



5 Course Sharing – SAMPLE MENU

Feasting menus are at the heart of our Italian culture and best enjoyed in the comfort of our private room, La Cantina. We will present you with 5 courses of Anna's favourite dishes to share. Min. of 10 adults. Max. of 16 guests. \$100 pp.

Antipasti

Oliva - house marinated olives ^{v vgn nf gf df}

Cece - roast pumpkin and chickpea dip ^{v vgn nf gf*}

Fegato di pollo - chicken liver parfait, spiced apple sauce ^{nf gf*}

Caciocavallo - grilled mozzarella, almond, honey, lemon ^{v gf}

Primi

Salumi - cured meats with pickles ^{df nf}

Barbabetola - beetroot, ricotta, pistachio ^{v vgn gf}

Crocchette - slow cooked beef and potato croquettes ^{nf gf}

Pasta

Ravioli - house-made mushroom and chestnut ravioli, leek and smoked ricotta fondue ^v

Secondi

Dentice - whole snapper, fennel, red onion, orange ^{gf df nf}

Manzo - slow cooked beef short rib, parsnip three ways ^{gf nf}

Carote - roast carrots, balsamic, honey, oregano ^{gf v df nf}

Insalata - butter lettuce, fennel, olive crumb, pecorino, lemon dressing ^{gf v df nf}

Dolce

Bombolone - sugar coated donuts, cinnamon, Limoncello custard ^{v nf}

Tiramisù - estate brandy, chocolate almond praline ^{v nf*}

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

The sweet life calling...

Olivigna Restaurant | Distillery | Cellar Door

