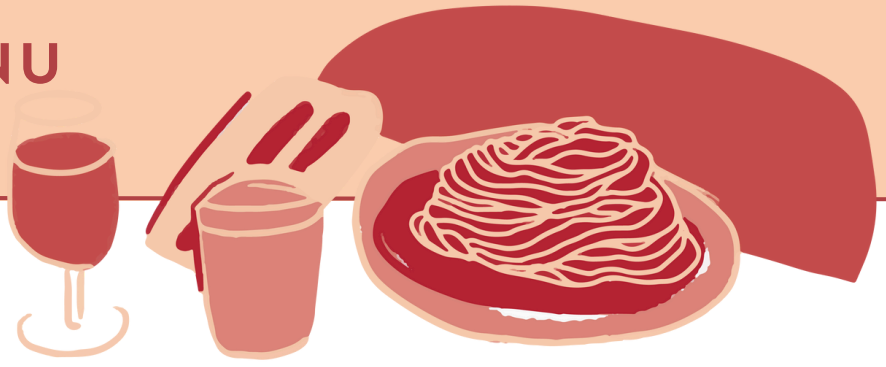


DINNER SET MENU

Functions



\$80 SET MENU
\$90 SET MENU

ENTREES TO SHARE

ARANCINI

Classic rice balls with crushed peas, mozzarella and tomato (V)

CARPACCIO DEL GIORNO

Fish carpaccio of the day, cucumber, shaved fennel, micro herbs, orange & vincotto vinaigrette (GF) (DF)

SALUMI MISTI

24mth Galloni prosciutto, mortadella, salami, grana padano, grissini, pickled vegetables (GFO)

FOCACCIA DELLA CASA

Housemade tomato, olive & oregano focaccia (V)

MAINS - CHOOSE FROM

PESCE DEL GIORNO

Fish of the day

COTOLETTA DI MAIALE

250g free range Bangalow pork cutlet, crumbed & panfried, Calabrian chilli aioli, insalata Barbetta (NFO)

BEST EVER LASAGNA

Traditional homemade bolognese lasagna

CONCHIGLIONI RIPIENI

Pasta shells filled with eggplant & ricotta, basil, smoked mozzarella, salsa napoletana (V)

GIGLI FIORENTINI AL RAGÚ DI WAGYU

Housemade gigli fiorentini pasta, slow braised Rangers Valley wagyu beef ragu (Mbs5+), tomato, parmesan (GFO) (DFO)

BRASATO D'ANATRA

Slow confit duck leg, eschallot duck jus, sauteed spinach, parsnip puree (GF)

* **Gluten free pasta available**

CONTORNI - included with mains

INSALATA RUCOLA

Rocket, parmesan, walnuts, balsamic, evoo (DF) (GF) (V)

PATATE FRITTE

Fat potato chips (V) (DF)

DOLCI - included in our \$90 menu

A selection of mixed Italian pastries, torte & biscotti

* **All bookings of 8 or more are subject to a 10% group booking fee**