

FUNCTION FOOD & DRINK PLATTERS

WELCOME DRINKS

Champagne (per glass)

Champagne, France

\$19.00

Dal Zotto Pucino (per glass)

Prosecco, King Valley VIC

\$10.00

BAR TAB

- \$500
- \$1000
- \$1500
- \$2000
- \$2500
- \$3000

TAPAS & SHARES

Freshly Shucked Coffin Bay Oyster (each)

Mignonette + Tobasco on side

\$ 4.00

Beer Cheese (x3)

London Pride beer cheese, Jameson and fig chutney

\$ 11.00

Wild Mushroom Arancini (each)

Truffle mayo

\$ 5.00

Tempura Fried Cauliflower (120g portion)

Spiced yoghurt, parmesan

\$ 8.00

Salt & Pepper Fried Squid (100g portion)

With lemon aioli

\$ 9.00

Chips (150g portion)

Rosemary salt & garlic aioli

\$ 8.00

Guindillas + Olives (120g portion)

\$ 7.00

Fried Chicken Bites (120g portion)

Served with Mad Bastard mayonnaise

\$ 9.00

Freshly Baked Bread Sticks (4)

Rosemary oil, parmesan, romesco dipping sauce

\$ 9.00

MINI ANTIPASTO BOARDS

With other food, 1 board suites 2-4 people as a share item.

Olive Mortadella (40g portion)

40g served with dijon mustard, guindilla pepper & ciabatta

\$ 13.00

Ford Farm Cave Aged Cheddar (40g portion)

40g served with muscatels, honey & ciabatta

\$ 13.00

Grass Fed Bresola (40g portion)

40g served with dijon mustard, guindilla pepper & ciabatta

\$ 13.00

Gorgonzola Dolce PDO (40g portion)

40g served with muscatels, honey & ciabatta

\$ 13.00

Prosciutto di San Danielle DOP (40g portion)

40g served with dijon mustard, guindilla pepper & ciabatta

\$ 13.00

Margaret River Brie (40g portion)

40g served with muscatels, honey & ciabatta

\$ 13.00

PIZZA

12 Inch Pizza Cut into 8 Slices

Margherita

San marzano, fior di latte, basil

\$ 22.00

Salumi

San marzano, fior di latte, salchichon, red onion

\$ 25.00

San Daniele

San marzano, prosciutto, fior di latte, basil

\$ 26.00

Wild Mushroom & Truffle

Confit garlic, fior di latte, truffle salt

\$ 26.00

Prawn & Choizo

San marzano, chilli, fior di latte

\$ 26.00

Italian Farmer

San marzano, mortadella, artichoke, olives

\$ 25.00