



CHRISTMAS DAY MENU

\$125 per head food only



ENTRÉE

Duo Di Salmone e Gamberi

Smoked salmon served with a citrus salsa of avocado, prawns, capers and seeded mustard

Or

Pancetta Di Maiale Arrostita

Ginger marinated pork belly, roasted and served with a salad of fresh fennel, cinnamon spiced apples and candied walnuts

Or

Soufflé Di Formaggio Alla Gorgonzola

Double baked gorgonzola blue cheese soufflé with a salad of baby rocket, roasted beetroot and asparagus in a Dijon mustard dressing

MAIN COURSE

Filetto Di Manzo

Grilled SA Angus beef eye fillet with a rich red wine jus served with sautéed spinach, prosciutto and garlic

Or

Petti Di Anatra Al Tartufo

Roasted skin on duck breast served with black truffle mushroom mash potato

Or

Fish of the Day

Choice catch of the day

Or

Ravioli con Ricotta, Spinach e Funghi Porcini

Spinach & ricotta cheese ravioli in a light creamy porcini mushroom funghi sauce finished with fresh herbs

DESSERT

Puttino Di Natale

Dried fruit and macadamia nut pudding served with butterscotch sauce and vanilla gelati

Or

Tira mi sù

Sponge fingers flavoured with coffee and liqueur and layered with mascarpone cream

Or

Pannacotta Al Nocciolo e Kahlua

Jaffa pannacotta served with crushed roasted hazelnuts and drizzled with Kahlua