

# MERCATO e CUCINA

**\$ 50** per person

## **Entrees to share:**

- *Mix cured meats, Italian cheese, vegetables & Italian olives*
- *Assorted pizza*

## **Mains to share:**

- *Pasta platters, choose 2 option from yhe selection below:*

*1 Alla Norma ( eggplant, dry ricotta & napoletana sauce )*

*2 Bolognese ( meat ragout & parmigiano cheese )*

*3 Sorrentina ( Napoletana sauce & buffalo mozzarella cheese )*

*4 Pesto Trapanese ( almond, semi dry tomato, basil & parmigiano )*

*5 Zucchine e Pancetta*

*6 Alla Puttanesca ( napoletana sauce, olives, anchovies & capers )*

*7 Con le Sarde ( sardines, Spanish onion, capers, bread crumb & white wine )*

*8 Amatriciana ( napoletana sauce, pancetta & pecorino cheese )*

## **Sides to share:**

- *Italian mix salad*
- *Shoestring fries*

# MERCATO e CUCINA

**\$ 60** per person

## ***Entrees to share:***

- *Garlic & Herb crust*
- *Mix cured meats, Italian cheese, vegetables & Italian olives*
- *Lightly fried calamari served with homemade aioli sauce*

## ***Mains choice of:***

- *Homemade maccheroncini, slow cooked lamb ragout, 'Nduja & black olives*
- *Fish of the day served with daily condiments*
- *Riverina scotch fillet, fresh rocket, parmigiano & balsamic reduction*

## ***Sides to share:***

- *Italian mix salad*
- *Shoestring fries*

# MERCATO e CUCINA

**\$ 75** per person

## **Entrees to share:**

- *Garlic & Herb crust*
- *Mix cured meats, Italian cheese, vegetables & Italian olives*
- *Lightly fried calamari served with homemade aioli sauce*
- *Baked Italian Tomino cheese served with sautéed mushrooms*
- *Assorted pizza*

## **Mains choice of:**

- *Homemade maccheroncini, slow cooked lamb ragout, 'Nduja & black olives*
- *Fish of the day served with daily condiments*
- *Riverina scotch fillet, fresh rocket, parmigiano & balsamic reduction*
- *Twice cooked crispy skin Kurobuta Pork belly, carrot puree, heirloom beetroot & apple*

## **Sides to share:**

- *Italian mix salad*
- *Shoestring fries*

# MERCATO e CUCINA

**\$ 90** per person

## **Entrees to share:**

- *Garlic & Herb crust*
- *Mix cured meats, Italian cheese, vegetables & Italian olives*
- *Lightly fried calamari served with homemade aioli sauce*
- *Baked Italian Tomino cheese served with sautéed mushrooms*
- *platters of homemade maccheroncini with slow cooked lamb ragou, “Nduja & black olives*

## **Mains choice of:**

- *13HRS slow cooked lamb shoulder, parsnip puree, cavolo nero, roasted cauliflower & jus*
- *Fish of the day served with daily condiments*
- *Riverina scotch fillet, fresh rocket, parmigiano & balsamic reduction*
- *Twice cooked crispy skin Kurobuta Pork belly, carrot puree, heirloom beetroot & apple*

## **Sides to share:**

- *Italian mix salad*
- *Shoestring fries*

## **Dessert to share:**

- *Choice between dessert platter or cheese platter*

# MERCATO e CUCINA

## ***Kids menu***

**\$ 25** per person

### ***Entrées choice of***

- *Penne with Bolognese sauce*
- *Penne with napoletana sauce*

### ***Mains choice of***

- *Chicken schnitzel & chips*
- *Fried calamari & chips*
- *Kids margherita pizza*

## ***Kids menu all to share***

***This menu can be apply only for table of all kids and a minimum of 8***

**\$ 30** per person

- *Margherita pizza*
- *Penne with napoletana sauce or Bolognese sauce*
- *Chicken schnitzel or fried calamari*
- *Fries*
- *scoop of homemade vanilla gelato as dessert with chocolate sauce*