

# 3 course set menu

three courses \$79 per person | maximum 40 guests

## italian sharing table

**Salumi** selection of 3 cured meats, mix of house made pickles, warm bread (df, nf)

**Arancini** risotto balls, mushrooms, spinach, feta, truffle & parmesan (v, nf)

**Polpette** chicken & pistachio meat balls, tomato sugo, smoked paprika, grana, ciabatta (gf, nfo, df)

**Gamberi** tiger prawns, pickled cabbage, chilli & tomato jam (gf, nf)

## sides (to share)

**Grilled vegetables** rosemary, thyme and garlic (gf, df, nf, vgn)

**Crispy potatoes** oregano, lemon and orange zest (gf, df, nf, vgn)

## main food (choose 1)

**Pesce** market fish, vanilla parsnip puree, capsicum coulis, black olive crumb, peperonata (gf)

**Pollo** chicken breast, nduja, sweet corn puree, corn on the cob, pickled mushrooms (gf, nf, df)

**Tagliata** grilled stirling striploin 300gr. romanesco, crispy onion, roasted peppers (gfo, nf, dfo)

**Agnolotti** pumpkin PLIN style ravioli, mixed mushrooms, mushroom puree, crispy enoki, hazelnuts (v, nfo)

## sweet & savoury

**Raspberry mousse** pistachio sponge, berries (df)

**Churros** caramel & chocolate sauce (v)

**Cheese platter** selection of three cheeses, accompanied with house made jam, pickles and chutney(v)

dietary key: gf – gluten free \* | nf - nut free\* | v – vegetarian | vgn – vegan | df – dairy free  
nfo – nut free option | gfo – gluten free option | dfo – dairy free option

\*Although this dish is prepared with gluten-free or nut-free products, we cannot guarantee 100% gluten-free or nut-free as the dish is prepared in kitchens that also use gluten products and nuts. Please inform your waiter if you have severe allergies.