

Christmas

MENU



COLD DISHES

Seafood salad

A specialty from Venice made with calamari, prawns, shellfish, octopus. Served cold with carrot and celery juliennes dressed with lemon and EVO oil

Charcuteries, pates

Chef's own Italian cured meats, sliced to order, homemade pates, pickles, olives, stuffed peppers, artichokes

Tuna Carpaccio

Rare seared, completed with a medley of fresh garden herbs

CARVING SECTION

Porchetta

Pork belly with crispy crackling, slow roasted with lemon zest, fennel, rosemary and a touch of chilli, freshly cut to order at the table.

HOT DISHES

Chicken Lucia

Seared in onion infused butter, parsley and paprika, completed with a creamy velouté

Agnello

Sicilian style lamb, braised in red wine with olives, capers, tomatoes and herbs,

Melanzane alla Parmigiana

layers of eggplant with Napoletana, mozzarella and fresh basil, completed with imported Italian Parmesan cheese (V)

SIDES

Italian style roasted vegetables

Baked potatoes

Garden salad

Grilled mushroom, capsicum, courgettes

DESSERTS

Tiramisu' Estivo

The summer version of a classic dessert made with Strawberries, Ximenez sherry and mascarpone

Chocolate and Kahlua pannacotta style cheesecake

Formaggi assortiti

locally produced cheeses, crackers, spicy walnuts, sliced fruit, quince paste.

