



**SAMPLE CHEF'S SELECTION**



## SEATED EVENTS MENU

For bookings of 7 or more guests, please choose a menu from the below options.  
All menus are subject to change, however the format will remain the same.

### **BUSINESS LUNCH - \$60PP\***

#### **SMALLER**

Freshly baked rosemary focaccia, whipped ricotta

Burrata with Sicilian caponata, pine nut, basil

Fried pork and mortadella polpette, pesto, Parmigiano-Reggiano DOP

#### **PASTA**

Rigatoni, slow-cooked beef chuck, brown onion, bay leaf

#### **SIDES**

Bitter leaves, pickled celery, radish & orange dressing

**\*BUSINESS LUNCH is available Monday to Friday LUNCH only.**

### **ADDITIONS**

#### **OYSTERS**

+6 per oyster

#### **CHEESE**

+10 per guest

#### **DESSERT**

+10 per guest

### **PASTA MISTA - \$80PP**

#### **SMALLER**

Freshly baked rosemary focaccia, whipped ricotta

Burrata with Sicilian caponata, pine nut, basil

Fried pork and mortadella polpette, pesto, Parmigiano-Reggiano DOP

#### **PASTA**

Bucatini, saffron and lemon cream, chicory

Rigatoni, slow-cooked beef chuck, brown onion, bay leaf

#### **SIDES**

Broccolini, rainbow chard, cooked on charcoal, macadamia puree

Bitter leaves, pickled celery, radish & orange dressing

#### **DOLCE**

Tiramisu, Adore coffee, savoiardi, mascarpone

### **CENA DI PESCE - \$100PP**

#### **SMALLER**

Freshly baked rosemary focaccia, whipped ricotta

Crudo - kingfish sashimi, parsley sauce, smoked oyster mayo

Cannoli, whipped salt cod, pickles, vegetables, lime balm

#### **PASTA**

Linguine, arrow squid, mussels, citrus and herbs bread sauce, cherry tomatoes

#### **LARGER**

Pesce - market fish

#### **SIDES**

Broccolini, rainbow chard, cooked on charcoal, macadamia puree

Bitter leaves, pickled celery, radish & orange dressing

#### **DOLCE**

Tiramisu, Adore coffee, savoiardi, mascarpone

### **CLASSICO - \$110PP**

#### **SMALLER**

Freshly baked rosemary focaccia, whipped ricotta

Burrata with Sicilian caponata, pine nut, basil

Crudo - kingfish sashimi, parsley sauce, smoked oyster mayo

Fried pork and mortadella polpette, pesto, Parmigiano-Reggiano DOP

#### **PASTA**

Bucatini, saffron and lemon cream, chicory

#### **LARGER**

Scotch fillet (300g)

#### **SIDES**

Broccolini, rainbow chard, cooked on charcoal, macadamia puree

Bitter leaves, pickled celery, radish & orange dressing

#### **DOLCE**

Tiramisu, Adore coffee, savoiardi, mascarpone

