

FUNCTION MENU

TWO COURSE Choice \$89
THREE COURSE Choice \$110

ENTREE

Oysters Natural Lemon Wrap, Palm Sugar, Coriander Dressing *gf*

Scallop and Salmon Ceviche, Cucumber, Dill, Samphire, Horseradish Cream *gf*

Gnocco Fritto, Coppa Salami or Artichoke Cream, Herbed Mozzarella

Rigatoni Pasta, Beef and Veal Ragu, Parmigiano Reggiano

Braised Pork Belly, BBQ Glaze, Cauliflower, Radish Salad *gf*

MAINS

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

Barramundi, Sicilian Olives, Potatoes, Baby Prawns, Parsley, Romesco Sauce *gf*

Quail, Saltimbocca, Prosciutto, Sage Butter, White Wine, Artichoke Puree *gf*

Lamb Loin, Braised Tortellini, Pea and Mint Puree *agf*

Braised Beef Cheeks Smoked Bacon, Button Mushrooms, Confit Garlic, Creamed Mash
gf (surcharge \$11)

SIDES \$13PER SIDE

Sautéed Broccolini, Herb Garlic Butter *agf*

Mixed Leaf Salad, Red Wine Shallot Dressing *gf*

Alchemy Spiced Chips Roasted Garlic Aioli *gf*

DESSERT

Vanilla Crème Brulée, Pistachio Puree, Raspberry Sorbet *agf*

Tiramisu, Hazelnut Praline, Coco Crumble, Dark Chocolate Ice Cream

Chocolate and Caramel Tart, Burnt Honey Ice Cream

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