

Events Menu's

subject to change due to market availability, most dietaries can be accommodated with prior notice

Menù Napoli \$49 per person

Olives

Fries, sea salt, smoked chilli 'ketchup'

Lamb croquettes fried with fontal cheese, wild honey and mint sauce

Chefs pizza selection

Pear & gorgonzola salad, mixed greens, toasted walnuts

Add Tiramisu for \$11.00 additional per person.

Menù Toscana \$69 Per Person

Olives

Balloon bread, garlic, sea salt

Italian cured meats, pickled vegetables

Burrata with figs, honey, macadamia and mint

Fried calamari, black garlic aioli, lemon

Pizza margherita, tomato sugo, mozzarella, basil

Pasta casarecce, oyster mushrooms in marsala cream sauce, parmesan, crème fraiche

Gnocchi, braised beef cheek, gremolata, pecorino

Fries with sea salt, smoked chilli 'ketchup'

Pear & gorgonzola salad, mixed greens, toasted walnuts

Add Tiramisu for \$11.00 additional per person.

Menù Milano \$87 Per Person

Olives

Balloon bread, garlic, sea salt

Lamb croquettes fried with fontal cheese, wild honey and mint sauce

Ruakaka Kingfish crudo and pickled green strawberries, fennel, chilli

Beef carpaccio, capers, rocket, pecorino

Burrata with figs, honey, macadamia and mint

Whole roasted lamb shoulder to share with salsa verde and jus

Fries, parmesan & rosemary salt, aioli

Sweet corn with chilli butter and pecorino

Pear & gorgonzola salad, mixed greens, toasted walnuts

Tiramisu

Add Natural Oysters with mignonette for \$72.00 per Doz