

Function menu at Mercato e Cucina

\$ 60

Entrees to share:

- *Garlic & Herb crust*
- *San Daniele prosciutto board with Marinated olives & Italian cheese*
- *Lightly fried calamari*

Mains choice of:

- *Handmade potato Gnocchi or Vialone Nano rice with mix wild Imported Italian
Mushroom, Guanciale, dry herb ricotta & rosemary*
- *Fish of the day served with daily condiments*
- *Black Angus beef sirloin, mash potato, roasted heirloom carrots, jus*

Sides to share:

- *Italian classic mix salad*
- *Shoestring fries*

\$ 75

Entrees to share:

- *Garlic & Herb crust*
- *San Daniele prosciutto board with Marinated olives & Italian cheese*
- *Lightly fried calamari*
- *Imported Buffalo Mozzarella*
- *Assorted Pizza*

Mains choice of:

- *Handmade potato Gnocchi or Vialone Nano rice with mix wild Imported Italian
Mushroom, Guanciale, dry herb ricotta & rosemary*
- *Fish of the day served with daily condiments*
- *Black Angus beef sirloin, mash potato, roasted heirloom carrots, jus*
- *Kurobuta twice cooked crispy pork belly, fresh pomegranate seeds, leks puree' &
grill asparagus*

Sides to share:

- *Italian classic mix salad*
- *Shoestring fries*

Dessert to share

- *Homemade Biscotti*

\$ 95

Entrees to share:

- *Garlic & Herb crust*
- *San Daniele prosciutto board with Marinated olives & Italian cheese*
- *Lightly fried calamari*
- *Imported Buffalo Mozzarella*
- *Pasta Platters (ask to our event organizer for the options)*

Mains choice of:

- *Fish of the day served with daily condiments*
- *Black Angus beef sirloin, mash potato, roasted heirloom carrots, jus*
- *Kurobuta twice cooked crispy pork belly, fresh pomegranate seeds, leks puree' & grill asparagus*
- *Overnight cooked Murray River Lamb Rump, celeriac puree', pumpkin gnocchi, goat cheese & jus*

Sides to share:

- *Italian classic mix salad*
- *Shoestring fries*

Dessert to share

Choice between dessert platter or cheese platter