

FUNCTION MENU

2 COURSE \$85 OR 3 COURSE \$95

APPETISER

Rosemary focaccia, garlic butter (dfo/v)
&
Wild mushroom arancini, truffle mayo,
pecorino (v)

PRIMI

Pork and veal meatballs, tomato sugo,
fresh basil

Buffalo mozzarella, cime di rapa, grissini,
basil oil (gfo/v)

Eggplant parmigiana, fior di latte,
rocket salad (v)

Chicken and porcini terrine, watercress,
charred sourdough (gfo/df)

Salt & lemon pepper calamari, fennel,
cucumber, iceberg salad, basil aioli (gfo/df)

Half dozen oysters served natural (red wine
vinegar & shallot) or kilpatrick (df/gf)

SECONDI

Porchetta, roast pumpkin, rainbow chard
(gf/dfo)

300g Southern ranges scotch fillet, potato
galette, charred broccolini (gf/dfo)

Fish of the day

Ravioli of eggplant & scamorza cheese, tomato
sugo, fiore di latte (v)

Lamb ragu with potato gnocchi, baby spinach,
mint (gfo/dfo)

Pappardelle, prawn & WA scampi, cherry
tomato, lobster bisque (gfo/dfo)

CONTORNI add 9

Shoestring fries, sea salt (gf)

Mixed leaf salad, radish, orange dressing (gf/df)

Twice cooked potatoes, rosemary salt (gf/dfo)

Roast brussel sprouts, bacon, confit garlic
(gf/df)

Honey glazed heirloom carrots, pistachios
(gf/df)

DOLCI

Warm chocolate pudding, vanilla bean ice-
cream, citrus

Tiramisu, mascarpone, coffee-soaked
sponge fingers, Drambuie liqueur

Yoghurt pannacotta, poached pear, pistachio
crumb

Lemon tart, smashed meringue, blue berry
coulis

gf gluten free v vegetarian df dairy free
gfo gluten free option vgo vegetarian option dfo dairy free option