



**Large Group Menu – Autumn**  
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, cauliflower purée, cherry tomato puttanesca, watercress vinaigrette

**Porchetta** - pork belly Roman style, carrot purée, fruit mustard, glazed fennel, thyme jus <sup>nf df gf\*</sup>

**Agnello** - slow cooked lamb shank, polenta chips, braised radicchio in red wine, thyme jus <sup>gf nf df\*</sup>

**Tortelloni** - pasta filled with QLD blue pumpkin, butter sage sauce, amaretti <sup>v</sup>

**Linguine** - crab meat, cherry tomatoes, garlic, chilli oil, bouillabaisse, parsley, bottarga roe <sup>df nf gf\*</sup>

**Dolce**

**Caffè** - espresso mascarpone mousse, Marsala sponge cake <sup>nf gf\*</sup>

**Bombolone** - Italian sugar donuts, seasonal berries, crème patisserie <sup>v nf</sup>

**Formaggi** - specialty cheese, lavosh, Davidson plum jam, drunken wild figs <sup>v 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

