

FEASTING MENU

PANE

HOUSE FOCACCIA ^(V) ^(DF)

Oregano, lemon & garlic

ANTIPASTI

ARANCINI BALLS ^(V)

Braised greens, provolone, aioli

CALAMARI FRITTI ^(DF)

Crispy calamari, basil leaves, zucchini, aioli

CAPRESE SALAD ^(V) ^(LG)

Heirloom tomatoes, stracciatella, fresh basil, EVOO

HOUSE MEATBALLS

Slow cooked pork meatballs, passata, parmesan

SECONDI

LAMB RAGU RIGATONI

Braised lamb ragu, garden peas, tomato sugo

CACIO E PEPE ^(V)

Bucatini, black pepper, pecorino

MARGHERITA PIZZA ^(V)

Mozzarella, basil, parmesan

PROSCIUTTO PIZZA

Fior di latte, wild rocket, prosciutto, shaved parmesan

DOLCE

CANNOLI

Sweetened Ricotta, lemon zest

\$65 PER PERSON - MINIMUM PARTY OF 4

FAMILY STYLE SHARED FEAST



^(V) Vegetarian ^(V) Vegan ^(LG) Low Gluten ^(DF) Dairy Free

Whilst we take all care to prepare our meals, due to the nature of our kitchen, we cannot 100% guarantee that any dish made is 100% free of gluten or allergens.

A 15% surcharge applies on public holidays. Credit card payments incur a processing fee.