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# mosconi

## FUNCTION MENU 1

### *Entrée – to share*

Demi baguette, smoked onion butter

Byron Bay burrata, persimmon, heirloom tomato, leatherwood honey

Duck rilette, pickled carrot, house made mustard, onion foccacia

Fremantle octopus, lemon potato, fennel, Sicilian olive, tonnato

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### *Main – your choice*

Pappardelle, osso bucco in bianco, soffritto, 36-month reggiano

Tagliatelle, Skull Island tiger prawns, tomato, aglio e olio, peperoncino

Coteletta, celeriac and apple remoulade, lemon emulsion

Local fish, sweet corn, speck, cavolo nero, saffron beurre blanc

Seasonal rocket, roasted walnut, pear, aged reggiano, white balsamic

Charred heirloom zucchini, goats curd, toasted pepita seeds

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### *Dessert – to share*

Orange and almond torte, vanilla mascarpone, honeycomb

Tiramisu, espresso anglaise, dark chocolate sorbet, cocoa nibs

VEGETARIAN OPTIONS AVAILABLE ON REQUEST