

MEZZALIRA RISTORANTE

3 Course Menu

PRIVATE DINING ROOM
FUNCTION MENU

\$115 pp

ANTIPASTI

Wood Baked Rosemary and Sea Salt Focaccia 11

Wood Baked Rosemary and Sea Salt Focaccia, Whipped Ricotta and Chestnut Honey 16

Marinated Olives 11

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

Affettati - Selection of Cured Meats and Provolone Cheese 20pp

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]

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

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

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

Ligurian Honey and Vanilla Bean Pannacotta, Red Wine Plum, Amaretto Crumble

Amadei Chocolate Torte, Salted Caramel and Poached Quince

Caramelised Lemon Tart, Vanilla Bean Mascarpone and Citrus Compote

SIDES

Cos, Radicchio and Peach Salad 14

Baked Rosemary Potatoes 14

Green Bean and Almond 'Aglio e olio' 14

Spinach *saltati* and Chilli 14

NO BYO

Menu may change according to availability and seasonal produce

MEZZALIRA RISTORANTE

Sharing Menu

PRIVATE DINING ROOM
FUNCTION MENU

\$135 pp

ANTIPASTI – [Shared]

Afetatti – Selection of Cured Meats

Wood Baked Rosemary Focaccia, Whipped Ricotta and Chestnut Honey

Wood Baked Eggplant Parmigiana

PRIMI – [Shared]

Zucchini Flowers in Pastella

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

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

SECONDI – [Shared]

Market fish of the day

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

DOLCI

Tiramisu

SIDES

Cos, Radicchio and Peach Salad 14

Baked Rosemary Potatoes 14

Green Bean and Almond 'Aglio e olio' 14

Spinach *saltati* and Chilli 14

NO BYO

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MEZZALIRA RISTORANTE

PRIVATE DINING ROOM
FUNCTION MENU

Tasting Menu 125pp
Whole table only

Matching Wines 65pp

Wood Baked Rosemary Focaccia, Whipped Ricotta and Chestnut Honey

Smoked Swordfish Crudo, Pink Peppercorns, Crisp Sage and Lemon Oil

2022 Spinifex Grenache Cinsault, Barossa Valley, South Australia

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

2021 Matteo Braidot Pinot Grigio, Friuli Venezia Giulia, Italy

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

2021 Pra Otto Soave Classico, Veneto, Italy

Saffron Risotto, Veal Osso Bucco Ragu *al Vino Rosso* and Soft Herb Gremolata

2020 Babo Nero d'Avola, Sicilia, Italy

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

2016 Oddfellows Shiraz, Langhorne Creek, South Australia

Tira Mi Su

2015 Michel et Marie Nehme Vineyard Botrytis Semillon, Riverina, New South Wales

NO BYO

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