



Private Dining Room Menu

(Please pick one item from each group)

Entrée

Salt & pepper calamari, pickled cucumber & tomato salad,
mesculin, chilli caramel (gf)

Beef carpaccio, truffle aioli, fried capers,
balsamic pearls, shaved parmesan (gf)

Prosciutto de Parma, buffalo mozzarella, rocket leaves, olive oil (gf)

Mushroom & mozzarella arancini, truffle mayonnaise (v)

Main Course

Prawn & lobster agnolotti, lemon butter sauce

Porchetta – rolled & roasted pork belly,
filled with Italian sausage & preserved lemon, sautéed kipfler potatoes,
oregano salt & a small leaf and radicchio salad, light balsamic dressing

Funghi pizza – Bianco sauce, truffle mushrooms, roasted garlic, thyme,
oregano, truffle oil (v)

Beef sirloin – 250g, Grainge Angus, 150 day grain fed,
kipfler potatoes & salad

To Share

Salad of rocket, pear, gorgonzola, candied walnuts, balsamic dressing (v, gf)

Dessert

Tiramisu

Gelato sundae – vanilla bean, chocolate, berry (v, gf available)

Vanilla bean panna cotta, berries (gf)

Sixty five dollars per person