*

BROCCOLINI salsa verde, pecorino *gf, v*
DUCK FAT POTATOES dutch creams *gf, v*
MIXED LEAF SALAD evoo, balsamic *gf, v*