

italian village



menu 1

entree

Sun ripened tomatoes & buffalo mozzarella with basil, olive oil & fig vincotto
Carpaccio of aged beef with gorgonzola cream, capers, egg & grissini
“Vitello Tonato” poached veal with tuna mayonnaise & parsley salad
Roast quail & truffled mushroom crostini with wild rocket & balsamic glaze
Smoked salmon with roast beetroot, fennel & orange salad & crème fraîche dressing
Garlic prawns with creamy polenta & gremolata butter

main

Oven roasted barramundi fillet with Mediterranean grilled vegetables & salsa verde
Char grilled aged beef fillet with potato & porcini bake, asparagus & red wine jus
Roasted cornfed chicken breast with soft polenta, taleggio & oregano jus
Crisp skinned Atlantic salmon with cucumber, chervil, pink peppercorn salad & sabba
Char grilled veal cutlet with chickpea, chorizo, tomato ragu & wilted spinach

Mains served with rocket & parmesan salad

vegetarian alternatives

Grilled polenta with grilled forest mushrooms & rocket pesto
Baked chickpea gnocchi with roast tomato sauce, crisp basil & house dried cherry tomato (vegan)

dessert

Classical crème brûlée with biscotti & cookie ice cream
Tiramisu with coffee anglaise & chocolate shard
Trio of chocolate - milk, bitter & dark chocolate treats with double espresso mousse
Raspberry & lemon cheesecake with seasonal berries & lemon syrup
Apple & rhubarb crumble with vanilla ice cream & anglaise
Vanilla pannacotta with berries & biscotti

Tea & coffee served with chocolates