

## \$70pp 3 courses set menu

-starters, pasta, main (usually our Porchetta) & sides  
-all shared

### STARTERS

Fresh Sourdough bread with olive oil

Panzanella salad & Straciatella cheese,  
tomato, cucumber, basil, soaked bread, red onion

Chargrilled Fremantle octopus,  
smoked chilli, black olive, fennel, blood orange

24 months San Daniele Riserva Prosciutto DOP,  
figs, crescentine, vincotto

### PASTA

Caserecce, pork & fennel sausage ragu,  
fennel, pecorino sardo

### MAIN

Pork loin, cime di rapa, pancetta, parsnip,  
pork mustard jus

### SIDES

Mixed witlof salad

Roasted potatoes, 'Nduja

## \$90pp 5 courses set menu

-canapes, starters, pasta, mains & sides, dessert  
-all shared except canapés

### CANAPES

Pane Carasau, ricotta, bottarga

Chickpea fritters, eggplant caponata

### STARTERS

Fresh Sourdough bread with olive oil

Panzanella salad & Straciatella cheese,  
tomato, cucumber, basil, soaked bread, red onion

Chargrilled Fremantle octopus,  
smoked chilli, black olive, fennel, blood orange

24 months San Daniele Riserva Prosciutto DOP,  
figs, crescentine, vincotto

### PASTA

Caserecce, pork & fennel sausage ragu,  
fennel, pecorino sardo

### MAIN

Pork loin, cime di rapa, pancetta, parsnip,  
pork mustard jus

### SIDES

Mixed witlof salad

Roasted potatoes, 'Nduja

### DESSERT

Housemade Tiramisu



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 you or visit  
[www.onefordstreet.com.au](http://www.onefordstreet.com.au)  
to view full list

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

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