

B I S T R O
B E L L A V I S T A

ITALIAN BISTRO & WOOD FIRED PIZZERIA

CHRISTMAS LUNCH 2024 (\$100pp)

ENTRÉE

ANTIPASTO DI NATALE

(Platters to share for the table including):

Marinated olives, mushrooms & truffle arancini fritti, deep fried tender squid, selection of Italian premium cold meats, tempura prawns and homemade focaccia

MAINS

(a choice of)

NERO DI SEPIA

Sautéed fresh fish pieces, tender calamari, fresh mussels & prawns in a creamy prawn stock sauce tossed through squid ink pasta finished with cherry tomato and fresh herb.

Or

PESCE DEL GIORNO

Grilled fresh crispy skin Humpty doo served on a pea & cauliflower puree, pickled radish, & sautéed asparagus finished with dill oil

Or

GNOCCHI GORGONZOLA

Soft homemade gnocchi in a creamy gorgonzola sauce served in a ring of napolitana sauce, topped with roasted walnuts, fresh herbs & grana padano parmesan cheese.

Or

INVOLTINI DI POLLO

Soft poached chicken breast stuffed with pistachio & apricot stuffing served with parsnip puree, eggplant caponata finished with red wine sauce.

DESSERT

SALTED CARAMEL PANNACOTTA

Homemade salted caramel panna cotta with apple cider sauce, fresh strawberries, and toffee candied cashews

Or

Or

STICKY DATE PUDDING

Homemade sweet sticky date pudding with candied & fresh fruits