



Christmas Party

A N T I P A S T O

A selection of cured meats, in-house marinated vegetables & hot Italian appetisers, selected to showcase the regional culinary flavours & techniques of Italy

S E C O N D I

Grilled Spring lamb rump cooked medium served with mushroom sauce | GF

Rolled & roasted pork belly stuffed with garlic & fresh herbs topped with salsa verde | GF, DF

Pan fried fresh fish fillet served with salsa verde | GF, DF

Pan fried pumpkin gnocchi with spinach, crushed walnuts, peas, and butter, served on a bed of pumpkin and ricotta cream sauce, topped with shaved Parmesan. | V

~ All mains are served with sides to share ~

D O L C I

Sliced dark chocolate mouse bar, served with whipped cream

Lemon and ricotta cannoli | N

Forest berry fruit sorbet | GF, V

V | Vegetarian VE | Vegan GF | Gluten Free
DF | Dairy Free N | Contains Nuts

