



Primi

Antipasti *

Selection of cold cuts and marinated vegetables.

Salmone affumicato *

Tasmanian smoked salmon with a salad of buffalo mozzarella and roasted peppers dressed in a balsamic reduction.

Linguine con totani e gamberi

Squid ink linguini tossed with pan-fried prawns, garlic, chilli, fresh herbs and lemon zest.

Secondi

Filetto di manzo *

Beef eye fillet served with high potato rosti and veal jus.

Tacchino Ripieno

Traditional turkey breast stuffed with roasted chestnuts, onion, thyme, marjoram and rosemary, served with cherry glazed and mixed roasted vegetables.

Filetto di tonno alla piastra *

Seared premium yellow fin tuna fillet with a warm roasted baby vegetable salad, goat's cheese, dill and a caper salsa.

Anatra candita *

Duck leg confit with roasted congo potatoes and broccoli.

Ricotta al forno

Baked ricotta with pine-mushroom duxelle and a drizzle of truffle oil.

Dolci

Tronchetto di mela

Salted caramel and saffron apple log.

Tortini di natale

Old traditional fruit pudding served with butterscotch sauce and fresh mixed berries.

Quartetto al cioccolato piccante

Spiced chocolate quartet.

* Available gluten free

Served with your choice of tea / coffee

This menu is subject to change

