



Christmas Menu

2 courses \$52 / 3 courses \$59

Primi

ARANCINI

Golden crunchy wild mushroom risotto balls with spicy Pomodoro (v)

CANNELLONI

Homemade cannelloni filled with creamy ricotta & baby spinach (v)

CAPRESE

Salad of fresh bocconcini, garden tomatoes, virgin olive oil and basil (gf,v)

ANTIPASTO

Salumi, prosciutto, sopressa, mild coppa, olives and Altamura pane (gf)

DUCK

Hand rolled fusilli pasta w duck leg ragu, truffle oil & spices

Secondi

PORK CUTLET

Char grilled pork cutlet, served with roasted scallop potatoes, tomato & pecorino and finished with wilted spinach

CHICKEN

De-boned chicken roasted & stuffed with baby spinach, prosciutto & provolone cheese (gf)

SALTIMBOCCA

Tender veal medallions gently pan fried w prosciutto crisps and fried sage leaves (gf)

FISH OF THE DAY

Pan Fried Fish served on a bed of cherry tomatoes, basil & kalamata pitted olives (gf)

CHARRED GRILLED VEGETABLES & COUS COUS

Beetroot infused cous cous, roasted pumpkin & charred asparagus with a sour crème & chive sauce (v) (gf)

Dolci

ZEPPOLI SICILIANE

Light fluffy and large Sicilian doughnut w creamy custard centre, chocolate drizzle & chantilly cream (v)

TRADITIONAL TIRAMISU

Sponge finger (savoiardi) biscuits, mascarpone cream, espresso cream & liquor (v)

STICKY DATE PUDDING

Served warm w butterscotch sauce & whipped cream

SORBET & ROCKMELON CELLO

Crisp citrus refreshing sorbet with creamy rockmelon crème cello (gf, v)

PASSIONFRUIT PANNACOTTA

Cold set vanilla pannacotta w passion fruit (gf)

(price includes garden salads served at your table & bread rolls)

(gf) Gluten free option available please inform waiter **(v)** Vegetarian

(Menu can be subject to change without notice)