

CHRISTMAS EVE

Saturday the 24th of December
\$75 for 2 courses | \$80 for 3 courses

Entree

Salt & Pepper Calamari

roquette & fennel salad, saffron mayonaise (gf/df)

Arancini

pumpkin, smoked scamorza, fresh Napoli (v)

Fresh Prawns

roquette & fennel salad, brandy cocktail sauce (gf)

Meat Carpaccio

sliced eye fillet, fresh lemon juice, truffle oil, shaved parmesan, capers (gf/df)

Half Dozen Oysters

natural OR Kilpatrick (gf/df)

Main

Seafood Lasagna

mussels, John dory, calamari, scallops, prawns, nutmeg beschamel

Grilled John Dory

roasted potatoes, seasonal vegetables, homemade seafood bisque (gf)

Chicken Breast

cheese filling, roasted potatoes, seasonal vegetables, crispy prosciutto, toasted walnuts (gf)

Fettuccini Contadina

cauliflower cream, burrata, parsley (v)

Crispy Skin Pork Belly

roasted potatoes, seasonal vegetables, red wine jus (gf)

Dessert:

Tiramisu

coffee, Frangelico, mascarpone, cream

Raspberry panna cotta

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Creme Brûlée

vanilla, orange, dark chocolate brittle

Christmas Pudding

apricot, strawberry, peach, dates

Zuppa Inglese

sponge cake soaked in kermes liqueur, citrus lemon custard, dark chocolate custard

Menu is subject to seasonal availability.

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Children

Spaghetti napoletana (V)

Napoletana sauce, parmesan

Chicken schnitzel

Served with shoestring fries

Cheese pizza (V)

Napoli, mozzarella

Ham & cheese pizza

Napoli, leg ham, mozzarella

Dessert

Vanilla ice cream

w/ choice of topping

Menu is subject to seasonal availability.