



5 Course Sharing – SAMPLE MENU

Feasting menus are at the heart of our Italian culture and best enjoyed in the comfort of our private spaces, La Cantina or Under the Vines. 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. \$110 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*}

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

Primi

Pizza - Our signature Margherita pizza made with sourdough base, tomato passata, buffalo mozzarella and fresh basil

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*}

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

Patate - potatoes, garlic and rosemary ^{v df nf gf}

Insalata - radicchio, baby cos, green beans, shallots, raspberry and Dijon mustard dressing ^{gf v df nf}

Dolce

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

Bombolone - Arancia curd, hazelnut chocolate, peach chutney, cinnamon sugar ^{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

