

B I S T R O
B E L L A V I S T A
ITALIAN BISTRO & WOOD FIRED PIZZERIA

XMAS DAY LUNCH 2021 SET MENU ADULTS (\$100pp)

ENTRÉE

ANTIPASTO DI NATALE

(Platters to share for the table including):

Marinated olives, tomato & mozzarella arancini fritti , grilled cacciatore sausage, selection of Italian premium cold meats, WA tempura tiger prawns, homemade focaccia

MAIN

(a choice of)

FETTUCINE MARE CHIARO

Sautéed fresh fish pieces, tender local calamari and fresh mussels in a cream sauce and tossed through fettuccine pasta with fresh herbs

Or

PESCE DEL GIORNO

Grilled fresh wild caught fish of the day served with potato mash, fennel, rocket salad & dill oil.

Or

PAPPARDELLE RAGU' DI AGNELLO

Homemade pappardelle pasta tossed through a traditional Slow cooked lamb ragu and finished with freshly grated Parmesan

Or

PORCHETTA AL FORNO

Slow roasted organic porchetta (pork loin) served with creamy Parmesan polenta, sautéed spinach and delicious rosemary sauce.

DESSERT

PANNACOTTA

Homemade vanilla panna cotta with poached dried fruits in vino cotto and spices

Or

CHOCOLATE NEMESIS

Homemade Gluten free chocolate cake with berry coulis and vanilla ice cream

Or

TORTA DI MELE

Homemade apple crumble served with creme anglaise

- **DRINKS PACKAGE AVAILABLE:** (includes selected wine, beer, soft drinks, Aperol spritz and is available from 12.00pm-3pm) + \$80 pp
- No BYO Wine on Xmas Day
- Not Valid with any other discounts
- **50% Non-refundable deposit** required at time of booking & the remaining balance **by Friday 10/12/21**

