

2018 DECEMBER GROUP CHOICE MENU
\$90pp

STUZZICHINI

HOUSE MADE VEAL & PORK ARANCINI
ARTISAN PANINI

PRIMI CHOICE OF

SYDNEY ROCK OYSTERS, NAROOMA (NSW)
natural (4), watermelon salsa (4)

FIORI DI ZUCCHINI

ricotta, basil, lemon zest

CALAMARI FRITTI

mint, basil, pickled green chilli

CARPACCIO DI MANZO

raw beef eye fillet, truffle mayonnaise, parmesan, rocket

FICHI BIONDI

oven roasted figs, prosciutto, gorgonzola

SECONDI CHOICE OF

TAGLIATELLE RAGU

house made tagliatelle pasta, slow

braised veal & pork ragu, parmigiano

GNOCCHI CON CICALI DI MARE

house-made gnocchi, Moreton Bay bug meat, cream, tomato

FILETTO DI PESCE oven roasted local snapper fillet, snow pea,

pea shoots, lemon

GALLETTO AL MATTONE

free range spatchcock, roast potato, salami

caramelised onion, chilli oil, lemon

AGNELLO

Armidale (NSW) four hour slow roasted

lamb shoulder, roasted grapes

DOLCI CHOICE OF

CRESELLE MASCARPONE

mascarpone filled crepes, white chocolate, strawberry

TORTINO AL CIOCCOLATO

soft centred warm Belgian chocolate pudding, vanilla bean gelato

PANNA COTTA

vanilla bean panna cotta, mixed berries

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

OPTIONAL BEVERAGE PACKAGES:

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

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

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

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)