



*Our philosophy is fresh, local & seasonal.*

Sharing menu – for groups of 8-30 people

All served with our focaccia & Wollundry Grove EVOO to begin.

1 course \$40 – mains, sides

2 course \$55 – entrée, main OR main, dessert

3 course \$70 – entrée, main, dessert

## SHARED ENTRÉE

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GINO'S CAPRESE, heirloom tomato, fior di latte, pesto, pine nuts **V, GF**

BEEF TARTARE, tabasco & horseradish, pangrattato & chives, our sourdough **GFP**

## SHARED MAIN

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CRISPY PORK BELLY, gremolata, pickles **GF**

ROAST CHICKEN, tomato fondue, basil, EVOO **GF**

WAGYU FAT POTATOES, pecorino **V, VGP, GF**

HOUSE SALAD, radicchio, butterleaf, vinaigrette **VG, GF**

## SHARED DESSERT

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CHOCOLATE DELICE, hazelnut crunch, Davidson's plum **V, GF, N**

CHEESE PLATE, Lavosh **V, GFP**