

MEZZALIRA RISTORANTE

3 Course Menu

PRIVATE DINING ROOM
FUNCTION MENU

\$115pp

ANTIPASTI

Wood Baked Rosemary and Sea Salt Focaccia 12

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

Fried Olasagasti Anchovy fillets and Sage in Pastella (4) 18

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, Fried baby Caper, Salsa Verde and Testun al' Barolo

Southern Calamari Fritti and Meyer Lemon Maionese

Wood Baked Eggplant Parmigiana

MAIN – [Choose 1]

Pasta of the Day

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

Slow Cooked Duck Leg, Crisp Pancetta, Balsamic Cherry Glaze and Spinach Farrotto

220g Fillet Of Beef 'Tagliata' Celeriac and Horseradish, Rosemary Wine Jus –Rangers Valley, NSW

Market Fish of the Day

DOLCI – [Choose 1]

Tiramisu

Ligurian Honey and Vanilla Bean Pannacotta, Spiced Poached Pear, Honeycomb

Amadei Chocolate Torte, Salted Caramel Pistachio and Mint

Caramelised Lemon Tart, Mascarpone Sorbet and Passionfruit

SIDES

Cos 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, Fried baby Caper, Salsa Verde and Testun al' Barolo

SECONDI – [Shared]

Market fish of the day

220g Fillet Of Beef 'Tagliata' Celeriac and Horseradish, Rosemary Wine Jus –Rangers Valley, NSW

DOLCI

Tiramisu

SIDES

Cos and Pear 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

Grilled Abrolhos Island Scallops, Celeriac and Blood Orange 'agro-dolce'
NV Ziro Prosecco Brut DOC, Veneto, Italy

Tortellini di Zucca – Buffalo Milk Ricotta, Pumpkin, Leek and Burnt Sage Butter
2021 Matteo Braidot Pinot Grigio, Friuli Venezia Giulia, Italy

Lobster, Saffron and Thyme Risotto
2021 Pra Otto Soave Classico, Abruzzo, Italy

220g Fillet Of Beef 'Tagliata' Celeriac and Horseradish, Rosemary Wine Jus –Rangers Valley, NSW
2016 Oddfellows Shiraz, Langhorne Creek, South Australia

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

NO BYO

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