



Set Menu for group bookings, \$65 per person

Entrée

Share Platter

One platter per six persons.

Olives, crispy white bait, calamari, octopus, Italian sausage, artichoke hearts, eggplant tomato chutney, caprese salad, pickled gherkins and goats feta cheese served with rustic loaf

Share Pasta Bowls

Two pasta bowl per six persons.

Sedanini con Ragù, Sedanini tossed through our pork and beef ragù topped with Grana Padano cheese and, Sedanini con Broccoli (v) Sedanini pasta, extra virgin olive oil, garlic, chilli, softened broccoli, and hints of tomato topped with Grana Padano cheese and fresh herbs

Main

Grilled Fish of the Day

Grilled fresh Australian fish fillet of the day served with tartar, asparagus, potato croquette and lemon or,

La Cotoletta

Tender beef fillet medallions crumbed with our Grana Pado and herb mix served with asparagus, potato croquette and lemon.

Salads on the table to share

Insalata di Arancio e Pistacchio (v) (gf)

Mix leaves, orange segments, mint, red onions, radish, olive oil, balsamic, roasted pistachio and,

Insalata Tipo Grecia (v) (gf)

Quality Goats feta cheese, grape tomatoes, cucumber, herbs, red onion, extra virgin olive oil, balsamic, herb and caper salsa.

Dessert

Torta Gioccolato e Pistacchio (gf)

Flourless chocolate almond cake, crushed roasted pistachios topped with a dark chocolate ganache served with a mix berry compote and double cream or,

Classic Italian Tiramisu

Traditional Italian trifle. Mascarpone cheese, savioardi biscuits, coffee and liqueur.

Your choice of coffee or tea to finish.

Included: BYO charges and extra bread for the table.

Not Included: Bottled water and soft drinks. No BYO on water or soft drinks are permitted. Beverages must be purchased from the restaurant. For large group bookings a deposit of \$20 per person is necessary to secure your reservation. If you cancel your booking 24 hours prior to your arrival time, you forfeit your full deposit.