



**For groups of 15 or more the below menu will be offered
and a minimum spend will be required**

(Menu is subject to change and items are subject to seasonal availability)

Feasting menu (price per person)

\$60 for 2 courses

\$72 for 3 courses

Small plates-Your choice of 3 served to the table to share

- Garlic and chilli prawns
- Baked camembert w herb crust
- Pork belly w sauce gribiche
- Pork and veal meatballs in tomato sugo
- Lamb ribs in sticky red wine sauce
- Twice baked goats' cheese soufflé with salsa Verde, pickled beetroot
- Pan fried smoked mozzarella, tomato, and basil
- Smoked salmon croquettes, dill aioli
- Baked scallops, tomato salsa, parmesan/dill crust
- Antipasto selection of cured meats and vegetables (surcharge of \$5pp)

*Large plates- Your choice of either 3 served to the table to share **or** 2 as an alternate drop*

- Pan fried sage gnocchi, cauliflower, pine nuts and currents, truffled pecorino
- Roasted barramundi fillet, green olive Skordalia, tomato salsa
- Orecchiette, with pork and fennel sausage, tomato sugo, buffalo mozzarella,
- Roasted free range chicken, pumpkin, leek, hazelnut
- Slow roasted lamb shoulder, tabouli, turmeric labneh
- 56hr madeira braised beef cheek
- Roasted sirloin served medium, porcini sauce
- Baked mushroom gnocchi with smoked mozzarella
- Spinach and green pea risotto, pancetta crumb

Chef's selection of sides and house made focaccia is included

Dessert-Your choice of 2 to be served as an alternate drop

- Lemon tart and mascarpone
- Dark chocolate terrine, toasted coconut marshmallow
- Baked lemon and blueberry cheesecake
- Cheese plate, fruit, lavosh crackers (surcharge of \$5 pp)

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