

---

# mosconi

## FUNCTION MENU 2

### Entrée – *your choice*

Blue swimmer crab, lemon cream, pickled cucumber, nasturtium oil

Byron Bay burrata, persimmon, heirloom tomato, leatherwood honey

Rabbit raviolo, broad bean, almond, pecorino, rabbit brodo

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



### Main – *your choice*

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

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

Black Angus eye fillet 200g, cauliflower purée, heirloom carrots, thyme jus

Grilled local fish, sweet corn, speck, cavolo nero, saffron beurre blanc

Duck fat kipfler potato, confit garlic, cipollini, pecorino toscano

Charred heirloom zucchini, goats curd, toasted pepita seeds



### Dessert – *your choice*

Orange and almond torte, vanilla mascarpone, honeycomb

Strawberry and vanilla bean semifreddo, macadamia shortbread

Triple cream brie, pear, quince, fennel and raisin bread

VEGETARIAN OPTIONS AVAILABLE ON REQUEST