

Christmas

SET MENU \$70 pp ✨

* Price includes a beer or glass of house wine on arrival

CHOICE OF ENTREE

GAMBERI ALL'AGLIO CON PAN FRITTO

garlic chilli prawns in tomato sauce
with crispy fried bread

STRACCIATELLA DI BUFALA

creamy stracciatella mozzarella with mango,
topped with crushed walnuts,
served with toasted ciabatta bread

CHOICE OF MAIN

LINGUINE AL NERO

black inked linguine tossed with crab meat,
cherry tomatoes & garlic
in a white wine sauce

SNAPPER DEL GIORNO

grilled local snapper served with seasoned baby
carrots, zucchini, broccolini,
& a capsicum garlic mint puree

POLLO ALLA MARSALA

free-range chicken breast fillet in
marsala mushroom sauce,
served with butter risotto

FILETTO ALLA GRIGLIA

chargrilled MSA grade, beef eye fillet, with choice of
truffle mushroom OR peppercorn sauce,
served with side of chips OR salad

*All menu items are subject to change based on seasonality & availability
NO BYO PERMITTED!!!

15% public holiday surcharge

Christmas

VEGETARIAN SET MENU \$52 pp

* Price includes a beer or glass of house wine on arrival *

CHOICE OF ENTREE

BRUSCHETTA

grilled ciabatta bread topped with a mix of roasted capsicum, tomatoes, garlic, red onion & basil mix, drizzled with balsamic vinegar

ARANCINI

deep fried rice croquettes stuffed with mushroom, truffle, buffalo mozzarella, parmigiano reggiano & basil served truffle aioli

CHOICE OF MAIN

RISOTTO FUNGHI E PORCINI

risotto with porcini & fresh mushrooms, topped with parmigiano reggiano & truffle oil

VERDURA PIZZA

san marzano tomato sauce, mozzarella fior di latte, grilled eggplant, zucchini, roast capsicum & olives

CAVATELLI ALLA STRACCIATELLA

cavatelli pasta tossed with spinach, eggplant & sundried tomatoes in a white wine sauce, topped with stracciatella cheese

*All menu items are subject to change based on seasonality & availability
NO BYO PERMITTED!!!
15% public holiday surcharge