CHRISTMAS FEED ME MENU

(RECOMMENDED FOR GROUPS OF 12 OR MORE)

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

GRAZING TABLE STYLE

To Start

To share

House-made Focaccia, sea salt, rosemary, served with E.V.O. and aged balsamic

Wagyu bresaola (MB6 cured beef girello), Meredith goats' cheese, figs & grissini

Arancini with caramelised pumpkin, scamorza cheese, and Hazelnuts

Mini lobster roll, Western Rock Lobster (WA), diced prawns & insalata russa

SECONDI

To share

Rigatoni con Abbacchio alla Romana – pulled 6-hour braised lamb neck & shoulder, tomato, garlic, and white wine, pecorino romano

Pan-roasted Eye Fillet Medallions (Southern Rangers VIC), served with chianti jus

Roasted potatoes with rosemary & garlic

Garden salad

DOLCI

To share

Tiramisu, mascarpone, coffee-soaked sponge fingers, Drambuie liqueur

Cannoli filled with candied citrus, buffalo ricotta & pistachio

Vegetarian and vegan options are available. While we offer a range of dietary options, 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.