

La Cantina

GROUP SET MENU \$70 PP

(Minimum groups of 8, pre-order essential)

ENTREE

(Choose One)

BURRATA (V)(GF) 🥒

with heirloom tomatoes & basil pesto

ARANCINI (V)

crumbed porcini risotto balls, aioli, lemon & parsley

ANTIPASTO

Prosciutto di Parma, Sopressa, Mortadella, marinated olives, giardiniera & rosemary, sea salt Focaccia

MAIN

(Choose One)

GNOCCHI

with slow cooked tomato beef ragu, Grana Padano & rosemary

FETTUCCINE (V) 🌿

fresh fettuccine pasta with seasonal mushrooms, zucchini, tossed with house made basil pesto & pangrattato

RISOTTO ZAFFERANO (V)(GF)

saffron risotto, stracciatella cheese, sauteed seasonal mushrooms & crispy kale

MILANESE CRUMBED PORK CUTLETA

crumbed pork cutlet served with pickled fennel, rocket, lemon & pineapple chilli agro dolce

SPATCHCOCK "DIAVOLA" (GF)(DF) 🌿

partially deboned spatchcock brushed with signature chilli paste and oven baked, served with crispy chat potatoes, green chilli & salmoriglio dressing

DESSERT

(Choose One)

TIRAMISU (V)

layered with mascarpone, espresso soaked savoiardi biscuits and dark chocolate ganache

CANNOLI (V) 🥒

filled with ricotta cream and candied fruits sealed with toasted pistachio, with lemon sorbet

TRIO DI SORBETTI (V)(GF)(DF) 🥒

three flavours of sorbets, with almond crumble

AFFOGATO (V)(GF)

espresso, vanilla bean gelato, Frangelico liqueur