



CHRISTMAS DAY MENU **\$140** *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

Putting Di Natale

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