

CHRISTMAS MENUS 2017

3 COURSE SET MENU 6 or more people @ \$45 p/p

ENTRÉE

Antipasto a plate to share of House Made & Local Produce

MAIN *(choice of 4)*

Roasted Chicken (GF) prosciutto wrapped Maryland, roasted with a lemon rosemary farce on a baby spinach, cherry tomato risotto

Saltimbocca pan fried baby veal with sage & prosciutto in a white wine butter sauce, beans, capsicum & potato croquette

Penne Calabrese salami, bacon, spring onions, olives, chilli & napoli

Penne alla Verdura (V) pan fried vegetables with napoli & parmesan

DESSERT

Lemon Tart with double cream & chilli sugar

Tiramisu traditional Italian coffee & liqueur dessert

3 COURSE SET MENU 6 or more people @ \$38 p/p

ENTRÉE

Garlic Bread

MAIN

Choice of all **Pastas and Risottos** on Main Menu

DESSERT

Lemon Tart with double cream & chilli sugar

Tiramisu traditional Italian coffee & liqueur dessert

2 COURSE SHARED MENU 6 or more people @ \$24 p/p

ENTRÉE

Garlic Bread & Bruschetta (Platters to share)

MAIN

Chefs Choice **Pasta Misto Platters** (shared Platters of assorted Pasta & Risotto)

Or... Simply Dine A-la-Carte and REMEMBER

We Happily Split Bills * MERRY CHRISTMAS *