

Christmas Menu

Complementary bread, olive oil and dukka on arrival

Appetizer

Fresh natural oyster, in house smoked Red Snapper in ceviche, coconut buttered prawn.

Sorbetto al limone

Starters

Vitello Tonnato

Fine sliced slow cooked veal in tuna sauce served with green beans, agrodolce onions, saffron potatoes, cappers and celery.

or

Crepes

Ricotta e melanzane filling, continental homemade crepe, tomato and basil, mixed together to create an explosion of flavour.

Main

Champagne and Scallops Risotto

Thyme marinated scallops and asparagus risotto, cooked with champagne, finished with lemon zest.

or

Christmas Ham

Honey and maple glazed slow cooked Ham, served with roast sweet potatoes, tempura fried capsicum and apple salad

or

Filetto di manzo

Pancetta wrapped pan fried beef fillet served with rosemary potatoes and mushroom, finished with four herbs butter and salt flakes.

or

Angelakis Salt Water Barramundi

Oven baked salt water Barramundi cooked with tomatoes, olives, cappers, garlic and parsley, served with lemon dressed cauliflower and fennel salad.

Dolci

Lemon Tart Meringue

A traditional lemon curd topped with billowy sweet meringue served with watermelon sorbet.

or

Trio of sorbets

Pineapple and ginger, Watermelon and Rockmelon.

or

Christmas Ball

Semi-freddo ball with coconut, mango and white chocolate.

Homemade Torrone and Panettone