



# Christmas Day Set Menu Lunch

## ENTRÉE

### Antipasto di Natale

*(For the table to share)*

*Selection of hot & cold delicacies including:*

*Italian San Danielle prosciutto, mortadella, salami, marinated olives, WA tempura tiger prawns, avocado and roasted tomato crostini, pea and mushroom arancini and homemade focaccia*

## MAINS

*(Choice of)*

### Guancia di Manzo

*Harvey beef cheek, slow cooked for 12 hours until tender, in red wine and Rosemary, served on truffle mashed potato with beetroot jam and red wine sauce*

Or

### Pesce Fresco

*Grilled fresh WA fish fillet with avocado cream, potato and crab salad, steamed asparagus and finished with a tomato vinaigrette*

Or

### Gnocchi al Formaggio

*Homemade potato gnocchi in a Gorgonzola cream sauce, with a touch of tomato and finished with freshly grated Parmesan*

Or

### Tagliatelle allo scoglio

*Fresh WA seafood, with cuttlefish, clams and mussels, prawns and blue swimmer crab meat sautéed in olive oil, garlic and fresh chilli with fresh tomato in a white wine sauce and finished with bottarga (fish roe)*

## DESSERT

*(Choice of)*

### Crème Brulee

*Homemade classic vanilla bean crème brulee with fresh strawberries and almond biscotti*

Or

### Profiteroles

*Homemade profiteroles with vanilla custard, served with warm chocolate sauce and vanilla ice cream*

*Tea and 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