

SET MENU

VEGETARIAN OPTIONS AND OTHER DIETARY REQUIREMENTS ARE AVAILABLE ON REQUEST.
SET MENU APPLIES TO GROUP BOOKINGS OF 10+ PEOPLE WITH MAINS PRE-ORDERED.

MENU OPTION 1 – \$50 PER PERSON

ON YOUR ARRIVAL

WARM MARINATED MIXED OLIVES
with grissini & pecorino cheese (GF)

&

**ROASTED GARLIC, TOMATO & BASIL
BRUSCHETTA (V)**

SHARED IN THE MIDDLE

ANTIPASTO BOARD
*serrano, fennel salami, marinated vegetables,
caprese salad (GF)*

&

CHICKEN LIVER PARFAIT
*served with crispy bread, onion chutney,
djon mustard*

&

ARANCINI
*saffron risotto, pork shoulder ragout,
provolone cheese*

OR

ARANCINI
saffron risotto, mushrooms & 4 Cheese (V)

&

WAGYU BEEF & PORK MEATBALLS
served with spicy sugo

OR

OVEN ROASTED ITALIAN SAUSAGE
capsicum, thyme, olives (GF)

MAINS

To be pre-ordered

RISOTTO MUSHROOMS WITH CRISPY ENOKI
shaved pecorino, truffle oil (V) (GF)

**OVEN ROASTED SPATCHCOCK
"ALLA DIAVOLA"**
capsicum caponata, salmoriglio (GF)

CASERECCE PASTA
with lamb shank ragout, herbs, pecorino cheese

GRILLED BARRAMUNDI FILLET
*with cawliflower puree, shaved fennel & radish
salad (GF)*

SLOW COOKED PORCHETTA
with sautéed vegetables, jus (GF)

SIDES

ROAST POTATOES
with herbs and garlic

&

MIXED LEAF SALAD
with shaved vegetables

YORK

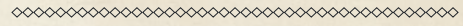
- TRADING & GO -

We use only fresh seasonal products. As such, the menu will be subject to changes depending on produce availability.

SET MENU

VEGETARIAN OPTIONS AND OTHER DIETARY REQUIREMENTS ARE AVAILABLE ON REQUEST.
SET MENU APPLIES TO GROUP BOOKINGS OF 10+ PEOPLE WITH MAINS PRE-ORDERED.

MENU OPTION 2 - \$40 PER PERSON OR \$35 FOR JUST TWO PLATTERS



ON YOUR ARRIVAL

WARM MARINATED MIXED OLIVES
with grissini & pecorino cheese (GF)

&

**ROASTED GARLIC, TOMATO & BASIL
BRUSCHETTA (V)**

SHARED IN THE MIDDLE

ANTIPASTO BOARD
*serrano, fennel salami, marinated vegetables,
caprese salad (GF)*

&

ARANCINI
*saffron risotto, pork shoulder ragout,
provolone cheese*

OR

ARANCINI
saffron risotto, mushrooms & 4 Cheese (V)

&

WAGYU BEEF & PORK MEATBALLS
served with spicy sugo

OR

OVEN ROASTED ITALIAN SAUSAGE
capsicum, thyme, olives (GF)

SHARED MAINS PLATTERS

Choose up to 3 platters

RISOTTO MUSHROOMS WITH CRISPY ENOKI
shaved pecorino, truffle oil (V) (GF)

**OVEN ROASTED SPATCHCOCK
"ALLA DIAVOLA"**
capsicum caponata, salmoriglio (GF)

CASERECCE PASTA
with lamb shank ragout, herbs, pecorino cheese

SLOW COOKED PORCHETTA
with sautéed vegetables, jus (GF)

SIDES

ROAST POTATOES
with herbs and garlic

&

MIXED LEAF SALAD
with shaved vegetables

YORK

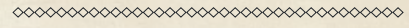
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NIBBLES FOR GROUP (MIN. 10 PEOPLE)



OPTION 1

\$20 PER PERSON

WARM MARINATED MIXED OLIVES
with grissini & pecorino cheese (GF)

&

**ROASTED GARLIC, TOMATO & BASIL
BRUSCHETTA (V)**

&

TACOS SHREDDED CHICKEN
Corn Salsa, chimichurri

&

ARANCINI
*saffron risotto, pork shoulder ragout,
provolone cheese*

OR

ARANCINI
saffron risotto, mushrooms & 4 Cheese (V)

&

THICK CUT FRIES
Chipotle Mayo, aioli

OPTION 2

\$25 PER PERSON

ANTIPASTO BOARD
*serrano, fennel salami, marinated vegetables,
caprese salad (GF)*

&

CHERRY TOMATOES
prosciutto & mozzarella bruschetta

OR

MUSHROOM BRUSCHETTA
with shaved parmesan & truffle oil (V)

&

ARANCINI
*saffron risotto, pork shoulder ragout &
provolone cheese*

OR

ARANCINI
saffron risotto, mushrooms & 4-cheese (V)

&

LIGHTLY FRIED CALAMARI
*semi dried tomatoes, chilli, herbs with zesty aioli
(GF on request)*

OR

OVEN ROASTED ITALIAN SAUSAGE
capsicum, thyme, olives (GF)

&

THICK CUT FRIES
chipotle mayo, aioli

YORK

- TRADING & GO -

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