

AVAILABLE BETWEEN 25TH NOVEMBER – 23RD DECEMBER 2019

2019 CHRISTMAS FUNCTION SET MENU

4 COURSE SET MENU

\$88.00 PER PERSON

ON ARRIVAL

'Salumi & formaggio board' a selection of Italian cured meats & cheese

ENTREE

a selection of assaggi to share

Arancini of roasted pumpkin, forest mushroom, taleggio cheese

Beetroot & Campari cured salmon, crème fraiche, fried capers

Salt & pepper calamari, lightly fried, crisp fennel, cucumber, iceberg salad, basil aioli

MAIN COURSE

your choice of

Chargrilled Gippsland eye fillet steak, sweet potato mash, green peppercorn sauce

Confit duck leg, spiced carrot purée, charred radicchio, blood orange glaze

'Pesce del giorno' – Fish of the Day

'Gnocchi Ragu' house made potato gnocchi, braised beef cheek, green peas, parmigiano

Pappardelle with prawn & lobster meat, cherry tomato, lobster bisque

Ravioli of fresh ricotta, napoli sauce, gratinated fior di latte cheese

DESSERT

your choice of

Traditional Italian panettone, brandy custard, vanilla ice cream

Tiramisu, mascarpone, coffee soaked sponge fingers, drambuie liqueur

Saffron & prosecco poached pear, yoghurt panna cotta, white chocolate tuile

Cherry Ripe tartufo, amarena cherry, toasted coconut, dark Callebaut chocolate

'Formaggi' a selection of Italy's finest, dried fruits, crackers, quince gel