

MEZZALIRA RISTORANTE

3 Course Menu

PRIVATE DINING ROOM
FUNCTION MENU

\$115 pp

ANTIPASTI

Wood Baked Rosemary and Sea Salt Focaccia 10

Marinated Olives 11

Sydney Rock Oysters, Peach Bellini Granita and Salmon Roe 6 ea

Affettati - Selection of Cured Meats and Provolone Cheese 19pp

ENTRÉE – [Choose 1]

Duck Liver Parfait, Pink Peppercorn, Moscato Gelatina and Crostini

Fillet of Beef Carpaccio, Salsa Verde, Testun al' Barolo and Baby Caper

Grilled Abrolhos Island Octopus, Smoked Nicola Potato, Black Olive, Pomodorini and Basil

Wood Baked Eggplant Parmigiana

MAIN – [Choose 1]

Tortellini di Zucca - Buffalo Milk Ricotta, Pumpkin, Leek, and Burnt Sage Butter

Rigatoni, Flinders Island Lamb, Tomato and Red Wine Ragu, Pecorino

Slow Cooked Duck Leg, Crisp Pancetta, Cannellini Beans and Marsala Baby Carrots

Rangers Valley 150 Day Grain Fed MBS +2 Pepper Crusted Fillet of Beef 'Tagliata', Cauliflower,
Balsamic Baby Beetroot and Horseradish

Market Fish of the Day

DOLCI – [Choose 1]

Tiramisu

Sicilian Cannoli, Ricotta, Chocolate and Orange

Amadei Chocolate Torte, Salted Caramel and Poached Quince

Caramelised Lemon Tart, Mascarpone Sorbet and Mixed Berry Compote

SIDES

Cos, Radicchio and Peach Salad 14

Baked Rosemary Potatoes 14

Green Bean and Almond 'Aaglio e olio' 14

NO BYO

Menu may change according to availability and seasonal produce

MEZZALIRA RISTORANTE

4 Course Menu

PRIVATE DINING ROOM
FUNCTION MENU

\$139 pp

Assaggini

Sydney Rock Oysters, Peach Bellini Granita and Salmon Roe 6 ea
Selection of Cured Meats, Provolone Cheese and Marinated Olives 19pp

ANTIPASTI – [Shared]

Wood Baked Rosemary and Sea Salt Focaccia
Fillet of Beef Carpaccio, Salsa Verde, Testun al' Barolo and Baby Caper
Wood Baked Eggplant Parmigiana

ENTRÉE – [Choose 1]

Duck Liver Parfait, Pink Peppercorn, Moscato Gelatina and Crostini
Tortellini di Zucca - Buffalo Milk Ricotta, Pumpkin, Leek, and Burnt Sage Butter
Grilled Abrolhos Island Octopus, Smoked Nicola Potato, Black Olive, Pomodorini and Basil

MAIN – [Choose 1]

Risotto – Zucchini Flower, Saffron, Stracciatella and Soft Herb Gremolata
Slow Cooked Duck Leg, Crisp Pancetta, Cannellini Beans and Marsala Baby Carrots
Rangers Valley 150 Day Grain Fed MBS +2 Pepper Crusted Fillet of Beef 'Tagliata', Cauliflower,
Balsamic Baby Beetroot and Horseradish
Market Fish Of The Day

DOLCI – [Choose 1]

Tiramisu
Sicilian Cannoli, Ricotta, Chocolate and Orange
Amadei Chocolate Torte, Salted Caramel and Poached Quince
Caramelised Lemon Tart, Mascarpone Sorbet and Mixed Berry Compote

SIDES

Cos, Radicchio and Peach Salad 14
Baked Rosemary Potatoes 14
Green Bean and Almond 'Aaglio e olio' 14

NO BYO

Menu may change according to availability and seasonal produce