CHRISTMAS CHOICE SET MENU

2 COURSES $95 PER PERSON
3 COURSES $100 PER PERSON

ON ARRIVAL

FOCACCIA, daily baked with sea salt, rosemary & whipped goat's curd

ENTREE

Choice of one

MINI LOBSTER ROLL, Western Rock Lobster (WA), diced prawns & insalata russa

CALAMARI FRITTI, rocket, fennel, basil mayonnaise & lemon

SALMONE MARINATO, house-cured Tasmanian salmon, orange, fennel, goat's cheese, capers, pickled shallots & pane sardo

PROSCIUTTO E MELONE (36 months aged), rock melon balsamic glaze & grissini sticks

PICCOLO FRITTO VEGETERIANO, caramelised pumpkin arancini, smoked eggplant croquette, zucchini flower with lemon ricotta, garlic aioli & tomato fondant

CARPACCIO DI MANZO TARTUFATO, thinly sliced mustard- & black pepper-crusted beef tenderloin, pickled mushrooms, truffle mayonnaise, radish, parmesan & herbs

EGGPLANT PARMIGIANA, baked layers of eggplant, tomato & basil sugo, fiore di latte & Grana Panado cheese

MAIN

Choice of one

ROASTED LAMB RACK(Sutherland Creek, VIC), carved and served with eggplant mousse, sheep's yoghurt, pistachio salsa verde, tomato & caramelised onions cigar

FISH OF THE DAY

CHAR-GRILLED EYE FILLET (Hunter Valley, NSW, 200g), creamed potato mash, mushroom sauce & Café di Roma butter

CHAR-GRILLED PORTERHOUSE TAGLIATA (Southern Rangers, VIC, MB4), potato galette, Chianti jus

EGG PAPPARDELLE, ox cheek ragù, tomato, aromatics & Grana Padano cheese

POLLO ALLA DIAVOLA, roasted ½ chicken, peperonata sauce, pickled green chillies, hand-cut fat chips

LINGUINE FRUTTI DI MARE, Northern Gulf tiger prawns, scampi, local mussels, clams and scallops, prawn bisque, tomato sauce, garlic, chilli & white wine

HOUSE-MADE GNOCCHI ALLA SORRENTINA, baked in a clay pot with tomato sugo, fiore di latte & basil

SQUID INK TAGLIERINI, Shark Bay spanner crab, blue swimmer crab meat, crab stock, garlic & chilli, bottarga & pangrattato

AGNOLOTTI, hand-made and filled with ricotta cheese and spinach, sage butter & hazelnuts

RISOTTO OF THE DAY

DESSERT

Choice of one

TIRAMISU, mascarpone, coffee-soaked sponge fingers

MILK CHOCOLATE MOUSSE DOME, glazed with dark Belgian chocolate, berries & hazelnut praline

ORANGE & VANILLA CRÈME BRÛLÉE, served with sfogliatina

ITALIAN GELATI, a trio of handmade Italian ice creams (flavours of the day)

PANNA COTTA, pistachio parfait, cherries

SIDES (TO ADD ON)

ROASTED POTATOES with rosemary & garlic .$15

RADICCHIO SALAD, witlof, fennel, orange, radish & pomegranate dressing $15

TRUFFLE FRIES, truffled mayonaise $15

ROCKET AND PEAR SALAD, walnuts, provolone & mustard dressing $15

Vegetarian and vegan options are available. Please be aware that traces of gluten, egg, dairy, nuts and other allergens may be present in our dishes. Patrons with food allergies are kindly advised to inform our staff prior to ordering.