

# CHRISTMAS

## menu



### • BANQUET SHARING STYLE •

#### *antipasti*

- to share -

**grazing antipasto:** a gourmet selection of Italian cold meats, marinated vegetables & speciality cheeses with Italian bread

**garlic crust:** garlic butter, rosemary, oregano & sea salt served with semi-dried tomato & olive tapenade dips

**scallops salsa:** grilled scallops with bruschetta salsa & avocado (6)

**salt & pepper calamari:** crispy salt & pepper calamari served with aioli & chilli aioli

**popcorn prawns:** tempura prawns with chilli aioli & chives

#### *secondi*

- to share -

##### **mama rosa's risotto**

chicken, mushroom, confit cherry tomatoes, shallots, mozzarella & pink sauce

##### **spaghetti marinara**

mussels, calamari, vongole, prawns & confit cherry tomatoes in napoli sauce

##### **italian garlic prawns**

served in a hot pan of napoli sauce served with garlic bread

##### **1m wood fired pizza**

**nonna caterina:** napoli sauce, mozzarella, rocket, prosciutto, bruschetta, bufala ricotta, parmesan & oregano

**ferrara:** napoli sauce, mozzarella, mushrooms, eggplant, artichokes, semi-dried tomatoes, roasted capsicum, olives & onion

**bbq pollo:** bbq sauce, mozzarella, chicken, mushrooms & red onion

#### *contorno*

##### **seasonal vegetables**

mixed seasonal steamed vegetables

##### **rocket & pear salad**

rocket tossed with pear, parmesan shavings & a balsamic vinaigrette

#### *dolce*

choice of tiramisu with mascarpone cream, espresso coffee & chocolate or ricotta cheesecake

+ COMPLIMENTARY GLASS OF CHANDON SPARKLING FOR THE WHOLE TABLE!

# \$89<sub>pp</sub>

*Buon natale!*

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**CHANDON**