



ANTIPASTI & STARTERS

- Green Sicilian Olives 7 GF (v)
- Salt Cured Olives, Palm Toffee, Dried Chilli 7 GF (v)
- Grain Bakery Sourdough & Butter 4pp (v)
- White Bean & Smoked Butter Hummus Dip & Schiacciata 12 (v)
- Three Cheese Arancini 12 (v)
- Fresh Figs, San Daniele Prosciutto, Walnuts, Gorgonzola Fonduta 22 GF
- Zucchini Flowers filled w Goats' Cheese, Ricotta, Chives 19 (v)
- Citrus Cured White Fish Ceviche in Garlic, Chilli, Herbs w Crostini 21
- Burrata, Roast Fennel, Radichio, Tomato, Croutons 19 (v)
- Spicy Pork & Fennel Sausage Pastry w Tomato Salsetta 18
- Roast Portobello Mushrooms, Pumpkin Puree, Stracciatella, Sage Butter 19 (v) GF
- Calamari Fritti w Roast Garlic Aioli 22

PASTA

- Gnocchi Sorrentina 25 (v)
 - Tagliatelle, Lamb Ragu', Pecorino, Mint 28
 - Linguini, Snapper, Olives, Cherry Tomato, Garlic, Chilli, Basil 29
 - Pumpkin & Goats' Cheese filled Cappelletti w Sage Butter 27 (v)
 - Spaghetti, Kale Miso Pesto, Tomato, Olives, Zucchini 25 (vegan)
 - Bucatini all' Amatriciana, Guanciale, Chilli, Pecorino & Pomodoro 25
- gluten free available on request*

MAINS

- Fish of the Day MP
- BBQ Lamb Ribs, Mint Labna, Zucchini Slaw 32 GF
- Char-grilled Hanger Steak, Tuscan Cabbage, Salt Bush, Mushrooms, Chilli 38 GF
- Roast Herb Chicken, Baked Potato Salad 31 GF

SIDES

- Garlic Sauteed Beans, Pangrattato 10 (v)
- Three Leaf, Soft Herb, Hazelnut Salad 9 GF (v)
- Roast Sweet Potato, Walnuts, Cannellini Bean Hummus, Mint Labna 14 GF (v)
- Steamed Greens w Cashews & Chilli 11 GF (v)
- Shoe-string Chips, Tarragon Salt 8 (v)

Banquet – Share Menu

\$55 pp 2 course | \$60 pp 3 course

Green Sicilian Olives GF (v)

White Bean & Smoked Butter Hummus Dip & Schiacciata (v)

Three Cheese Arancini (v)

Spicy Pork & Fennel Sausage Pastry w Tomato Salsetta

Roast Portobello Mushrooms, Pumpkin Puree, Stracciatella, Sage Butter (v) GF

Tagliatelle, Lamb Ragu', Pecorino, Mint

Roast Herb Chicken, Baked Potato Salad GF

Three Leaf, Soft Herb, Hazelnut Salad 9 GF (v)

Sicilian Ricotta Cannoli - Per Person

(Gluten Free dessert on request)

Set Menu – Choice Menu

\$62 pp 2 course | \$68 pp 3 course

Green Sicilian Olives GF (v)

Grain Bakery Sourdough & Butter

Choice Entree

Spicy Pork & Fennel Sausage Pastry w Tomato Salsetta

Roast Portobello Mushrooms, Pumpkin Puree, Stracciatella, Sage Butter (v) GF

Calamari Fritti w Roast Garlic Aioli

Choice Main *(Vegetarian on request)*

Tagliatelle, Lamb Ragu', Pecorino, Mint

Snapper, White Bean, Pancetta, Tomato Broth

Roast Herb Chicken, Baked Potato Salad

Three Leaf, Soft Herb, Hazelnut Salad GF (v)

Choice Dessert

Sicilian Ricotta Cannoli

Mr. Black Tiramisu

(Gluten Free dessert on request)

Gratuity - A 10 % service charge is applicable to all banquet total bills. (tip)

No discounts applicable on banquet menus.

(GF) Gluten Free, (v) Vegetarian, Card Charge 1%, Public Holiday Surcharge 15%