



FUNCTIONS MENU

For groups of 13 people or more, you may select our 2 or 3 course reduced selection a la carte menu or our banquet menu, please see below menus for examples.

Alternatively, please contact us to design a personalised set menu for your event.

Sharing Banquet \$75 per person

Minimum 2ppl

Bread

Served with Extra Virgin Olive oil

Calamari Fritti

Crispy flash fried squid

Burratina Caprese

Burrata cheese, medley of tomatoes, Extra virgin olive oil, balsamic vinegar and basil

Wagyu Antipasto

Striploin MB6+, salsa tonnata, pickled onion, roast capsicum, caper dust

Gnocchi Pistacchio

Handmade potato gnocchi, served with a creamy pistacchio sauce and Prosciutto San Daniele

Scaloppine Ripieni

Thinly sliced pork filled with Prosciutto San Daniele, Asiago cheese and sage, served with a white wine and lemon sauce

Pesce del Giorno

Chefs fresh fish of the day

Dessert

Chef's selection

2 Course a la carte menu \$65 per person

House made Sicilian Bread To Share Served with Extra Virgin Olive oil

ENTREE

Calamari Fritti

Crispy flash fried squid

Mushroom Arancini

Saffron rice arancini filled with a mixed mushroom ragu, bechamel and fontina cheese

Ocean Trout

Semi Cured, smoked Ocean Trout served steamed, lemon herb sauce

Wagyu Antipasto

Striploin MB6+, salsa tonnata, pickled onion, roast capsicum, caper dust

MAIN COURSE

Gnocchi Al Pomodoro

Handmade potato gnocchi, tomato battuto, basil

Pesce del Giorno

Fish of the day served with a lemon butter, crustacean bisque sauce, black lip mussels

Quail Wellington

Brisbane valley quail breast, Veloute of Butternut pumpkin and saffron potato, orange soy reduction

Lamb Shoulder

Slow cooked lamb shoulder served with creamy mashed potato and a red wine jus

Chefs selection of sides for the table

3 Course a la carte menu \$79 per person

House made Sicilian Bread To Share Served with Extra Virgin Olive oil

ENTREE

Calamari Fritti

Crispy flash fried squid

Mushroom Arancini

Saffron rice arancino filled with a mixed mushroom ragu, bechamel and fontina cheese

Ocean Trout

Semi Cured, smoked Ocean Trout served steamed, lemon herb sauce

Wagyu Antipasto

Striploin MB6+, salsa tonnata, pickled onion, roast capsicum, caper dust

MAIN COURSE

Gnocchi Al Pomodoro

Handmade potato gnocchi, tomato battuto, basil

Pesce del Giorno

Fish of the day served with a lemon butter, crustacean bisque sauce, black lip mussels

Quail Wellington

Brisbane valley quail breast, Veloute of Butternut pumpkin and saffron potato, orange soy reduction

Lamb Shoulder

Slow cooked lamb shoulder served with creamy mashed potato and a red wine jus

Chefs selection of sides for the table

DESSERTS

Tiramisu

Traditional lady finger biscuits, coffee, mascarpone

Strawberry Paradise

Lemon, vermouth strawberry foam, House made vanilla and white chocolate gelato, pistachio disc