

Entrée: shared platters of

Insalata di Gamberi alla Russia

Prawn salad with mayonnaise and finely diced vegetables

Panzerotti con ripieno di pollo

Pastry parcels filled with chicken and leek

Fiori di zucchini ripieni al gorgonzola

Zucchini flowers filled with ricotta & gorgonzola cheese

Terrina di maiale

Thin slices of pork terrine with mustard fruit and salsa verde

Burrata alla caprese con prosciutto

San Danielle Prosciutto, fresh mozzarella cheese parcel, tomato, basil and extra virgin olive oil

Sformato di funghi porcini e tartufo

Porcini mushroom and truffle pudding on toasted ciabatta bread

Main Course: choice of

Salmone Atlantico in padella

Australian Atlantic salmon, pan seared, served with Russian salad

Involtini di Pollo

Free range chicken thigh fillets deboned and filled with spinach and parmigiano Reggiano, served with braised vegetables

Bistecca di manzo alla griglia

Chargrilled aged sirloin on the bone served with herb butter, broccolini and potato puree

Dessert: Choice of

Budino di panettone

Italian Christmas pudding with crème anglaise

Pannacotta al Baileys

Baileys pannacotta with praline, coffee syrup and dark chocolate curls

**** Vegetarian and gluten free main option available. ****

Please let us know on confirmation of booking

*Menu items may be subject to change

Cost \$80.00 per person