



MENU 1 "THE ITALIAN" \$25

For that quick lunch booking we offer our pizza, pasta & salad menu

BANQUET

Margherita Tomato, fior di latte mozzarella, basil, olive oil

Salame Curata Spice cured Salami, eggplant, tomato, fior di latte

Mordeo Caserecci Made fresh with ricotta, zucchini, mint & lemon

Mordeo Linguine Made fresh with braised organic beef ragu, tomato, red wine & grana padano

Radicchio & witlof salad with fresh lemon & olive oil

MENU 2 "THE FRENCHMEN" \$42

Please select your main dish

TO START

Goats cheese mousse with fresh figs, jamon & grilled sourdough

MAIN

Market Fish of the Day

Sourced daily from the Sydney fish markets

Beef Short Rib

MSA Angus beef slow roasted from our wood fire oven

Pork Belly

Riverina pork slow cooked & crispy skin

Caserecci home made pasta

With garlic, chilli, pinenuts, lemon & pangritata

TO SHARE

Broccolini Grilled with garlic, lemon & crisp onions

Polenta Chips Crisp polenta with truffle oil & grana padano

Radicchio Leaf salad with hazelnuts, fennel & red radish

Dutch Carrot & Cavelo Nero Honey glazed carrots & sauteed cavelo nero



MENU 3 "THE EUROPEAN" \$60

3 course set menu

(alternate drop for groups of 20 or more guests. please choose 2 options from each course)

ENTREE

Risotto With porcini mushrooms, truffle oil & grana padano

Squid Salad Flash fried squid with pickled red cabbage, radish & ruby grapefruit

Pork Belly & Prawns Crisp pork belly & grilled prawns with a celeriac remoulade

MAIN

Ragu With slow cooked lamb shoulder, pork belly, organic grass fed beef served with soft polenta & salsa verde

Market Fish of the Day With grilled broccolini, kipfler potato, radicchio & a green olive & toasted almond salsa

Beef Short Rib Slow cooked for 12 hours in the wood fired oven with a smoked mash potato, pickled vegetables & red wine jus

Gnocchi With pumpkin, sage, capers & brown butter

DESSERT

Mordeo Tiramisu With chocolate shards

Loukoumades Greek style doughnuts with hazelnut gelato & a honey cinnamon syrup