

CHRISTMAS MENU

1st December 2023 - 30th December 2023
2 course \$80 or 3 course \$90

ASSAGGI add 9

Crispy polenta chips with gorgonzola dip,
rosemary salt (vg/gf)

Marinated olives, grissini (gfo/vg/vo)

PRIMI

Prawn & lobster brioche roll, lettuce,
sriracha mayo

Chargrilled lamb cutlets, romesco sauce,
pickled cucumber, charred lemon (gf)

Salt baked beetroot salad, walnuts, mint,
goats cheese (gf/vg/vo)

Salt & lemon pepper calamari, fennel,
cucumber, iceberg salad, basil aioli (gfo/df)

Natural oysters with sherry vinaigrette (gf/df)

SECONDI

Rigatoni alla norma, eggplant, fried basil,
tomato sugo, pecorino romano (vg/vo/dfo/gfo)

Braised short rib gnocchi, bone marrow, baby
spinach

Seafood risotto, mussels, clams, squid with
spinach puree and zucchini flowers (gf)

Lamb tenderloin, green peas,
lettuce and pancetta, gremolata (gf/dfo)

Fish of Day

250g eye fillet, garlic green beans,
potato galette (gf/dfo) *

*steak is served with your selection of sauce

Red Wine (dfo) Garlic Butter

Pepper +\$3 Mushroom +\$3

CONTORNI add 10

Shoestring fries, sea salt (gf/df/v)

Baby cos lettuce salad, almonds
green goddess dressing (gf/vg)

Beans, shallots, almonds (gf/vg/vo)

Carrots, pistachio, honey, paprika
(gf/vg/vo)

DOLCI

Mango mousse, white chocolate jelly,
shaved coconut (vg/vo)

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

Dark chocolate, hazelnut &
meringue semifreddo (gf)

Citrus mascarpone cake, mandarin,
tangerine pearls

'Coppa Gelato' selection of chocolate,
pistachio, blood orange sorbet, lemon sorbet
(gf/dfo)

gf gluten free
gfo gluten free option

df dairy free
dfo dairy free option

vg vegetarian
vgo vegetarian option

v vegan
vo vegan option