



NEW YEAR'S EVE

Celebrazione!

SET MENU

3 COURSE BANQUET | \$249 PP | BEVERAGES INCLUDED | \$95 KIDS UNDER 12

ENTRÉES

to share

oysters

natural | kilpatrick

popcorn prawns

tempura prawns tossed in chilli aioli with chives

zucchini flowers

tempura zucchini flowers, filled with goat cheese and mascarpone cream, served with lime

cheesy flat bread

wood fired flat bread filled with mozzarella and italian herbs

MAINS

choose one

chicken bosciola

chicken breast with crispy bacon, mushroom, cream, red onion and shallots

lamb pistachio

pistachio crusted saltbush lamb rack, served with red wine jus and seasonal vegetables

gnocchi napoli

with melted mozzarella in a napoli sauce

linguini frank sinatra

vongole, scallops, mussels and parsley with extra virgin olive oil and garlic sauce (chilli optional)

DESSERTS

served alternate

tiramisù

classic tiramisù with criniti's mascarpone cream, espresso coffee and chocolate

panna cotta

vanilla panna cotta with orange and passionfruit syrup, served with almond biscotti

ricotta cheesecake

traditional baked ricotta cheesecake



BEVERAGES

Celebrarione!

BEVERAGE PACKAGE INCLUDED

Salute!

upon arrival

bellini

sparkling

chandon nv

white wine

pikorua sauvignon blanc, marlborough nz

red wine

cantina tolo rocca ventosa sangiovese, chieti italy

beer

choose from peroni (full and half strength)

or james boags premium

soft drinks

still & sparkling water

tea & coffee