

# FUNCTION MENU

TWO COURSE Choice \$86  
THREE COURSE Choice \$105

## Entree

Half a Dozen Oysters Natural *gf*

Spicy Scallop, Salmon Crudo, Cucumber, Dill, Samphire, Horseradish Cream *gf*

Rigatoni, Beef and Pork Ragu, Pappardelle, Parmigiano Reggiano

Smoked Burrata, Prosciutto, Baby Tomatoes, Charred Focaccia, Chimichurri Sauce *gf*

Seared Pork Belly, Braised Lentils, Pancetta, Sweet Shallot Dressing *gf*

## Mains

House Made Gnocchi Gorgonzola Cream, Pear, Endive, Walnuts, Black Pepper

Barramundi, Sauteed Shrimp, Anchovies Butter, Parsley, Capers, Potatoes,  
Red Wine Sauce *gf*

Fillet Beef Bollinger Potatoes, Caramelized Shallot, Watercress, Bone Marrow Sauce *gf*  
(surcharge \$12 per order)

Braised Beef Cheeks Smoked Bacon, Button Mushrooms, Confit Garlic,  
Creamed Mash *gf*  
(surcharge \$12 per order)

Sides: \$13 *gf*

Mixed Leaf Herb Salad Shallot Dressing  
Sautéed Broccolini Herb Garlic Butter  
Alchemy Spiced Chips Roasted Garlic Aioli

## Dessert

Orange, Lemon Tart, Citrus Pearls, Rice Pudding Ice cream, Spiced Meringue

Vanilla Cream Brulee, Rhubarb Compote, White Chocolate Almonds,  
Raspberry Sorbet *gf*

Tiramisu, Hazelnut Praline, Coco Crumble, Dark Chocolate Coffee Ice-cream

Selection of Australian, Italian Cheeses, Apple Chutney, Crackers, Lavoch, House  
Made Bread

Smoked Burrata, Baby Tomatoes, Charred Focaccia, Chimichurri Sauce *gf*