



### Large Group Menu – Autumn

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

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**Sharing antipasti** - Anna's choice of entrees to share

#### Secondi

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**Pesce** - barramundi, macadamia, beetroot, lemon myrtle, fennel, cauliflower, vanilla <sup>gf nf\*</sup>

**Gnocchi Nero** - ricotta, spinach, basil cream, house dried Roma tomato <sup>gf v nf</sup>

**Maiale** - Berkshire pork belly, charred radicchio, apple, pangrattato crackle <sup>nf df gf\*</sup>

**Caramelle** - pasta filled with smoked brisket, Maffra cheese, eggplant, chipotle passata, fried shallots <sup>nf</sup>

**Scialatielli** - pasta with clams, mussels, king prawns, cherry tomato, zucchini, chilli, herbs <sup>nf df gf\*</sup>

#### Dolce

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**Tiramisù** - espresso soaked sponge, cocoa, estate brandy <sup>nf</sup>

**Bombolone** - limoncello curd, hazelnut chocolate, beetroot & cinnamon sugar <sup>v</sup>

**Formaggi** - specialty cheese, house-made lavosh, Davidson plum jam, drunken wild figs <sup>nf\* gf\*</sup>

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

