

MEZZO'S SHARED TABLE

experience 'tesori della cucina', the treasures of the kitchen

step 1 - select the number of courses

step 2 - select which courses

the table will receive all items listed under the course headings below, to share
(the shared menu requires the participation of the entire table)

stuzzichini course

mixed olives

arancini filled with spinach, caciocavallo cheese + chilli
semolina dusted **calamari**, fregola + cherry tomato salad
braised sherry wagyu **meatballs**, cous cous + herb salad

pasta course

cavatelli (semolina gnocchi), veal + pork ragu

risotto of crab, white + green asparagus + chives, crustacean broth

main course

panfried **market fish** fillets, fennel, orange + mint salad, red pesto
eye fillet braciola beef rotolo, caponata siciliana, potato crisps, herb salmoriglio
served with mixed leaf salad of the season

dessert course

selection of three house desserts

2 courses for \$45pp 3 courses for \$60pp 4 courses for \$70pp



SAMPLE GROUP DINNER MENU – SPRING 2011

'MINI A LA CARTE' MENU

CHOICE OF ENTREE · CHOICE OF MAIN COURSE · CHOICE OF DESSERT

2 COURSES FOR \$55 PER GUEST

3 COURSES FOR \$70 PER GUEST

choice of entree

semolina dusted **calamari**, fregola + cherry tomato salad, sultana lemon + olive salsa

fried **zucchini flowers** filled with black rice, goat's cheese + ricotta,
capsicum pesto, herb salsa (v)

tuna carpaccio 'la zingara', avocado, sesame seeds + bottarga (gf)

vitello tonnato · **poached veal** girello, tuna mayonnaise, fresh capers (gf)

choice of main course

panfried **john dory** fillets, fennel, orange + mint salad, red pesto (gf)

slow roasted otway **pork belly**, spiced baby apples, cavolo rosso, leatherwood honey

oven roasted **duck** breast, crushed beetroot, salad of confit leg + green beans,
blueberry jus (gf)

angus dry aged **porterhouse** 300g, pickled wild sicilian onions, potatoes + red wine
sauce (gf)

vegetarian main course available on request

sides · for the table to share

main courses served with mixed leaf salad of the season + french fries

choice of dessert

chocolate semifreddo, crunchy meringue, orange syrup

tiramisu della nonna · my nonna's recipe

mezzo's own **gelati + sorbets**

(v) *vegetarian or can be altered to suit*

(gf) *gluten free or can be altered to suit*

gluten free bread also available