NEW YEARS EVE

tuesday 31st december 2019

3 COURSE MENU - $85 PER PERSON

Entrèe

chefs tasting plate to share

Tasmanian scallops, cauliflower, pancetta, sicilian anchovy brioche crumb

Zucchini flowers tempura, goats cheese, leek & ricotta, heirloom beetroot, pepita crumb

Arancini, slow cooked beef rib, saffron, peas & smoked scamorza, ricotta mousse

Main
(choice)

Pan roasted snapper fillet, roasted beetroot, radicchio,snow pea salad, apple compote

18 hour slow cooked spring lamb shoulder, roasted baby corn, carrots, asparagus, persian fetta, cucumber, red wine jus

Roast lemon & garlic chicken breast, apple, crisp quinoa & cabbage slaw, radish, pommegranate, cumin, honey yoghurt

Western Australian spanner crab risotto, zucchini, chilli, garlic, cherry tomato, lemon pistacchio crumb

House made cavatelli, pork salsiccia, broccolini, cherry tomato, olive crumb, chilli, garlic, stracchino

Gnocchi di patate sorrentina, house made potato gnocchi, buffalo mozzarella, fresh tomato, basil

Dessert
(choice)

Panna cotta, white chocolate & passionfruit, maraschino cherry compote, fresh kiwi, crushed amaretto

Warm Belgian chocolate fondant,coconut sorbetto, raspberries, hazelnut praline

Almond frangipane tart, fresh forest berries, white chocolate, spiced citrus yoghurt

gluten free, vegetarian options available - we can cater for most dietary requirements

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RISTORANTE
EST. 2004