

popolo

Function Menu

Function Menus*

Tables of 10 or more will be required to dine with our \$75 or \$95 per head set menu.

Both menus are presented share style

*Menu is subject to change depending on seasonality.

**Children aged 6-14 are charged at 50%

Set Menu 1

75pp

Entree

Freshly Baked Bread, Olive Oil & Balsamic

Burrata, Truffle, Extra Virgin Olive Oil

Saffron & Peas Arancini, Fontina Cheese, Smoked Paprika Aioli

Pork & Veal Meatballs, Tomato Sugo, Basil & Parmigiano Reggiano

Baked Romano Peppers. Goat Ricotta, Pangrattato, Fried Capers

Second Course

Cappellacci Filled w. Buffalo Mozzarella, Burnt Butter, Sage, Pumpkin Puree, Pancetta Toasted Almonds

Conchiglie (Shell Pasta), Pork & Fennel Sausage, Spicy Cime Di Rapa

Mains + Sides

Roasted Spatchcock, Garlic, Hot Spices, Rosemary & Baby Carrots GF

Cos Lettuce, Rocket & Parmesan Salad, Balsamic Dressing

Set Menu 2

95pp

Entree

Freshly Baked Bread, Olive Oil & Balsamic

Burrata, Truffle, Extra Virgin Olive Oil

Bresaola, Chiodini Mushroom, Soft Herb, Truffle Pecorino

Calamari Fritti & Lemon Capers Mayonnaise

Baked Romano Peppers. Goat Ricotta, Pangrattato, Fried Capers

Second Course

Pappardelle, w. Braised Duck Leg Ragù, Grana Padano

Linguine w. Moreton Bay Bug, Spanner Crab & Lobster Bisque

Mains + Sides

Wagyu Rump Tagliata, Tuscan Kale, Cannellini Beans, Aged Vincotto

Skull Island Prawns, Garlic, Chilli, Capers & Lemon Butter Sauce

Charred Broccolini, Garlic, Raisin, Pinenuts & Pickled Chilli

Chef's Table

5 Course Degustation Menu

110pp

Starter

Crostino, Smoked Butter
& Ortiz Anchovies GFO

Entree

Bresaola, Chiodini Mushrooms,
Soft Herbs, Pinenuts, Truffle
Manchego GF

First Course

Linguine w. Moreton Bay Bug,
Spanner Crab & Lobster Bisque

Second Course

Wagyu Rump Tagliata,
Tuscan Kale, Cannellini Beans,
Aged Vincotto

Dessert

Pistachio Panna Cotta,
Dark Chocolate Mousse GF

'Florence' Wine Match +55pp
(5 wines)

'Portofino' Wine Match +85pp
(5 wines)