



DINE IN / TAKEAWAY
BREAKFAST - LUNCH - DINNER 7 DAYS
FULLY LICENSED

group menu

antipasti to share

Warm marinated olives, Marinated artichoke with panagratato, Asiago with fennel, Gorgonzola, fruit and nut crostini, Taleggio with pear, Salami and Salumi,

Eggplant Fries with Horseradish aioli

Caprese, slow dried pachino tomato, torn mozzarella

secondi (choice of one of the following)

Porchetta, suckling pig with roasted kipfler potato, season greens, sour cherry jus

Hot smoked Tasmanian Salmon with panzanella salad, salsa verde

Cotoletta alla Millanese, Crumbed veal cutlets, cumulus mash

Porcini Risotto, butter forest mushrooms, truffle oil, reggiano.

Secondi also served with an Insalata Verde (green table salad) to share

dolce (choice of one of the following)

Tiramisu

Pannacotta

And coffee, tea or digestivi

\$49
per person