

Function Menu

'Mangia che te fa bene'

Eat, eat! It's good for you.

Menu 1

\$75.00 PER PERSON

\$60.00 PER PERSON WITHOUT SHARING ANTIPASTI

SHARING ANTIPASTI

Burrata, Basil Oil, Dried Tomato's and Breadcrumbs

and

Salumi Board with Parma Prosciutto, Capocollo, Salami Norcia, Mortadella, Nduja,
Mixed Olives, Crackers, Buffalo Ricotta and Giardiniera

SECONDI

Risotto with Smoked Pumpkin Puree, Goats Curd, Thyme and Pumpkin Seeds

Rigatoni with Ox-tail Ragu

Pan Seared Cured Salmon Fillet, Terriyaki Sauce, Sesame Seeds, Beetroot and Red
Cabbage Salad

Pork Cotoletta, Tarragon Bearnaise Foam, Roasted Broccoli, Cauliflower, Baby
Carrots and Jus

DOLCI

Vanilla & Cardamom Panna Cotta, Lime Mousse, Orange Gel, Chocolate Crumble

Affogato

Gelato

3 Cheeses Served with Crackers, Honey & Jam

Menu 2

\$70.00 PER PERSON

\$55.00 PER PERSON WITHOUT SHARING ANTIPASTI

SHARING ANTIPASTI

Burrata, Basil Oil, Dried Tomato's and Breadcrumbs

and

Salumi Board with Parma Prosciutto, Capocollo, Salami Norcia, Mortadella, Nduja, Mixed Olives, Crackers, Buffalo Ricotta and Giardiniera

SECONDI

Risotto with Smoked Pumpkin Puree, Goats Curd, Thyme and Pumpkin Seeds

Pan Seared Cured Salmon Fillet, Terriyaki Sauce, Sesame Seeds, Beetroot and Red Cabbage Salad

Pork Cotoletta, Tarragon Bearnaise Foam, Roasted Broccoli, Cauliflower, Baby Carrots and Jus

DOLCI

Vanilla & Cardamom Panna Cotta, Lime Mousse, Orange Gel, Chocolate Crumble

Affogato

3 Cheeses Served with Crackers, Honey & Jam

Menu 3

\$90.00 PER PERSON

\$75.00 PER PERSON WITHOUT SHARING ANTIPASTI

SHARING ANTIPASTI

Burrata, Basil Oil, Dried Tomato's and Breadcrumbs
and

Salumi Board with Parma Prosciutto, Capocollo, Salami Norcia, Mortadella, Nduja,
Mixed Olives, Crackers, Buffalo Ricotta and Giardiniera

ANTIPASTI

Soup of the Day

Beef Carpaccio, Yuzu Mayonnaise, Pickled Shiitake Mushroom, Witlof and Noce

Fried Calamari with Lemon and Squid Ink Mayonnaise, Samphire,
Lemon Powder and Mint

Bruschetta with Roasted Cherry Tomatoes, Rocket, Basil Puree and Ricotta Salata

SECONDI

Risotto with Smoked Pumpkin Puree, Goats Curd, Thyme and Pumpkin Seeds

Rigatoni with Ox-tail Ragu

Pan Seared Cured Salmon Fillet, Terriyaki Sauce, Sesame Seeds, Beetroot and Red
Cabbage Salad

Pork Cotoletta, Tarragon Bearnaise Foam, Roasted Broccoli, Cauliflower, Baby
Carrots and Jus

DOLCI

Vanilla & Cardamom Panna Cotta, Lime Mousse, Orange Gel, Chocolate Crumble

Affogato

Gelato

3 Cheeses Served with Crackers, Honey & Jam

Menu 4

\$85.00 PER PERSON

\$70.00 PER PERSON WITHOUT SHARING ANTIPASTI

SHARING ANTIPASTI

Burrata, Basil Oil, Dried Tomato's and Breadcrumbs

and

Salumi Board with Parma Prosciutto, Capocollo, Salami Norcia, Mortadella, Nduja,
Mixed Olives, Crackers, Buffalo Ricotta and Giardiniera

ANTIPASTI

Beef Carpaccio, Yuzu Mayonnaise, Pickled Shiitake Mushroom, Witlof and Noce

Fried Calamari with Lemon and Squid Ink Mayonnaise, Samphire,
Lemon Powder and Mint

Bruschetta with Roasted Cherry Tomatoes, Rocket, Basil Puree and Ricotta Salata

SECONDI

Risotto with Smoked Pumpkin Puree, Goats Curd, Thyme and Pumpkin Seeds

Pan Seared Cured Salmon Fillet, Terriyaki Sauce, Sesame Seeds, Beetroot and Red
Cabbage Salad

Pork Cotoletta, Tarragon Bearnaise Foam, Roasted Broccoli, Cauliflower, Baby
Carrots and Jus

DOLCI

Vanilla & Cardamom Panna Cotta, Lime Mousse, Orange Gel, Chocolate Crumble

Affogato

3 Cheeses Served with Crackers, Honey & Jam

Menu 5

\$80.00 PER PERSON

\$65.00 PER PERSON WITHOUT SHARING ANTIPASTI

SHARING ANTIPASTI

Burrata, Basil Oil, Dried Tomato's and Breadcrumbs

and

Salumi Board with Parma Prosciutto, Capocollo, Salami Norcia, Mortadella, Nduja,
Mixed Olives, Crackers, Buffalo Ricotta and Giardiniera

ANTIPASTI

Fried Calamari with Lemon and Squid Ink Mayonnaise, Samphire,
Lemon Powder and Mint

Bruschetta with Roasted Cherry Tomatoes, Rocket, Basil Puree and Ricotta Salata

SECONDI

Risotto with Smoked Pumpkin Puree, Goats Curd, Thyme and Pumpkin Seeds

Pork Cotoletta, Tarragon Bearnaise Foam, Roasted Broccoli, Cauliflower, Baby
Carrots and Jus

DOLCI

Vanilla & Cardamom Panna Cotta, Lime Mousse, Orange Gel, Chocolate Crumble

3 Cheeses Served with Crackers, Honey & Jam