

TWO COURSE GROUP MENU \$75pp

COMPIMENTARY STUZZICHINI

ARANCINI

PRIMI CHOICE OF

FIORI

zucchini flowers filled with ricotta, provola, basil, lemon zest

GAMBERI

crumbed Yamba (NSW) King Prawns

CARPACCIO DI MANZO

Raw beef eye fillet, truffle mayonnaise, parmesan, rocket

GNOCCHI CON CICALI DI MARE

BUCATINI AMATRICIANA

bucatini, tomato, guanciale, pecorino

SECONDI CHOICE OF

FILETTO DI PESCE

Ulladulla (NSW) mullet, fennel,

radicchio, orange

FILETTO DI MANZO

pasture fed 250g beef eye fillet, eschallots, marsala cream jus

GALLETO

free range spatchcock, broccoli, pancetta, cime di rapa

AGNELLO

Armidale (NSW) four hour slow roasted

lamb shoulder, roasted grapes

*complimentary insalata di rucola included for your table
please ask to see our menu should you wish to order additional sides*

eCCO

est.1994

KIDS MENU \$50pp (AGES 3-12)
ENTRÉE PENNE NAPOLETANA
MAIN COURSE CRUMBED CHICKEN & CHIPS
DESSERT GELATO

OPTIONAL BEVERAGE PACKAGES

STANDARD DRINKS PACKAGE \$30pp (3.5 HOUR DURATION)

BENNETTS LANE SPARKLING WINE
LA SAGRESTANA PINOT BIANCO (VENETO, ITALIA)
LA SAGRESTANA SANGIOVESE (EMILIA-ROMAGNA, ITALIA)
BEER ON TAP – PURE BLONDE, VICTORIA BITTER, PERONI LEGGERA & COOPERS PALE ALE
SOFT DRINKS, SPARKLING MINERAL WATER, ORANGE JUICE, TEA, COFFEE
(ESPRESSO/MACCHIATO/PICCOLO ONLY)

OR

UPGRADED DRINKS PACKAGE \$40pp (3.5 HOUR DURATION)

BIANCA VIGNA PROSECCO (VENETO, ITALIA)
CROWDED HOUSE SAUVIGNON BLANC (MALBOROUGH, NZ)
CROWDED HOUSE PINOT NOIR (MALBOROUGH, NZ)
BEER ON TAP PLUS PERONI, CORONA, CROWN & STRONGBOW CIDER
SOFT DRINKS, SPARKLING MINERAL WATER, ORANGE JUICE, TEA, COFFEE
(ESPRESSO/MACCHIATO/PICCOLO ONLY)