



## GROUP OF 12+ PEOPLE MUST CHOOSE A SET MENU

Entrees and sides are shared between 3 people  
Mains and dessert can be chosen for each individual

### TWO COURSE \$85

#### ENTRÉE (SHARED)

##### ARANCINI FUNGHI (V)

(Crumbed arborio rice balls, mixed mushrooms, provolone cheese served with truffle mayonnaise.)

##### FRITTO MISTO (GF/DF)

(Baby squid, school prawns and basil dusted on tapioca flour served with lime mayonnaise.)

##### AFFETTATI MISTI

(24 months parma prosciutto, Mortadella, Wagyu Bresola), Homemade fresh bread, grilled zucchini, cornichons and capsicum.

#### MAINS

##### EYE FILLET (GF/DFO)

(250g/ 380 days/ Grass-fed/ Black Angus/ Southern VIC) with 1 sauce and mashed potato.

##### BARRAMUNDI (GF/DFO)

(Pan seared Barramundi (QLD) with clams, olives, capers, cherry tomato, dill and lemon butter)

##### RIGATONI RAGU (DFO/GFO)

(9hrs slow cooked Oxtail and beef ribs cooked with, onion, carrot, celery, red wine and san marzano tomato.)

##### GNOCCHI NAPOLI BURRATA (GFO/DFO/V)

(cherry tomato, garlic, white wine, basil, Napoli sauce and burrata.)

#### SIDES

##### MASHED POTATOES (GF/V)

(Toolangi delight potatoes, butter and bouquet garni infused cream.)

##### ROCKET SALAD (GF/DFO/V)

(Broad leaf rocket, pears, pine nuts parmigiano Reggiano, olive oil, oregano and age balsamic vinegar.)

### THREE COURSE \$95

SAME ENTREES, MAINS AND SIDES AS  
TWO COURSE + DESSERT

#### DESSERT

##### LIMONCELLO CAKE

Sponge cake with limoncello syrup, whipped mascarpone, pistachio and lemon zest

##### BISCOFF CHEESECAKE

Biscoff spread, biscuit crumble and biscoff gelato.

##### CHEESE

Provolone, gorgonzola, parmigiano Reggiano Served with truffle honey, strawberry and home-made crostini.