



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 a 5-course Italian feast hand selected by our Executive Chef and presented to the center of the table for all to enjoy. 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}

Stracciatella - creamy mozzarella, cantaloupe jam, pomegranate, cumin, mint, house baked potato focaccia ^{v nf gf*}

Primi

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

Fungo e salvia fritte - tempura battered king mushroom, sage, truffle skordalia ^{df v vgn}

Pasta

Gnocchi - ricotta and pumpkin gnocchi, brown butter sauce, amaretti, kale, goats' cheese ^{gf v nf*}

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

