

## \$120 FUNCTION MENU

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### ANTIPASTI

Select up to 3 items for the party to choose from.

Italian style fried **calamari**, balsamic aioli

**Scallops**, cauliflower purée, blood orange dust, black olive soil, black sesame tuile

**Burrata**, prosciutto di Parma, cherry tomatoes, basil salad

**Wagyu carpaccio**, parmesan crisp, porcini salt, pickled mushrooms

Premium course option +\$10

Agnolotti, ricotta, truffle, beef cheek ragu

### SECONDI

Select up to 3 items for the party to choose from.

 Southwest **lamb cutlets**, pistachio & bread crumb, tuscan herbs, provolone

200g Black Angus **beef fillet**, parmesan potato cake, wild mushrooms, sautéed spinach, balsamic beef jus

Pan-fried premium **fish fillet** of the day, braised leeks, sautéed asparagus, salsa verde

Squid ink **spaghetti**, blue swimmer crab, chilli, garlic, bottarga

Premium course option +\$10

 Woodfired **octopus**, potatoes, olives, lemon, friggittelli

### CONTORNI

Inclusive of set menu.

Rosemary garlic **potatoes** (v)

**Rocket** salad, pear, parmesan, balsamic vinegar (v)

### DOLCE

Select up to 2 items for the party to choose from.

 **Tiramisu** - coffee, mascarpone cheese, cocoa powder

Vanilla **pannacotta**, berry compote

Premium course option +\$10

Limoncello **caprese cake**, Sicilian pistachio ice cream, saffron gel

(v) Vegetarian |  Signature Dish

Please note that credit card payments incur a service fee of 1.15%.

A surcharge of 10% applies on Sundays and 15% on Public Holidays.

Minimum 15 people must dine. Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.

MODO·MIO  
CUCINA ITALIANA