

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]

Pasta of the Day

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

Grass Fed Sovereign Lamb Rump, Spinach 'Farrotto', Tomato and Mint Salsa Verde

220g Fillet Of Beef 'Tagliata' Cauliflower, Balsamic Baby Beetroot and Horseradish – Rangers Valley, NSW

Market Fish of the Day

DOLCI – [Choose 1]

Tiramisu

Ligurian Honey and Vanilla Bean Pannacotta, Red Wine Quince, Honeycomb

Amadei Chocolate Torte, Salted Caramel Pistachio and Mint

Caramelised Lemon Tart, Mascarpone Sorbet and Rhubarb

SIDES

Cos, Radicchio and Peach Salad 16

Baked Rosemary Potatoes 15

Broccolini, Chilli and Pangrattato 16

Green Bean and Almond 'Aglio e olio' 16

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]

Calamari Fritti and Meyer Lemon Maionese

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

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

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 16

Baked Rosemary Potatoes 15

Broccolini, Chilli and Pangrattato 16

Green Bean and Almond 'Aglio e olio' 16

NO BYO

Menu may change according to availability and seasonal produce

MEZZALIRA RISTORANTE

PRIVATE DINING ROOM
FUNCTION MENU

Tasting Menu 130pp
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 Scallops, Celeriac and Saffron 'agro-dolce'
2021 Matteo Braidot Pinot Grigio, Friuli Venezia Giulia, Italy

Tortellini di Zucca – Buffalo Milk Ricotta, Pumpkin, Leek and Burnt Sage Butter
2022 Pra Otto Soave Classico, Veneto, Italy

Risotto 'ai funghi', Porcini, Portobello and Wild Mushroom, Ricotta Salata
2021 Zaccagnini il Vino dal Tracelto Montepulciano d'Abruzzo DOC, Abruzzo, Italy

Pepper Crusted Rangers Valley Fillet of Beef 'Tagliata', Cauliflower, Balsamic Baby Beetroot and Horseradish
2016 Oddfellows Shiraz, Langhorne Creek, South Australia

Tira Mi Su
2016 Michel et Marie Nehme Vineyard Botrytis Semillon, Riverina, New South Wales

NO BYO

Menu may change according to availability and seasonal produce