



CHRISTMAS DAY MENU **\$135** *food only*



ENTRÉE

*Capsanti con Avocado*

Pan Seared large scallops served with salsa of avocado & spring smoked salmon, seeded mustard & citrus capers

*Or*

*Pancetta Di Maiale Arrostita*

Oven roasted crispy pork belly marinated with ginger and served with a home-made sour cabbage with cranberry sauce on the side.

*Or*

*Soufflé Di Formaggio Alla Gorgonzola*

Double baked gorgonzola cheese soufflé with a salad of baby rocket, candied walnuts & fresh apricots in a honey Dijon mustard vinaigrette

MAIN COURSE

*Filetto Di Manzo*

Grilled SA Angus beef eye fillet with a rich red wine & roasted beef jus served on roasted potatoes with prosciutto and garlic

*Or*

*Petti Di Anatra Al Tartufo*

Pan cooked skin on duck breast served on sautéed spinach, sweet potato & pine-nuts couscous then drizzled with truffle mushroom oil

*Or*

*Fish of the Day*

Choice catch of the day

*Or*

*Ravioli con Ricotta, Spinach e Funghi Porcini*

Ravioli with Spinach & ricotta cheese filling in a light creamy porcini funghi sauce

DESSERT

*Tira mi sù*

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

*Or*

*Mousse al Cioccolato*

White chocolate & coconut cream mousse topped with a dark chocolate ganache & roasted hazelnuts

*Or*

*Puttino Di Natale*

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