

## \$75pp 3 course set menu

Starters, pasta, secondo (usually porchetta)

### STARTERS (to share)

Fresh Sourdough bread with olive oil

#### *Burrata*

Fresh mozzarella, heirloom tomatoes, cucumber, red onion salad

#### *Polipo*

Fried ocotups, crispy capsicum, chilli salt

#### *Tartare di Manzo*

Beef tartare, shallots, macadamia, anchovies mayo, endive

### PASTA (to share)

#### *Busiate*

Slow cooked lamb shoulder ragout, peas, truffle pecorino

#### *Orecchiette*

Mix mushrooms & procini, truffle pecorino

### SECONDO (individual)

*Pork loin*, broccolini & prok mustard jus

## \$95pp 5 course set menu

-canapes, starters, pasta, main & dessert

### CANAPES (individual)

Pane Carasau, ricotta, bottarga

Chickpea fritters, eggplant caponata

### STARTERS (to share)

Fresh Sourdough bread with olive oil

#### *Burrata*

Fresh mozzarella, heirloom tomatoes, cucumber, red onion salad

#### *Polipo*

Fried ocotups, crispy capsicum, chilli salt

#### *Tartare di Manzo*

Beef tartare, shallots, macadamia, anchovies mayo, endive

### PASTA (to share)

#### *Busiate*

Slow cooked lamb shoulder ragout, peas, truffle pecorino

#### *Orecchiette*

Mix mushrooms & procini, truffle pecorino

### SECONDO (individual)

*Pork loin*, broccolini & prok mustard jus

### DESSERT

*Almond pannacotta*, sour cherries, amaretto crumble



Please advise dietary requirements 1 week prior to your event – we cater to all.

10% group service fee is applied to final bill.

Please pre-select your wine prior to your event to ensure we have sufficient quantity for your group – we can assist or visit [www.onefordstreet.com.au](http://www.onefordstreet.com.au) to view full list.

Please note we use seasonal produce & there are sample dishes & these are sample dishes & may be subject to seasonal change.

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