



SHARED

5 COURSE | 140PP | MIN 12 PEOPLE

12 ANTIPASTO

Selection of 12 delicacies: cured meats, prosciuttos, fresh & aged cheeses, marinated vegetables, mixed olives, sautéed mushrooms, served with mini pizzas, breadsticks & house-made bread

FRITTURA MISTA DI MARE (GFO)

Lightly fried Calamari, WA banana prawns, zucchini, carrots, XII mayo

PAPPARDELLE AL RAGU DI CERVO

Egg pappardelle, slow cook venison ragù, Pecorino Toscano, dried blueberry

ROTOLO DI SALSICCIA AL FORNO AL METRO (GF)

Wood-fired Italian sausage, rosemary, garlic, chilli, green olive, rosemary chat potatoes

BASQUE CHEESECAKE (V, GF)

Pistachio creme anglaise, candied pistachio

GF - GLUTEN FRIENDLY, V - VEGETARIAN,
VE - VEGAN, O - OPTION

Please note a 1.9% surcharge applies to all credit card transactions.
A 10% surcharge applies on Sundays, 15% on Public Holidays



SHARED

9 COURSE | 190PP | MIN 12 PEOPLE

OSTRICHE CON CAVIALE (GF)

East 33 Sydney Rock Oysters, black caviar, chives, apple

XII ANTIPASTO

Selection of 12 delicacies: cured meats, prosciuttos, fresh & aged cheeses, marinated vegetables, mixed olives, sautéed mushrooms, served with mini pizzas, breadsticks & house-made bread

OLIVE ALL'ASCOLANA

Crispy pork, beef & turkey stuffed Tenera Ascolana olives, lime mayonnaise

SPAGHETTI AL NERO (DF)

Homemade squid ink spaghetti with king prawns, lobster bisque, yellow cherry tomatoes & chorizo powder

RISOTTO ALLA ZUCCA (GF, V)

Butternut pumpkin, Italian Taleggio cheese, Taggiasca olive dust, parmigiano chips

GAMBERONI AL FORNO A LEGNA (GF)

Wood-fired butterfly Western Australia king prawns, chilli white wine, salmoriglio

FIorentina DA 1KG (GF)

1kg Tuscan-style Jack's Creek, 120 day grass fed, 40 days dry-aged T-bone steak, rocket & parmigiano salad, rosemary roast potatoes, red wine jus

INSALATA DI RUCOLA E GORGONZOLA

Wild rocket salad, gorgonzola, pears, walnuts, balsamic & EVO oil

TIRAMISUSHI

A modern creative twist on the Italian classic