



CHRISTMAS

SHARED ENTRÉE

Antipasto platter of cured meats, house made dip, mixed olives, cornichons, cheddar cheese, artichokes & crusty house baked italian bread & housemade arancini

Lemon pepper calamari with wild rocket & aioli (I) GF DF NF

CHOICE OF MAIN COURSE

House made orechiette with tomato pesto, capsicum, cherry tomato, baby burrata & chilli brioche crumbs V NF

Housemade ricotta gnocchi with semi sundried tomatoes, spinach, hazelnut, creamy arrabbiata sauce & stracciatella V

Pan fried salmon with saffron cashew cream, spinach & sweet potato crisp GF EF NF

BBQ Chicken fillets with cauliflower florets, raisin, roast beetroot, pearl couscous & jus gras GF DF EF NF

300g O'Connors 3+ Grain fed Porterhouse with leek puree, herb roast potatoes & red wine jus GF EF NF COOKED MEDIUM | OPTIONAL, EXTRA \$15PP IF ORDERED

SIDES

Shoestring fries V VG GF DF EF NF

Witlof, rocket, cranberries & pickle rockmelon salad with green goddess dressing V GF EF NF

CHOICE OF DESSERT

Coconut pannacotta with mango granita, passionfruit & toasted coconut EF NF

Dark chocolate & peanut tart with salted caramel ice cream V

Selection of gelati V GF

Tiramisu della nonna V