



## \$70 LUNCH FUNCTION MENU

All private lunch functions require a minimum spend of \$3000.00

### Antipasto

Olives, lombo, rolled pancetta, Sicilian salami, Sicilian style peperonata, fior di latte tomato basil, goat feta, provolone dolce. marinated octopus and pickles.  
Ciabatta and olive tapenade.

### Primo

#### **STUFFED ARTICHOKE HEART & GOATS FETA SALAD**

Artichoke heart crumbed with Grana Padano and herbs stuffed with fior di latte, goats feta, tomato, cucumber, red onion, balsamic, herb salsa, dukkah.

### Secondo

#### **FILETTO DI MANZO**

Black Angus beef fillet, potato croquette, sautéed spinach, porcini red wine jus, carrots, asparagus or,

#### **PESCATORE ZAFFERANO**

Grilled fish fillet, potato croquette, asparagus with prawns, mussels, hints of zucchini and tomato in saffron sauce.

### Caffè & Biscotti

A selection of Italian style biscuits served with your choice of coffee.

#### **TERMS AND CONDITIONS:**

Included in this set menu are BYO charges on alcoholic beverages, still and sparkling bottled water. NO BYO on soft drinks or juices of any sort.

All private lunch functions require a minimum spend of \$3000. A 50% deposit is required before we reserve your booking. If your booking is cancelled within 24 hours of your party reserved date, you will forfeit your deposit.