grappa

NYE 2026

1st Seating $200pp

ON ARRIVAL

Wood fired pizza crust, olive tapenade

Yellow fin tuna carpaccio Crostini

Add-ons Ars Italica caviar (I) gnocco fritto, mascarpone, chives 10gr $95 | 50g $310

PRIMI

Salumi plate Suzuki full blood wagyu bresaola MB9+, 24 months Galloni Prosciutto, Pinos nduja, Pinos mortadella, De Palma capocollo, De Palma cacciatore salami

Buffalo mozzarella, heirloom tomatoes, basil, extra virgin oil

Calamari Fritti fried Port Lincoln calamari (SA) chilli, basil, garlic, semi-dried tomatoes

PASTA

Rigatoni, veal ragu, parmigiano Reggiano

Tagliolini, Shark Bay crab meat (WA), lemon, breadcrumbs, garlic, chilli, parsley

Upgrade+$40pp Spaghetti alla chitarra Live Southern Rock lobster cherry tomato, garlic

MAINS

200g Southern Ranges **beef fillet** MBS2+, (NSW) grass fed, potato mash

Upgrade +$60pp 300g David Blackmore full blood wagyu Rump Cap (VIC) MBS9+, Chimichurri

Charcoal grilled John Dory, salmoriglio, lemon

Upgrade +$60pp Grilled live Southern Rock lobster, salmoriglio and lemon or garlic butter

CONTORNI

Baby cos, cucumber, red radish, chives, lemon dressing

Roast potatoes, garlic, rosemary

DOLCI

Tiramisu

Bomboloni

menu subject to change
We can cater for all the dietary requirements within sufficent notice.

grappa

kids

NYE 2026

1st Seating only $50pp

PRIMI

Rigatoni pomodoro/bolognaise/parmigiano & burro

OR

Fried baby calamari & chips

SECONDI

Crumbed chicken breast/Grilled beef eye fillet (100gr)/

Grilled cone bay barramundi

All main courses are served with shoestring chips and seasonal vegetables

OR

Pizza Margherita/ Ham & Cheese/ Salami

DOLCI

Nutella pizza

OR

Fior di Latte soft serve with sprinkles

grappa

NYE 2026

2nd Seating $350pp

CANAPES ON ARRIVAL

Caviar bump 5gr

Freshly shucked Sydney Rock oysters, red wine vinaigrette

Yellow fin tuna carpaccio Crostini

Kingfish tartare, lavosh

Seared scallop, cauliflower

Add-ons Ars Italica caviar (I) gnocco fritto, mascarpone, chives 10gr $95 | 50g $310

PRIMI

Wood fired pizza crust, olive tapenade

Salumi plate Suzuki full blood wagyu bresaola MB9+, 24 months Galloni Prosciutto,

Pinos nduja, Pinos mortadella, De Palma capocollo, De Palma cacciatore salami

Buffalo mozzarella, heirloom tomatoes, basil, extra virgin oil

Calamari fritti, fried Port Lincoln calamari (SA), chilli, basil, garlic, semi-dried tomatoes

PASTA

Rigatoni, veal ragu, parmigiano Reggiano

Tagliolini, Shark Bay crab meat (WA), lemon, breadcrumbs, garlic, chilli, parsley

Upgrade+$40pp Spaghetti alla chitarra Live Southern Rock lobster cherry tomato, garlic

MAINS

Mayura Station full blood wagyu striploin MBS9+ (SA), grain fed

Upgrade +$60pp Limestone Ridge wagyu tomahawk MBS9+ (SA), grain fed

Charcoal grilled John Dory, salmoriglio, lemon

Upgrade +$60pp Grilled live Southern Rock lobster, salmoriglio and lemon or garlic butter

CONTORNI

Baby cos, cucumber, red radish, chives, lemon dressing

Roast potatoes, garlic, rosemary

DOLCI

Tiramisu

Limone, limoncello cream, bergamont, ricotta gelato

Bomboloni

menu subject to change
We can cater for all the dietary requirements within sufficent notice.