



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 gf nf df}

Salumi - artisan meats with pickles ^{df nf gf}

Fiori di latte - prosciutto di Parma, cantaloupe jam, fiori di latte, crostini ^{gf* nf}

Primi

Arancini - San Marzano tomato, saffron, taleggio, salsa verde ^{v nf}

Polpo - braised and marinated octopus ^{gf df}

Fiori di zucchini fritti - tempura battered, fried zucchini flowers, romesco sauce ^{df vgn}

Pasta

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

Secondi

Pesce - barramundi, macadamia, beetroot, lemon myrtle, fennel, cauliflower, vanilla ^{gf nf*}

Pollo - marinated half chicken, eggplant caponata ^{gf df}

Maiale - Berkshire pork belly, charred radicchio, apple, pangrattato crackle ^{nf df gf*}

Cavolfiore - slow cooked half cauliflower, patty pan squash, salsa verde ^{gf df vgn nf}

Dolce

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

Torta di noci - walnut tart, salted caramel sauce

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

