



FUNCTIONS MENU

For groups of 8 people or more, you may select our 2 or 3 course reduced selection a la carte menu, please see below menus for examples.

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

2 Course a la carte menu \$75 per person

House made Sicilian bread to share served with extra virgin olive oil **V**

ENTREE

Burrata Caprese V GF

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

Bresaola Antipasto GF

Bresaola served with Grana Padano cheese, apple balsamic vinegar, rocket

Gamberi e Capesante GF

2 Mooloolaba king prawns, 2 Japanese Hokkaido scallops served with a creamy tomato sauce, cauliflower emulsion

Cappellacci Spezzatino

Pasta filled with a beef stew and served in a creamy mushroom sauce

Gnocchi Granchio

Handmade potato gnocchi served with a crustacean and tomato bisque sauce, with Fraser Isle spanner crab meat

MAIN COURSE

Quail Lasagne

White quail ragu and bechamel enclosed in a lasagne sheet, ovenbaked and served on a parmesan veloute

Risotto Duck GF

Twice cooked crispy duck leg, orange soy reduction, caramelised onion, saffron risotto

Pesce del Giorno

Fish of the day

Cauliflower Steak Vegan GF

Chargrilled cauliflower steak, chickpea puree, XV olive oil, lemon, herbs

Wagyu Rump 2GR GF

2GR MB9+ Rump, char grilled, smoked fennel, double mustard beef jus

Chefs selection of sides for the table



3 Course a la carte menu \$89 per person

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DESSERTS

Tiramisu

Traditional lady finger biscuits, coffee, mascarpone

Strawberry Paradise

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

Affogato

House made vanilla gelato served with espresso coffee.