

PRIVATE DINING \$85 SHARING MENU

Adults \$85pp
Children's Menu \$20pp

ANTI-PASTI

Cerignola Green olives

Pizza Bianca

Rosemary, local pink salt & Frantoio olive oil, whipped ricotta

Arancini

All sorts of mushrooms, thyme, Fior di Latte, truffle mayonnaise

Calamari

Shallow fried calamari, lemon bush pepper, wild rocket, aioli & lemon

Burrata

Cow's milk Mozzarella, smoky aubergine puree, Caponata salad, vino cotto

SECOND
MAIN COURSE

Select two options with your waiter for the group on the day.

Pollo

Grilled Hazeldine Free-range chicken thigh fillet, Marsala-style saffron Moghrabieh (big Cous Cous) with an aubergine, soft feta, tomato, red onion & currant salad, lemon

Chef's Selection of Pizze

Chef's Selection of Pasta

Mains are served with Shoestring fries, garlic mayonnaise and Leafy Green Salad

Supplement

O'Connor Porterhouse **+\$58**

OR O'Connor Scotch Fillet **+\$75**

Both 300g, pasture-fed from Gippsland, Victoria

Served with leafy greens, potato, thyme & Parmesan gratin, salsa Verde and lemon

Agnello + \$75

Our whole 1.2kg slow-cooked lamb shoulder with Romesco sauce, lemon & cumin
(recommened minimum 4 people)

* Menus may be subject to change

CUCINA • 3064