



TWO COURSE \$59 per head THREE COURSE \$73 per head

GROUP DINING SHARING ‘CON AMICI’ MENU

STARTERS

ALL to Share

ROSEMARY AND GARLIC FOCACCIA

ANTIPASTO -- Homemade and imported cured meats and house made pickles

SHALLOW FRIED CALAMARI (GLUTEN FREE) -- Lightly dusted with radicchio and rocket salad

MAIN

Choose Two to Share

CRISPY SKIN ROAST DUCK -- Semolina gnocchi, orange and juniper berry sauce

ROASTED CAPE GRIM PORTERHOUSE -- Filled with pancetta, English spinach, grana padano, red wine jus

FISH OF THE DAY – Tomato red pepper eggplant Sicilian olive “panzanella” salad

RISOTTO PORCINI -- Grana padano, Porcini mushroom white wine and parsley

GNOCCHI – Flinders Island lamb and saffron ragu* OR “alla Sorrentina” Napoli basil and fior di latte mozzarella

RAVIOLI ALLA NORMA – Ricotta and mozzarella filled ravioli with yellow tomato eggplant basil and ricotta salata

SIDES

MIXED LEAF SALAD WITH VINAIGRETTE / ROSEMARY & GARLIC POTATOES

DESSERT

Choose TWO to share

ITALIAN DOUGHNUTS -- homemade pistachio nut ice cream with baked orange

PEANUT SEMIFREDDO -- cacao crumble and salted caramel

TIRAMISU -- classic Italian chocolate and coffee trifle

CANNOLI SICILIANI – filled with sweet ricotta canditi & pistachio

*CONTAINS PORK