

# AGOSTINO

3 COURSE ITALIAN SHARING MENU \$75PP (7+ GUESTS)

## TO START

Impasto Ciabatta, King Valley Dairy butter and Mt Zero olives

## ANTIPASTO

Baccala Mantecato, bottarga

Roasted bull horn peppers, squaquerone, basil oil

Wagyu bresaola, Reggiano and culatello, salted persimmon

## SECONDI

Tagliata alla Griglia - grilled beef, condiments

Pesce del giorno - borlotti beans, oregano, fennel

## CONTORNI

Insalata verde

Fried potatoes, garlic, rosemary

## DOLCI

Agostino signature tiramisu

## ADDITIONAL ITEMS

Oysters, with lemon, served on arrival \$5pp

Individual mains (choice) \$7.50pp

Alternate dessert \$5pp

Selection of cheese, served to share after dolci \$10pp

# AGOSTINO

4 COURSE ITALIAN SHARING MENU \$95PP (7+ GUESTS)

## TO START

Impasto Ciabatta, King Valley Dairy butter and Mt Zero olives

## ANTIPASTO

Baccala Mantecato, bottarga

Roasted bull horn peppers, squaquerone, basil oil

Wagyu bresaola, Reggiano and culatello, salted persimmon

Grilled octopus, new potatoes, nduja, salsa verde

## PASTA

Gnocchi, gorgonzola, radicchio

## SECONDI

Tagliata alla Griglia - grilled beef, condiments

Pesce del giorno - borlotti beans, oregano, fennel

## CONTORNI

Insalata verde

Fried potatoes, garlic, rosemary

## DOLCI

Agostino signature tiramisu

## ADDITIONAL ITEMS

Oysters, with lemon, served on arrival

\$5pp

Individual mains (choice)

\$7.50pp

Alternate dessert

\$5pp

Selection of cheese, served to share after dolci

\$10pp