

MEZZALIRA RISTORANTE

3 Course Menu

PRIVATE DINING ROOM or
FUNCTION MENU

\$115 pp

ANTIPASTI – *Supplementary*

Wood Baked Rosemary and Sea Salt Focaccia 14

Wood Baked Rosemary and Sea Salt Focaccia, Whipped Ricotta and Chestnut Honey 17

Marinated Olives 11

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

Affettati - Selection of Cured Meats and Pickles 21pp

ENTRÉE – *Choice of*

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 – *Choice of*

Pasta of the Day

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

Agro-Dolce Glazed Duck Legs, Pancetta, Cavolo Nero and Parsnip

220g Pepper Crusted Rangers Valley Fillet of Beef 'Tagliata', Cauliflower, Horseradish and Red
Wine Jus

Market Fish of the Day

DOLCI – *Choice of*

Tiramisu

Amedei Tuscan Chocolate Torte and Honeycomb Gelato

Caramelised Lemon Tart, Vanilla Bean Mascarpone and Quince

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

3 COURSE GROUP MENU

(Whole Table Only)

\$90 pp

STUZZICHINI

(Supplementary)

Marinated Olives 11

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

ANTIPASTO – *Shared*

Wood Baked Rosemary and Sea Salt Focaccia

Prosciutto San Daniele 24 Month

Native Pepperberry Salumi

Calamari Fritti and Meyer Lemon Maionese

PRIMI – *Choice of*

Duck Liver Parfait, Pink peppercorn, Moscato Gelatina and Crostini

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

Wood Baked Eggplant Parmigiana

SECONDI – *Choice of*

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

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

Pepper Crusted Rangers Valley Fillet of Beef 'Tagliata', Cauliflower, Horseradish and Red Wine Jus

DOLCI

(Supplementary)

Tiramisu 17

Meringue, Rhubarb, Strawberries and Cream 18

Caramelised Lemon Tart, Vanilla Bean Mascarpone and Quince 18

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