



Large Group Menu – Spring/Summer

For groups of 10 or more - \$80pp

Anna's Sharing Feast - We'll present your table with 4 courses of Anna's favourite dishes to share.

or

3 course set menu - Enjoy a sharing Antipasti, followed by your choice of one Secondi and one Dolce from the below selection.

Antipasti

Sharing antipasti - Anna's choice of entrees to share

Secondi

Pesce - whole baked market fish, fennel, radish, watercress^{gf nf}

Gnocchi - beetroot gnocchi, gorgonzola cream, walnuts^{gf v}

Maiale - grilled pork loin, green asparagus, blueberry sauce^{gf df}

Agnolotti - slow cooked beef, saffron crema^{nf}

Tagliatelle nero - squid ink pasta, chilli, garlic, lemon, cuttlefish, prawn^{df gf* nf}

Dolce

Tiramisù - espresso soaked sponge, cocoa, estate brandy^{nf}

Torta di noci - walnut tart, salted caramel sauce

Formaggi - specialty cheese, lavosh and pickled fruit^{nf* gf*}

gf Gluten free | df Dairy free | v Vegetarian | vgn Vegan | nf Nut Free | * Can be adapted.
Public Holidays – a 15% surcharge applies. Thank-you for understanding

The sweet life calling...
Olivigna Restaurant | Distillery | Cellar Door

