



Group Booking Form

FIRST NAME	SURNAME		
TELEPHONE	EMAIL		
PREFERRED DATE	PREFERRED TIMES	Option 1:	Option 2:
NUMBER OF ADULTS	NUMBER OF CHILDREN		
OCCASION			

PACKAGE PRICE

3 course Lunch \$59 per person

Please select your two mains and two desserts on the following page

Shared Feast \$70 per person

See next page for menu details

If you would like to bring in your own cake \$2.50 cakeage will be added to the final bill based on the number of guests attending. Large groups will be accommodated across multiple tables. No additional seating or tables will be offered for decoration or storage.

DIETARY REQUIREMENTS

PAYMENT TERMS

Group bookings are required to provide credit card details to secure the reservation.

NAME	TYPE OF CARD <input type="checkbox"/> Visa <input type="checkbox"/> Mastercard <input type="checkbox"/> Amex		
CARD NUMBER	The card will be processed over the phone. Do not enter your card number.	EXPIRY	CCV
SIGNATURE	DATE		



Terrace Shared Feast

\$70pp

Starters

ARANCINI DEL GIORNO arancini of the day with homemade sauce

FRITTO MISTO prawns / whitebait / squid / confit garlic aioli / crispy herbs

GNOCCO FRITTO mortadella / salami / home-made fig chutney

Mains

WAGYU RUMP salsa verde / truffled polenta

MUSHROOM RISOTTO mascarpone / fresh herbs

HERB CRUST BAKED SALMON parsley potato / anchovy mayonnaise

INSALATA VERDE mixed leaves / cucumber / onion / lemon

Dessert

LEMON CAKE lavender / mascarpone

TIRAMISU

3 Course Menu

\$59pp

Starter to Share

(1 between 3)

ANTIPASTO MISTO shared board - prosciutto / sopressa / mortadella /
homemade pickles / olives / chargrilled bread

Mains

(a choice of two items to be served alternately)

BUCCATINI AL PROSCIUTTO

bucatini with prosciutto ragu, tomato, salami crumb, pecorino

LINGUINE AL FUNGHI

parsley linguini with wild mushrooms, grana padano, cavolo nero

RISOTTO CON CAPESANTE

risotto with scallop, saffron, peas

SPAGHETTI CON PECORINO E TARTUFATO

spaghetti with pecorino, pepper and truffle

PANCETTA DI MAIALE

confit pork belly with carrot, broad bean, walnut vinaigrette

PESCE CON PISELLI

barramundi with crushed peas, kale, crème fraiche

FILETTO DI MANZO

250gm beef top striploin, broccolini, potato, salsa verde

gluten-free pasta available on request

Dessert

(a choice of two items to be served alternately)

TIRAMISU

mascarpone, coffee, ladyfingers, cocoa

TORTA AL LIMONE

warm lemon & lavender cake, almond mascarpone

SEMIFREDDO AL CIOCCOLATO FONDENTE

dark chocolate parfait, cinnamon crumb, strawberry sorbet