

Festa Del Papa

2 course - 58 3 course - 68

Entree

Centro Antipasto Platter

Prosciutto, Provolone, Sicilian stuffed olives, balsamic & olive oil dip w oven baked pane

Risotto a tre Funghi

Risotto with Swiss brown, Oyster & Enoki mushrooms

Calamari Fritti

Salt & peppered squid, lightly fried & served w rocket & lemon

Arancini A Mari

Barramundi & tiger prawn risotto balls served with pesto aioli

Bucatini con ragu di guancia di manzo

Bucatini pasta with beef cheek ragu

Optional Extra (12 served) :

Fresh Narooma oysters served with lemon drizzle 31

Fresh Narooma oysters served with Soy & Ginger Vinaigrette 31

Oysters Kilpatrick, gently grilled with bacon barbecue & worcestershire 32

Half shell scallops with ginger, garlic, chili & soy cream sauce 32

Mains

Pork Ribs

Pork ribs slowed cooked for 12hrs w chef special sauce & chips

Veal Tenderloin

Char grilled tenderloin w garlic butter tiger prawns topped w béarnaise sauce served on garlic mash

Coq au Vin

Chicken braised with wine, lardons, mushrooms and garlic s/w soft polenta

Penne Neptune

Penne with a white cream sauce, prawns, smoked salmon & oven roasted capsicum

Lamb Shank

Braised lamb shank fragranced with rosemary in a rich red wine jus and oven vegetables

Capsicum Ripieni (v)

Whole capsicum stuffed w a pomodoro risotto, peas & paprika (gf) (v)

Desserts

Zeppoli Siciliane

Traditional light & fluffy Sicilian doughnut with creamy custard centers, chocolate drizzle & chantilly cream

Hazelnut Creme Brule

Crème set with hazelnut liquor, crisp sugar disk & house made honey biscotti

Chocolate Ricotta Torte

House made cocoa ricotta torte w berry compote & gelato

Profiterole

Sweet choux shells with vanilla Sicilian custard & almond chocolate ganache

Apple Rhubarb Crumble

Stewed apple & poached rhubarb w toasted crumble & vanilla gelato

Menu maybe subject to change