

FUNCTION

ANTIPASTO \$50 PER PLATTER

Great to share between 4-6 guests.

A selection of shared plates showcasing amazing produce. Served with Carta di Musica, Grissini & Sourdough.

Salumi Plate

San Danielle Prosciutto, Salami, Bresaola with House Pickled Vegetables & Pecorino

Cheese Plate

Local Cheddar, Gorgonzola, Goats Cheese, Balsamic Walnuts, Grapes & Fruit toast (v)

Antipasto Plate

Marinated Olives, White Bean Dip, Artichoke, Peppers, Salami

PIZZA BOX PARTY (3 PIZZAS)\$70

3 Organic Flour Base Pizzas (8 slices per Pizza) with Local Tomato, and Local Mozzarella.

Please select from the below toppings;

Marinara

No Cheese, Tomato, Anchovy, Capers, Olives, Oregano & Extra Virgin Olive Oil

Sorbello

Marinated Sorbello Family Tomatoes, Garlic, Basil & Mozzarella

Verdura Suprema 2.o.

Mushroom, Agrodolce Capsicum, Artichoke, Olive & Spinach

Salumi Anton

Birkshire Leg Ham, Pancetta, Smoked Pineapple & Mozzarella

Funghetto Superstar

Spicy Sausage, Mushroom, Fermented Chilli & Garlic

PANINI PIATTI \$70 PER PLATTER OF 10

Soft milk Panini with assorted fillings. Served on platters of 10. Please select 1 of the below fillings per platter;

King Prawn, Tarragon, Lemon, Aioli.

Chicken 'Cotsu', Cabbage & BBQ Sauce.

Kurobuta Ham, Cheese, Pickles.

Roasted Peppers, Ricotta, Basil, Walnut. (v)

INSALATA \$30

Serves 6-8 as a side. \$30 per salad platter.

Insalata Cesare

Baby Gem Lettuce, Caesar Dressing, Anchovy, Crouton, Egg & Crispy Guanciale

Arrosto Barbabietola

Roasted Baby Beetroot, Balsamic Walnut, Rocket & Fresh Goats Cheese (v)

Panzanella

Sorbello Tomato, Crusty Sourdough, Onion, Red Wine Vinegar, Olive Oil & Herbs (v)

All function platters are to be ordered no less than 72 hours in advance.

Please include final numbers and dietary requirements to ensure we can cater to your group in the best possible way.

Please be sure to let us know if you require any further information on any of these items.