

italian village



menu 2

entree

Goats cheese panncotta with marinated figs, orange confit & balsamic glaze

Red wine braised octopus with mango & coriander salad, coco nibs & Chianti

Pressed terrine of beef & Tuscan potato salad with truffle & rocket

Venetian prawn & sundrenched grape cocktail with tomato, lemon & cucumber

Fresh cheese ravioli with sage & sundried grape butter

main

Herb crusted loin of lamb with white bean puree, mint & chilli

Prosciutto wrapped loin of veal & caramelised vegetables with honey jus & roast olives

Roast breast of chicken Carbonara, crisp prosciutto with parmesan cream & baby gem salad

Grilled sirloin steak 'Tagliata', potato butter, foie gras & fried tomato with Chianti glaze

Market fish Nicoise – seared game fish steak with green beans, potato & olives with soft poached egg & olive oil

Mains served with rocket & parmesan salad

vegetarian alternatives

Handmade gnocchi with gorgonzola & walnut cream

Risotto selection

3 flavoured risottos with cheese from the Italian provinces

dessert

Chocolate pate & orange sorbet with candied almonds, orange & chocolate sauce

Pineapple carpaccio – pina colada jelly, coconut ice cream & pineapple sorbet

Chocolate filled bombolinos, passion fruit curd & cinnamon ice cream

Iced nougat cassata & strawberry salad with basil & caramel dressing

White chocolate & maraschino cream cannoli with macerated cherries, vanilla ice cream & cranberry foam

Tea & coffee served with chocolates