



Christmas Menu 2020

Entrée: shared platters of

Olive ascolane

Large green olives filled with chicken mince, parmesan cheese, crumbed and deep fried served with a tomato and roast capsicum salsa

Crostino con bomba Calabrese

Traditional Calabrian spicy vegetables on toasted bread

Crochetta al sapore di mare

Seafood croquette with cocktail sauce

Panzerotti ai quattro formaggi e tartufo

Deep fried pastry parcels filled with potato cheese and truffle

Sformato di maiale e anatra

Pork and duck terrine

Main Course: choice of

Ravioli di spinaci e ricotta

House made ravioli filled with spinach and ricotta served with Napoletana sauce

Frittura di calamari e gamberi con sale e pepe

Local S.A gulf prawns and calamari dusted in flour, salt and pepper, deep fried, served with mixed salad and tartare sauce

Anatra al forno tradizionale

Oven roasted duck breast, served with sweet potato, pecan, cranberry mash and duck jus`

Tagliata di manzo alla griglia

Prime cut beef chargrilled, sliced and dressed with aged balsamic, extra virgin olive oil, rocket and shaved parmesan

Dessert

Chocolate, Frangelico Pannacotta

Served with white chocolate sauce, fresh berries and honeycomb

\$85pp

*Menu items may be subject to change without notice