



## 5 Course Sharing menu – Sample only

Here's is a sample of our sharing menu. Our Chef personally selects each dish which is presented on a large platter for all guests to savour. Experience 5 courses in our exclusive private dining room, La Cantina for \$100pp. Min. of 10 adults. Max. of 16 guests.

### Antipasti

---

San Daniele prosciutto, Rare Breed Kurobuta Berkshire capocollo, cacciatore, fennel and chilli salami, marinated olives

### Primo

---

Our signature Margherita pizza made with sourdough base, tomato passata, buffalo mozzarella and fresh basil

### Pasta

---

**Ravioli** - housemade ravioli, beetroot amaretti, pistachio, goats cheese, smoked butter, radish

### Secondi

---

Half portions of the following two dishes will be served at the same time, accompanied by crisp herbed potatoes

**Pesce** - crispy skin barramundi, roasted fennel & crushed potato, tomato & basil dressing

**Maiale** - pork fillet, pickled cabbage, green lentils, watercress, mustard

### Dolce

---

A selection of desserts. Regular favourites may include:

**Bombolone** - sugar coated donuts filled with caramel

**Budino** - chocolate and coconut pudding, roasted macadamia, raspberry

**Gelato** - a selection of gelato & sorbet

Please remember, this is a sample menu; chef's selection does change regularly. Also, all dietary requirements happily accommodated where possible.