



\$60 GROUP BAR & DINING MENU

ANTIPASTI

to share

Charcuterie

*organic bread / fruit preserves / white truffle honey / San Daniele prosciutto / salame felino / mortadella / 24 months Parmigiano Reggiano / burrata / Asiago / marinated Italian olives*

Bruschetta

*toasted homemade bread / diced tomatoes / basil / extra virgin olive oil / aged Modena balsamic vinegar*

MAINS

choice of ..

Potato Gnocchi (v)

*four cheese fondue / black truffle sauce / crispy sage*

Tagliatelle Bolognese

*24 hours slow cooked beef ragu / Parmigiano Reggiano cheese*

Margherita Pizza (v)

*organic tomato sauce / mozzarella / fresh basil*

Napoli Pizza

*organic tomato sauce / mozzarella / anchovies / black olives / capers / oregano*

Arrabbiata Pizza

*organic tomato sauce / mozzarella / hot salami / chili*

Capricciosa Pizza

*organic tomato sauce / mozzarella / ham / mushrooms / artichokes / black olives / cacciatore salami*

Ortolana Pizza (v)

*organic tomato sauce / mozzarella / capsicum / zucchini / eggplant / cherry tomatoes*

Mixed Leaf Salad (to share)

DESSERT

Sorbet of the Day



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\$79 SHARING MENU

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STARTERS

*Bruschetta*

*stracciatella / sun dried tomato / aged balsamic vinegar*

*Beef Carpaccio*

*sl iced wagyu beef fillet / mustard and cream fresh emulsion / Amazonian baby peppers / Baby leaves / hazelnuts*

*Tuna*

*seared ruby tuna / Sesame seeds crust / Shaved fennel / Snow peas / Marinated artichokes / Citrus dressing / Pistachio crumb*

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PASTA

*Potato Gnocchi*

*homemade potato gnocchi / saffron butter / zucchini flowers / crispy guanciale*

*Tagliatelle*

*homemade egg tagliatelle pasta / slow cooked lamb ragu / spinach / truffle pecorino cheese*

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MAINS

*Slow Roasted Lamb Shoulder*

*sweet potato puree / balsamic baby onions / lamb jus*

*King Prawns*

*grilled king prawns / shaved fennel and red onion salad / salmoriglio dressing / Sicilian olives*

*Mix Leaf Salad*

*cherry tomatoes / Lemon oil dressing*

*Roasted Potatoes*

*sicilian sea salt / Rosemary*

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DESSERT

Sorbet of the day



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\$89 3 COURSE SET MENU

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*To choose from:*

STARTERS

Tuna carpaccio / pickled turnips / passion fruit dressing / avocado

Burratina / zucchini escapece / pinenuts/mint/balsamic / carasau

Angus beef tartare / marinated artichokes / mustard / truffle pecorino

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MAINS

Market fish / zucchini flowers / capsicum puree / spring onions / olives dressing

Caramelized baked eggplant / tomato pesto / parmesan crust / piennolo tomatoes  
Lamb culets / mash potato / asparagus / lamb jus

Lamb Cutlets / mashed potato / asparagus / lamb jus

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DESSERT

Strawberry semifreddo



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\$98 4 COURSE SET MENU

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*To choose from:*

STARTERS

Tuna carpaccio / pickled turnips / passion fruit dressing / avocado

Burratina / zucchini escapece / pinenuts/mint/balsamic / carasau

Angus beef tartare / marinated artichokes / mustard / truffle pecorino

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PASTA

Risotto / eggplant puree / confit cherry tomatoes / olives pesto / macadamia

Mezzemaniche / asparagus / cherry tomatoes / king prawns / lemon zest

Potato gnocchi / lamb ragu / eggplant / fennel dust

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MAIN

Market fish / zucchini flowers / capsicum puree / spring onions / olives dressing

Caramelized baked eggplant / tomato pesto / parmesan crust / piennolo tomatoes  
Lamb culets / mash potato / asparagus / lamb jus

Lamb Cutlets / mashed potato / asparagus / lamb jus

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DESSERT

Strawberry semifreddo



\$129 5 COURSE SET MENU

CANAPE ON ARRIVAL

tuna tartare / Sicilian capers / sundried tomato

STARTER

Carpaccio

thinly sliced fish / pickled radish / celery / berries dressing /  
Yarra Valley salmon caviar

PASTA

potato gnocchi / Wagyu rib ragu / eggplant / shaved almonds

MAIN

roasted Clover Valley Lamb rack / sweet potato puree / wild mushrooms /confit  
shallots / Sloe gin reduction

DESSERT

lemon tart / burnt meringue / wattle seed / mascarpone and marsala ice cream

TEA & COFFEE



BEL &  
BRIO

BAR & DINING