



Large Group Menu – Summer
For groups of 10 or more - \$90pp

3 course set menu - Enjoy a sharing antipasti, followed by your choice of one secondi and one dolce from the below selection.

or

Italian Sharing Feast - Chef's Selection. Enjoy our 4 course Italian sharing feast of antipasti, pizza & pasta, secondi & contorni, dolce.

Antipasti

Sharing antipasti – Chef's choice of entrees to share

Secondi

Pesce - barramundi, cannellini beans, cherry tomato and spicy 'nduja vellutata, roasted capsicum ^{nf gf df}

Porchetta - pork belly Roman style, green apple and vanilla purée, balsamic glazed fennel, charred broccolini, thyme jus ^{nf df gf*}

Agnello - slow cooked lamb shank, fava bean purée, Mediterranean vegetable caponata, thyme jus ^{gf nf df}

Tortelloni - pasta filled with lemon and ricotta, cherry tomato, rocket and basil pesto, herbs ^{v nf}

Linguine - crab meat, cherry tomatoes, garlic, chilli oil, bouillabaisse, parsley, bottarga roe ^{df nf gf*}

Dolce

Caffè - espresso mascarpone mousse, Marsala sponge cake ^{nf gf*}

Bombolone - Italian sugar donuts, seasonal berries, crème patisserie ^{v nf}

Formaggi - specialty cheese, lavosh, Davidson plum jam, drunken wild figs ^{v 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

