



stand up cocktail events

minimum 40 persons bar event

exclusive venue event minimum 100 persons

licence maximum 240 persons

\$64pp or minimum spend

pizzetta aglio olio, zucchini, parmesan

fresh shucked oyster, bloody mary

half shell scallop, celeriac, prosciutto

stracciatella crostata, roast pear, sangiovese, fennel

grilled octopus, aubergine, caponata

fritto misto, assorted seafood, veduras, aioli

flank steak, tallow roast potato, horseradish, beans

limoncello & blood orange crostata, italian meringue



cocktail & seated hybrid event

exclusive venue use only

minimum persons 100

licence maximum 240 persons

\$92pp or minimum spend

stand up antipasti

pizzetta aglio olio, zucchini, parmesan

fresh shucked oyster, bloody mary

stracciatella crostata, roast pear, sangiovese, fennel

grilled octopus, aubergine, caponata

flank steak, tallow roast potato, horseradish, beans

secondi

zucchini, leek & jerusalem artichoke crostata, crema verde

market fresh fish, fennel, heirloom carrots, mustard & molasses

chicken & aubergine al forno, pearl barley risotto, greens

grass fed flank steak, roast potatoes, green beans & horseradish

dolce

tiramisu, espresso, mascarpone, savoradi, callibaut cocoa

limoncello & blood orange crostata, italian meringue



seated event

minimum 16 persons shared venue

minimum 100 persons exclusive use

licence maximum 240 persons

\$92pp or minimum spend

antipasti

stracciatella, roast pear & sangiovese, fennel, dill
kingfish crudo, blood orange, buttermilk, jerusalem artichoke
fritto misto, assorted seafood & vegetables, lemon, tom's aioli
prosciutto croquettes, aubergine, red pepper, basil, sherry glaze

secondi

zucchini, leek & jerusalem artichoke crostata, crema verde
market fresh fish, fennel, heirloom carrots, mustard & molasses
chicken & aubergine al forno, pearl barley risotto, greens
grass fed flank steak, roast potatoes, green beans & horseradish

dolce

tiramisu, espresso, mascarpone, savoradi, callibaut cocoa
limoncello & blood orange crostata, italian meringue



seated event

minimum 16 persons shared venue

minimum 100 persons exclusive use

licence maximum 240 persons

\$62pp or minimum spend

antipasti to share

stracciatella, roast pear & sangiovese, fennel, dill

kingfish crudo, blood orange, buttermilk, jerusalem artichoke

fritto misto, assorted seafood & vegetables, lemon, tom's aioli

prosciutto croquettes, aubergine, red pepper, basil, sherry glaze

secondi solo

risotto primavera, tallegio

fettucini carbonara, pancetta, parmesan, cream

spaghetti gamberi, nduja, preserved lemon, parsley

gnocchi, beef shin, cavolo nero, mustard butter

potato bianca, nduja, goats curd, rosemary

margherita, san marzano, fior di latte, basil

cacciatore, san marzano, red onion, chilli flakes

prosciutto, san marzano, fior di latte, rocket

verdura

italian slaw, pear, red onion, cranberry, pistachio, parmesan



seated event

minimum 16 persons shared venue

minimum 100 persons exclusive use

licence maximum 240 persons

\$49pp or minimum spend

to start

pizzetta aglio olio, confit garlic, olive oil, parmesan
stracciatella, roast pear & sangiovese, fennel, dill
prosciutto croquettes, aubergine, red pepper, basil, sherry glaze
crisp fried assorted seafood & vegetables, lemon, aioli

mains

pizza bianca, fiore di latte, spring vegetables, oregano, parmesan
cacciatore rossa, red onion, chilli flakes
potato bianca, nduja, goats curd, rosemary
prosciutto rossa, fior di latte, rocket

sides

italian slaw, pear, cranberry, pistachio, red onion, parmesan
hand-cut chips, tallow fried, aioli