

verde

F U N C T I O N M E N U

2 COURSE – \$78 per head

3 COURSE – \$88 per head

E N T R É E

Crumbed arancini saffron, peas, mozzarella, sugo, parmesan

Mozzarella di bufala, vine ripened tomatoes, basil, evoo (v)

Chilli dusted calamari, watercress salad, lemon

Cured meats, provolone, olives, ciabatta chips

Warmed olives with chilli & garlic confit (v)

M A I N

Southern Ranges scotch fillet, lemon cheek & mustards (gf) (mr)

Barramundi pan fried with black olive, tomatoes, capers, parsley (gf)

Tagliatelle Calabrese with braised pork shank ragu

Four cheese ravioli, sundried tomato pesto, vodka, basil, parmesan (v)

D E S S E R T

Homemade traditional tiramisu

Apple cinnamon crumble, caramelised almonds, vanilla gelato

illy caffè crèma with biscotti