

FESTEGGIAMO ALL'ITALIANA! - LET'S FEAST THE CUCINA 3064 WAY!

Minimum of 8 Adults required for sharing menu.

Menu required for tables of 11+.

PICCOLA FESTA!

PICCOLI PIATTI

SECONDI

Adults \$59pp
Children \$20pp

Cerignola Green Olives

Sfincione

Sicilian bread with salsa di
pomodoro, Pecorino DOP,
wild oregano

Calamari

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

Add Wagyu beef meatballs,
Parmigiano Reggiano, San
Marzano sugo and basil \$7ea

Chef's Selection of
Pizza & Pasta

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

Supplement +58/75ea

O'Connor Porterhouse OR
O'Connor Scotch Fillet
Both 300g, pasture-fed from
Gippsland, Victoria
Served with leafy greens, potato,
thyme & Parmesan gratin, salsa Verde
and lemon

GRANDE FESTA!

PICCOLI PIATTI

SECONDI

Adults \$75pp
Children \$20pp

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

Select two options:

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

OR

Our whole 1.2kg slow-cooked
lamb shoulder with Romesco
sauce, lemon & cumin
(minimum 4) + 75ea