

Christmas Day Adults' Set Lunch Menu

ENTRÉE

Antipasto di Natale

(For the table to share)

Selection of hot & cold delicacies including:

Arancini Fritti, Italian prosciutto, salami and mortadella, grilled cacciatore sausage, marinated olives, homemade focaccia, white anchovies, buffalo mozzarella cheese

MAINS

(Choice of)

Agnello Arrosto

Roasted Organic rack of lamb with Dijon mustard crust served with slow cooked tender lamb shoulder with creamy mash, pea pesto and rosemary sauce

Or

Pesce Fresco

Grilled fresh WA Barramundi fillet with crispy skin served with steamed asparagus, roasted scallop in shell, crispy potato and dill butter sauce

Or

Gnocchi al Formaggio

Homemade potato gnocchi served with a blue cheese sauce with a touch of tomato and grana Padano cheese

Or

Tagliatelle alla Marinara

Sautéed fresh local seafood with WA tiger prawns, squid, mussels and crab meat in a tomato sauce and tossed through homemade tagliatelle

DESSERT

(Choice of)

Torta Caprese

Homemade almond and chocolate torta served warm with berry compote and double cream

Or

Panna Cotta

Homemade vanilla panna cotta with poached dried fruits in a spiced vino cotto sauce

Tea & Coffee

\$ 95 per head (including hot beverage)

* Advance Booking is required

* Not Valid with any discount Offers

* 25% non-refundable deposit is required upon confirmation of booking

* No B.Y.O. on Christmas Day

* Full Bar Facilities available as per normal Drinks list

