



## 2020 CHRISTMAS

### SET MENU

#### FOCCACIA

Confit garlic and herb

Olive and feta, with fresh chili

#### CHRISTMAS SPREAD

Shaved turkey, double smoked ham and mortadella, warm mixed olives, whole cooked king prawns, fresh ciabatta served with olive oil and balsamic, apple mustard and cranberry sauce.

#### FOUR COURSE ENTREE

**Pork belly**, crispy skinned, apple slaw, vincotto (G)

**Arancini**, mozzarella stuffed, with napoli and pesto (V)

**Calamari**, wild rocket and spanish onion salad, lime aioli (G)

**Zucchini flowers**, spiced honey ricotta stuffed, house labneh.

#### MAINS (Choice of)

**Gnocchi alla conatadina**, asparagus, broccolini, spinach, parsley, fetta, walnuts (V)

**Linguine Amatriciana**, pulled beef, fresh chilli, basil, pecorino

**Spaghetti alla marinara**, prawns, baby squid, mussel, vongole, scallop, garlic, chili, saffron sauce, cherry tomato

**Guance di manzo**, 12 hour braised beef cheek, sweet potato puree, beef jus, spinach (G)

**Stinco di agnello**, slow roasted lamb shanks, caramelised pumpkin, date (G)

**Saltimbocca di pollo**, skin on chicken breast stuffed with bocconcini, basil and sun dried tomato, wrapped in Prosciutto on truffled polenta, baby spinach (G)

**Fish**, pan seared barramundi, roast chat potatoes, sweet pea mousse, edamame bean and cherry tomato medley, beetroot jus

#### DOLCE + COFFEE \$10 optional course

**Eton mess**, house meringue, berry compot

**Christmas pudding**, brandy anglaise, vanilla gelati

(V) Vegetarian

(G) Gluten free (upon request)

Please advise our staff of any dietary requirements

*\$65 per person*